

12:30PM TO 9:30PM

Appetisers

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Shucked Doon Castle Oysters

Six for €18 or twelve for €34

Naturelle: on crushed ice with lemon & shallot dressing

Tosazu: on crushed ice with lemon, Japanese style pickled ginger

Salad Niçoise 15.00

Seared tuna, French beans, olives, potatoes, egg, red onion and dijon vinaigrette

Steak Tartare 14.50

Raw Irish angus dry aged beef fillet, capers, dijon mustard, raw quails egg, toasted sourdough

Savoy Grill

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Calvey's Lamb Rump 35.00

Calvey's of Mayo lamb rump, gratin potato, roast root vegetables, minted pea purée, port wine mint jus

Choice from: Café de Paris butter, Bearnaise, peppercorn cream, veal jus or garlic butter

12:30PM TO 9:30PM

Grilled Local Scallops 16.50

Povençal style, roasted vine tomato, veal jus

Wild Atlantic Prawn Cocktail 15.00

Atlantic prawns, Savoy Marie Rose dressing, Heirloom tomatoes, butternut salad with soda bread

Gravlax 15.00

Jameson Black Barrel cured salmon, baby caper, dill and shallot salsa with pumpkin seed soda bread

Goat's Cheese Salad 14.00

St. Tola's goats cheese, butterhead lettuce, mango, beetroot, roasted pecans and raspberry dressing

Chicken Supreme 28.00

Leek & smoked bacon mouseline, charred stem broccoli, morels and mushroom cream sauce

8oz Irish Fillet Steak 42.00

Grilled centre cut fillet steak, fries and sauce of your choice

Irish Angus Sirloin 36.00

Grilled 10oz sirloin steak, fries and sauce of your choice

Irish Rib-Eye Steak 36.00

Grilled 14oz rib-eye steak, fries and sauce of your choice

French Onion Soup 9.50

Caramelised onion soup with a gruyère cheese baked crouton

Duck Liver and Foie Gras Paté 14.50

Cumberland sauce and toasted brioche

Soup of the Day 8.50

Today's vegetarian soup of the day

Confit of Duck Spring Rolls 14.50

Hoisin & plum sauce

Caeser Salad 14.00

Baby gem, Reggiano cheese, egg, smoked pancetta with an anchovy dressing

Sharing at the Savoy Bar

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Charcuterie Board 32.00

Bresaola, Parma ham, peppered salami, Limerick cured ham, Hegarty's cheddar, black & green marinated olives, marinated peppers, cherry tomatoes with chutney and toasted sourdough crackers

Chateaubriand for Two 85.00

Thick cut 20oz tenderloin steak for two served with fries and three sides of your choice

Chilled Seafood Platter 70.00

Mixed platter with Doon Castle oysters, poached king prawns, Connemara smoked salmon, poached salmon, smoked mackerel paté and Savoy soda bread

Mains From The Sea

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Sole Meunière 45.00

Whole black sole, pan-fried with lemon and caper butter with steamed dill potatoes

Whole Carrigaholt Lobster 60.00

Grilled whole lobster, garlic butter, rocket salad, baby potatoes or French fries

Carrigaholt Cod Fillet 29.00

Treaty City beer batter, mushy peas, French fries and tartar sauce

Prawn Linguine 33.00

In our luxurious, lobster & prawn bisque

Grilled Rossaveel Salmon 30.00

Grilled salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Savoy Classics

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All of our beef, chicken, lamb, pork, seafood, vegetables and salads are Irish and local where possible

Irish Angus Burger 28.00

Two 5oz Irish beef burgers, Monterey Jack cheese, confit onions, toasted brioche bun and French fries

Veal Milanaise 35.00

Breaded veal escalope, seasoned rocket and parmasan salad, fried egg, mushroom sauce and French fries

Mushroom Tortellini 28.00

White truffle mushroom pasta, asparagus tips, spinach cream and garlic ciabatta

Massaman Curry 28.00

Aromatic spiced curry with ginger and garlic served with basmati rice and naan bread
Chicken or Vegetables

Bang Bang Chicken 28.00

Wok tossed lightly battered chicken with stir fried oriental vegetables, our unique bang bang sauce served with steamed rice

Vegan Bang Bang 29.00

Lightly breaded vegan "chicken" with stir fry vegetables and our unique Bang Bang sauce, served with steamed rice

Sides

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French Fries - Creamed Spinach - Gratin Potatoes - Green Vegetables - Creamed Potatoes - Sautéed Mushrooms
6.00

The background of the entire page is a highly detailed, repeating pattern. It features a central motif of a lobster, flanked by two seahorses, all set within a decorative frame. This central motif is surrounded by intricate floral designs, including roses and smaller flowers, and is further embellished with swirling, leaf-like patterns in shades of blue, yellow, and red. The overall aesthetic is reminiscent of traditional wallpaper or textile designs.

THE SAVOY LIMERICK

SAVOY GRILL MENU

Some of our menu items contain allergens and some may contain nuts.



Please scan our QR for more info.