



The Savill Garden

– KITCHEN –

Please ask us about the allergens in our food

Art in the Garden

Set Menu

2 courses £21 | 3 courses £25

Available 11th September – 29th October
Monday – Friday 12pm – 3pm

Starters

Soup of the day (v)

Wood fired oven baked roll and Netherend farm butter

Savill's autumn garden salad (v)

Roasted heritage beetroot, whipped goat's cheese, red and white chicory, wild rocket and garden herbs, paprika spiced seeds, candy walnuts and vinaigrette dressing 380 kcal

Windsor Great Park game terrine

Seasonal, local game, parsley and shallots salad and piccalilli 389 kcal

Mains

Wild mushroom pearl barley risotto (vg)

Scottish chanterelle mushrooms, pearl barley, roasted butternut squash, fried sage, saffron aioli and chives 685 kcal

Windsor Great Park sausage and mash

Windsor Great Park venison sausages, Netherend farm butter mashed potato, crispy onions and red wine 645 kcal

Cornish hake ragout

Pan-fried hake, stewed cannelloni beans and smoked paprika chorizo, rainbow chard and gremolata 576 kcal

Desserts

Apple and blackberry crumble (vg)

Stewed Bramley apples and blackberry, saffron coconut custard, poppy seed, hazelnut and oats crumble 342 kcal

Sticky toffee pudding (v)

Medjool dates, muscovado sugar and trickle sponge, caramel toffee sauce and Jude's vanilla ice-cream 501 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.

We work with local UK suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy.

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.

