



The Savill Garden  
– KITCHEN –

Lunch Menu

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Please ask us about the allergens in our food

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## 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

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## 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

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## 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

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## 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.



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## 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

### **Charred aubergine peperonata (vg)** 17.95

Wood fire oven roasted aubergine, stewed pepper, garlic and capers, red pepper tapenade & purple basil cress 685 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 and 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

### **Norfolk free-range breaded chicken** 18.95

Watt's farm green & yellow beans, capers, wild rocket & lemon anchovy dressing 769 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

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## 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 cream tea** 9.00

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

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(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.

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## 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.

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## 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.

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## 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.

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## 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 lengthy and refreshing.

125 ml glasses are also available

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## 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

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## 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

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## 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

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## 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