



The Savill Garden
– KITCHEN –

Sunday
Lunch Menu

Please ask us about the allergens in our food

Wood-fired pizza

Available from 11:30am

24-hour proofed, handmade pizzas wood-fired at 350°C

Dips for crust 1.50 each / 4.00 all three

Hot honey 89 kcal | Garlic aioli (v) 78 kcal | House ranch (v) 65 kcal

Margherita (v) 14.00

Pomodoro sauce, fior di latte mozzarella & fresh basil 695 kcal

Zucchini (vg) 15.50

Red pepper tapenade, yellow & green courgette, red onions, mint, chilli & toasted seeds, purple basil pesto 651 kcal

Caprese (v) 16.00

Pomodoro sauce, Isle of Wight tomatoes & buffalo mozzarella, extra virgin olive oil & fresh basil 764 kcal

Funghi (v) 16.00

Basil pesto, fior di latte mozzarella, Portobello mushrooms, spinach, Parmesan cheese & truffle olive oil 786 kcal

Diavola 16.50

Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, chilli jam, fresh basil & green chilli 995 kcal

Capricciosa 16.50

Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, smoked ham & Kalamata olives 987 kcal

Sunday roasts

Available from 12:00pm

Our roasts are served with Yorkshire pudding, roasted potatoes, grilled courgette, rainbow chard, baby carrots & tender stem broccoli

Welsh rump of lamb, mint, parsley & lemon gremolata 826 kcal 23.00

Lemon & thyme roast Norfolk free-range chicken 814 kcal 21.00

Charred red pepper and tomato tart, black olive tapenade (v) 486 kcal 18.00

Children's roast also available

Hot drinks

Our coffee is Rainforest Alliance Certified

Espresso sngl / dbl, 0 kcal 2.60 / 2.80

Macchiato sngl / dbl, 6 kcal 2.75 / 3.00

Flat white 117 kcal 3.50

Americano 0 kcal 3.00

Latte 202 kcal 3.45

Cappuccino 135 kcal 3.45

Mocha 282 kcal 3.75

Hot chocolate 310 kcal 3.75

Indulgent hot chocolate 432 kcal 4.75
Whipped cream, marshmallows

Pot of tea 1 kcal 3.25
Please ask us for available flavours

Syrup shots 0.70

Milk alternatives Free

Local drink specials

Windsor Great Park Gin & Tonic 10.50

A smooth gin, with botanicals inspired by the flora of The Savill Garden, perfectly paired with slice of lemon & Fever-Tree Indian Tonic

Windsor Great Park Sparkling Wine 55.00

Elegant sparkling wine, crafted with grapes from Windsor Great Park 750ml

This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.

Each item is rated on an A-E scale, showing the impact of our food choices on the environment. Products labelled A are the most climate-friendly choice, and products labelled E... we recommend in moderation!

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint initiative.



Mains

Available from 12:00pm

Greek salad (v) 16.95

Isle of Wight tomatoes, cucumbers, peppers, red onions, watermelon, wild rocket, Kalamata olives, mint, feta cheese & basil extra virgin olive oil 587 kcal

Savill's garden salad (vg) 17.95

Roasted cauliflower, courgette & red pepper & spiced chickpeas, wild rocket & garden herbs, vegan burrata, paprika spiced seeds 760 kcal

Chicken Caesar salad 18.95

Norfolk free-range chicken & smoked streaky bacon, gem lettuce, garlic croutons, crispy onions, Parmesan cheese & Caesar dressing 712 kcal

Mount grace beef and lentil burger 17.95

Our burger is made with a blend of British beef, lentils & mushrooms & creates over 50% less carbon than our traditional burger

Beef, lentil & mushroom patty, smoked Cheddar, red onion & chilli relish, shredded lettuce, plum tomato, gherkins, toasted brioche bun & skin-on chips 968 kcal

Pan fried chalk stream trout fillet 20.95

Charred Isle of Wight tomatoes, artichoke & sautéed rainbow chard, lovage pesto & basil extra virgin oil 645 kcal

Fish and chips 19.95

Beer-battered North Atlantic haddock, rosemary Maldon sea salt skin-on chips, minted garden peas & tartare sauce 806 kcal

Soup and sides

Available from 12:00pm

Soup of the day (v) Wood fired oven sour dough bread 7.95

Skin-on chips (vg) Rosemary Maldon sea salt 456 kcal 5.50

Padron peppers (vg) Maldon sea salt & lime 278 kcal 6.00

Lettuce, wild rocket and Parmesan (v) House dressing 227 kcal 5.50

Garlic bread (v) Fior di latte mozzarella & garlic butter 347 kcal 9.00

Desserts

Available from 12:00pm

Strawberry panna cotta (vg) 7.95

Chamomile macerated Kentish strawberries & poppy seeds hazelnut crumble 342 kcal

Apricot bakewell pudding (v) 7.95

Poached apricots, pistachio & almond frangipane, Cornish clotted cream 501 kcal

Dark chocolate cheesecake (v) 7.95

Baked chocolate mascarpone cheesecake, dark chocolate ganache & salted caramel 657 kcal

Lemon and raspberry crème brûlée (v) 7.95

Raspberry & lemon curd tart, burnt muscovado sugar & raspberry compôte 457 kcal

Jude's sundae ice-cream or sorbet 6.00

Vanilla 69 kcal | Strawberry 80 kcal | Chocolate 78 kcal | Vegan honeycomb 82 kcal | Mango sorbet 97 kcal
Kcal per scoop

Savill's homemade scone 5.95

Earl Grey tea-soaked raisins scones, Cornish clotted cream & Tiptree strawberry jam 985 kcal

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.

Sparkling wine

125 / 750 ml

Fitz Sparkling NV, Sussex, England 9.50 / 40.00

Crisp flavours of peach and apple. English sparkling, this light-bodied fun, fruity fizz is Prosecco-like.

Windsor Great Park Sparkling Wine, England 55.00

750ml

Bright, pretty, extremely elegant sparkling wine, with delicate toasted brioche and citrus notes.

White wine

175 / 750 ml

Organic Vinuva Pinot Grigio, Italy 7.50 / 27.50

Citrus fruit and ripe apple. Organically grown without the use of synthetic herbicides, fertilisers and pesticides.

Cuatro Rayas Sauvignon Blanc, Spain 7.95 / 29.00

Ripe citrus fruit and green herbs. Cuatra Rayas is a leading voice in the movement towards sustainability in the wine industry.

Domaine Felines Jourdan Cuvée Classique Picpoul de Pinet, France 9.50 / 35.00

Citrus and stone fruits. Vines are by Thau Lagoon, famed for being home to flamingos and spectacular marine life.

Balfour Skye's Chardonnay, England 13.00 / 49.00

Handpicked from Hush Heath Estate's warmest Chardonnay vineyard. Unoaked, the wine is complex with notes of lemon peel, white pepper, pear, and lime, with a round, creamy texture from extended lees ageing.

Red wine

175 / 750 ml

Flor de Lisboa Tinto, Portugal 7.50 / 27.50

Aroma of forest fruits, vanilla and sweet spices, soft but full-bodied wine with a long smooth finish.

Fico Grande Sangiovese di Romagna Poderi dal Nespole, Italy 7.95 / 29.00

Red fruit characteristics and hints of spice. Established by the Ravaoli family in 1929, and today they run the estate with the same passion and love for the land.

Château Cazau Martet Organic Bordeaux Rouge, Bordeaux, France 11.50 / 42.00

A complex bouquet, reminiscent of cherries, dried berries and toasted almonds. The wine is full-bodied yet smooth and elegant with a silky texture. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.

Rosé wine

175 / 750 ml

Filarino Sangiovese Rosato Rubicone IGT, Romagna, Italy 7.95 / 29.00

The nose is delicate, and fine with notes of wild rose, blood orange and pomegranate. It's a lively wine, fresh and balanced, with a long, complex finish.

Côtes de Provence Rosé Domaine Pastoure, France 10.50/37.50

This delicate and fresh rose is floral and fruity on the nose, with aromas and flavours of red berry fruit, blossom, and subtle herbaceous hints. The finish in length and refreshing.

125 ml glasses are also available

Beer and cider

330 ml (Bitter – 500 ml)

Camden Hells Lager London, 4.6% ABV 6.00

Siren Lumina IPA Wokingham, 4.2% ABV 6.00

Guardsman Best Bitter Windsor and Eton, 4.2% ABV 6.00

Days Lager Edinburgh, 0% ABV 6.00

Days Pale Ale Edinburgh, 0% ABV 6.00

Sandford Orchards – Red Cider Devon, 4.5% ABV 6.95

Cocktails

Aperol Spritz 8.50

A glowing fusion of bitter orange and sweet wine, served in a balloon glass and garnished with an orange slice

Windsor Great Park Gin and Tonic 10.50

A smooth gin, with botanicals inspired by the flora of The Savill Garden, perfectly paired with slice of lemon and Fever-Tree Indian Tonic

Mocktails

Garden and elderflower tonic 7.95

A refreshing non-alcoholic cocktail made with Seedlip Garden 108, elderflower syrup and Fever-Tree Indian Tonic, garnished with cucumber ribbon

Homemade lemonade glass / jug 6.00 / 20.00

Freshly squeezed blend of Eureka and Avalon lemons, homemade lemonade with summer berries and hint of mint

Soft drinks

Life Water 330 ml / 750 ml 2.50 / 4.10

Still or sparkling

Fresh orange juice 137 kcal 3.75

Fresh apple juice 118 kcal 3.75

Pip Organic juice 2.50

Apple / Strawberry and blackcurrant

Cawston Press 330 ml 3.50

Elderflower lemonade / Rhubarb / Cloudy apple

Dalston's 330 ml 3.50

Cherry / Ginger beer

Sanpellegrino 330 ml 3.25

Lemon / Blood orange

Diet Coke / Coke Zero 330 ml 3.00

Coke 330ml 3.25



Our menus are printed on paper that has been FSC (Forestry Standards Council) approved