

## FOREWORD

The term “American Bar” means a bar serving mixed or “American” style drinks, i.e. cocktails. There were many American Bars in London in the late 19th and early 20th centuries. The first of these opened in 1878.

The bar had gained the name “American Bar” as early as 1893. In 1904, The American Bar was moved to its present location in the new Strand Block of The Savoy, where it has remained ever since.

Over a century of storytelling continues with our coast to coast cocktail menu taking our guests on a journey through a Britain of character and content.

The journey begins in the Garden of England, Kent, with drinks representative of the blooming and abundant growth of this area. From here the route travels through London, taking its guests back to the Art Deco era when a great deal of the American Bar cocktail culture developed.

Enchantment then touches the path, as cocktail creations are inspired by Sherwood Forest. The Pennines are often described as the backbone of England, and the inhabitants either side of the Pennines, the stout folk of Yorkshire and Lancashire, were very much key drivers in an industrial revolution that caught the attention of the world.

To end the journey the drinks take a deep and thoughtful move onwards and upwards to Castle Rock, on the peak of which Scotland’s Fortress, Edinburgh Castle, sits and tells the tales of a proud nation.

The cocktails take inspiration from each location and its people, so that through sensory experience these tales may be retold. Each section is accompanied by bartender’s notes to help navigate through each drink, so as to fully explain all recipes.

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Mixed drinks inspired by a coast to coast journey through Britain

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THE GARDEN  
OF  
ENGLAND  
COCKTAILS





## THE GARDEN OF ENGLAND COCKTAILS



### BARTENDER'S NOTES ON INGREDIENTS

**Cocchi Rosa/Americano Aperitif wine:** North Italian wine which is infused with various herbs and spices.

**Hop and herb tincture:** Chartreuse Elixir Vegetal liqueur flavoured with hops. These regional and historical plants express fruity and bitter characteristics.

**Pineapple syrup:** Fresh pineapple is macerated into a sugar syrup solution.

**Egg white:** When emulsified into cocktails, egg white creates a creamy texture within the drink without adding flavour.

**Coffee and Potash Farm roasted hazelnut soda and syrup:** Roasted Kentish cobnuts from Potash Farm in St Mary's Platt are infused in a soda siphon to create a sparkling emulsion. To make the syrup the roasted cobnuts are infused into a sugar solution.

**Fermented plantain syrup:** Plantain allowed to ferment and sweetened with sugar.

**Martini Rubino vermouth:** Full bodied sweet vermouth from Turin, Italy.

**Walled garden wine:** This specific wine blends peach with aromatic flavours to recreate the former traditions of the Kent walled gardens.

**Champagne syrup:** Sustainable use of open champagne by blending into a sugar solution.

**Hopped grapefruit bitters:** A maceration of hopped grapefruit in a high alcohol spirit.

**Kamm & Sons aperitif:** A British botanical aperitif made with 45 different botanicals.

**Apple verjuice:** Highly acidic juice produced from the first pressing of fruits.

**Seedlip:** The world's first non-alcoholic distilled spirit based on the recipes from The Art of Distillation written in 1651.

**Coffee tonic:** Infusion of grinded coffee beans and tonic water that is then carbonated through a soda siphon.

### Oast House Fizz 18.00

The Kent landscape is dominated by round buildings now frequently converted into modern day abodes. These are former oast houses which were used to dry hops. Hop growth became particularly important in the 19th Century as brewers added hops to ale to help preserve the beer so that it would travel.

***Bombay Sapphire gin, Cocchi Rosa aperitif wine, hop and herb tincture, pineapple syrup, lemon juice, soda water and egg white***

### Kentish Cob 20.00

The Kentish Cob refers to a 'Cobnut' which is a type of hazelnut cultivated and grown throughout Kent. The County itself also represents the majority of hazelnut production within Britain. The harvest generally takes place towards the end of August and most commercial growers wait for the nuts to drop on their own.

***Bacardi 8 year old rum, coffee and Potash Farm roasted hazelnut soda, fermented plantain syrup and Martini Rubino vermouth***

### Hidden Fruit 20.00

Kent is home to some of the finest examples of walled gardens in Britain. These gardens allow for the growth of more exotic produce than the local climate would normally allow. The walls help to retain heat; as such, plants not local to the area have been known to thrive in the microclimate created by the said walls.

***Ketel One vodka, walled garden wine, lemon juice, Champagne syrup, hopped grapefruit bitters, Kamm & Sons aperitif and egg white***

### St Lawrence Lime Tree 20.00

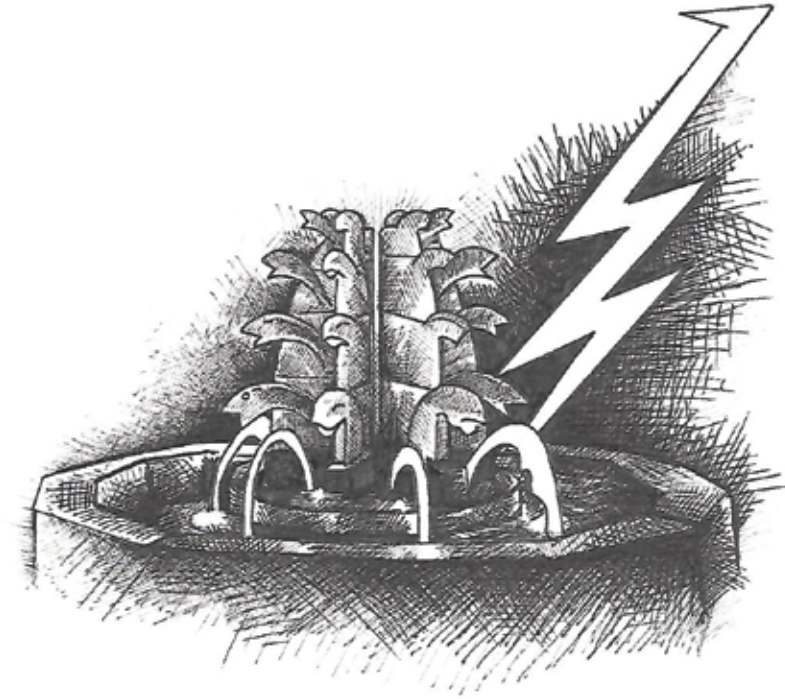
The St Lawrence cricket-ground in Canterbury is one of the oldest first-class cricket grounds in England. It is famed for having a lime tree within the boundaries, with the cricket-ground being built around the tree in 1847, as opposed to cutting it down. Of course, to hit the tree marked a boundary score.

***Tanqueray No. Ten gin, Cocchi Americano aperitif wine, fresh coriander, apple verjuice and soda water***

### Garden of England – Non-alcoholic 11.50

***Seedlip, cranberry juice, lime juice, coffee tonic and Potash Farm roasted hazelnut syrup***

ART DECO  
AMERICAN BAR  
COCKTAILS



BARTENDER'S NOTES  
ON INGREDIENTS

**Violet liqueur:** A very classic ingredient used in drinks such as the Aviation with a particularly elegant perfumed profile. It is flavoured with wild, alpine violet blossoms.

**Oleo Saccharum:** Made by the process of extracting oil from citrus peel by adding sugar which naturally attracts the flavour from the citrus. The end result is an acidulated sugar.

**Pineau des Charentes:** Made in the proximity of Cognac, Pineau is a French fortified wine blended out of fermented grapes and Cognac.

**Italicus Rosolio:** A classic Italian elixir with low alcohol. Italicus is primarily flavoured with Bergamot.

**Eucalyptus and peppermint syrup:** A refreshing syrup made by combining the finest peppermint tea leaves with eucalyptus oil.

**Bay leaf liqueur:** Bay leaf is simmered and infused into a light syrup which is then fortified with alcohol.

**Cardamom bitters:** A maceration of cardamom in a high alcohol spirit. Only used sparingly in small drops.

**Smoky whisky:** Smoky characteristics come from the drying of the grain with peat after the malting process.

**Mastiha liqueur:** This liqueur comes from the island of Chios in Greece and is harnessed from its native mastiha trees.

**Salted cacao liqueur:** A small amount of salt is added to cacao liqueur and results in a balanced yet more complex product.

**Cacao Cocchi Vermouth di Torino:** Whole cacao nibs are rested with this aromatized wine to add a slightly more savoury chocolate note.

**Peychaud's Bitters:** A historic, aromatic bitter native to New Orleans predominantly flavoured with gentian root with a floral and light finish.

**Sapphire Jubilee Fizz 22.00**

The Lalique fountain at the entrance of the Savoy is a modern-day nod to the Art Deco era. In 2012 to mark the Queen's Diamond Jubilee, Head Bartender Erik Lorincz filled this fountain and served a cocktail to mark the occasion. 2017 marked the Queen's Sapphire Jubilee so Erik felt it right to toast this occasion with a Sapphire Jubilee Fizz. ***Star of Bombay gin, violet liqueur, Oleo Saccharum, Pineau des Charentes and Champagne***

**Gilbert Rumbold 20.00**

With recipes very famously compiled by the then American Bar Head Bartender Harry Craddock, the Savoy Cocktail Book became a part of every bartender's library since it was first published in 1930. What is often overlooked is the actual artwork which has a distinct Art Deco influence courtesy of illustrator Gilbert Rumbold. ***Grey Goose vodka, Italicus Rosolio, lime juice, cucumber juice, eucalyptus and peppermint syrup and Champagne***

**Rockefellers' Reserve 18.00**

Our gaze broadens its horizons across the Atlantic to the important Art Deco-influenced architecture of Manhattan Island, New York. Prominent among this are the Rockefeller buildings which were first constructed in the early 1930s in what was one of the largest private building operations in modern times. ***Woodford Reserve bourbon prune infusion, bay leaf liqueur, port, cardamom bitters and grapefruit juice***

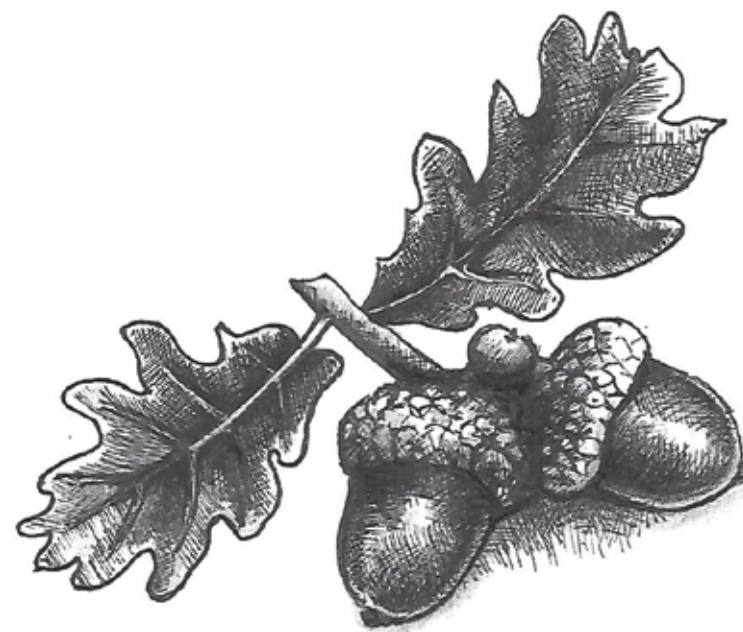
**Basil Ionides 25.00**

The Savoy opened in 1889, but the Art Deco era of the mid-1920s was very much a time when the hotel rethought its décor. In particular, the architect Basil Ionides completely redesigned interiors at The Savoy, and the entire decorative scheme of the Savoy Theatre. ***Ron Zacapa rum, smoky whisky, mastiha liqueur, salted cacao liqueur, cacao infused Cocchi Vermouth di Torino and Peychaud's Bitters***

**Art Deco American Bar – Non-alcoholic 11.50**

***Seedlip, citric acid, eucalyptus and peppermint syrup and soda water***

SHERWOOD  
FOREST  
COCKTAILS





## BARTENDER'S NOTES ON INGREDIENTS

**Pine liqueur:** A liqueur made introducing pine cones and resin to alcohol.

**Mushroom infused Cocchi Vermouth di Torino:** Mushrooms are infused with this aromatized wine to add a slightly savoury earthy note.

**Pine and honey syrup:** Pines are rested in honey syrup to add extra complexity.

**Mezcal:** A traditional spirit from Mexico that differs from Tequila in its flavour with a smokier character due to a difference in the cooking process of the agaves.

**Raicilla:** An agave distillate from the Jalisco region in Mexico which has been produced for many hundreds of years. To many Raicilla is a form of Mezcal but not according to Mexican law.

**Roasted sunflower honey:** Sunflower seeds are roasted and infused into honey water.

**Birch liqueur:** Fragrant tree bark which is handpicked from sustainable woodlands to flavour alcohol.

**Pink peppercorn honey:** Pink peppercorns are infused in honey water.

**Eucalyptus:** A fragrant eucalyptus tincture that is created by combining a neutral alcohol with eucalyptus oil.

**Aperitif de Normandie:** A blend of rum and calvados, the indigenous apple brandy of Normandie.

**Seedlip lemon infusion:** Seedlip non-alcohol spirit is flavoured with the discarded lemon pulp. This sustainable process takes place after the extraction of juice from the citrus.

**Kefir cultured milk:** Fermented milk originating from the Caucasus Mountains, which is made by adding Kefir grains to milk.

**Sorrel:** An English garden herb with refreshing and crisp characteristics. It is alternatively known as spinach dock.

### Heathland History 18.00

Centuries ago the majority of Sherwood Forest was made up of heathlands which are a very bio-diverse terrain where grasses and heathers dominate. In fact, 90% of Sherwood Forest was made up of heathland historically, but this has somewhat changed nowadays, as dense woodland makes up the majority of the forest.

***Gin Mare gin, pine liqueur, mushroom infused Cocchi Vermouth di Torino, pine and honey syrup, lemon juice, egg white and fresh rocket***

### The Shire Cocktail 22.00

Much of Sherwood Forest's history is related to its background as a royal hunting forest. The name itself originates from its status as a shire (or sher) wood of Nottinghamshire. Historically, unauthorised hunting would be an act punishable by the monarch: in extreme circumstances hanging being the punishment, but more likely hands being cut off.

***Chivas Regal 18 year old whisky, La Venenosa raicilla, roasted sunflower honey and cider***

### A Frosty Reception 18.00

Pollen sampling cores show that Sherwood Forest was born at the end of the last Ice Age, a minimum of 10,000 years ago. These frozen beginnings then paved the way for an enchanted history that mixes fact and fiction with a magical sparkle that is Sherwood Forest. Mezcal is the chosen spirit for this cocktail as this ancient spirit was born into a similar folklore.

***Mezcal, birch liqueur, pink peppercorn honey, egg white, lime juice and eucalyptus***

### Merry Major Oak 18.00

Sherwood Forest's much famed tree the Major Oak appears to be a number of trees that fused together. Legend has it that due to its size, this then became the shelter for Robin Hood and his band of merry men, as they stole from the rich and gave to the poor. The tree itself weighs an estimated 23 tons, with a girth of 33 feet, and is aged between 800 and 1000 years; so possibly as the wind blows, its leaves may whistle the many stories which it has witnessed over the years.

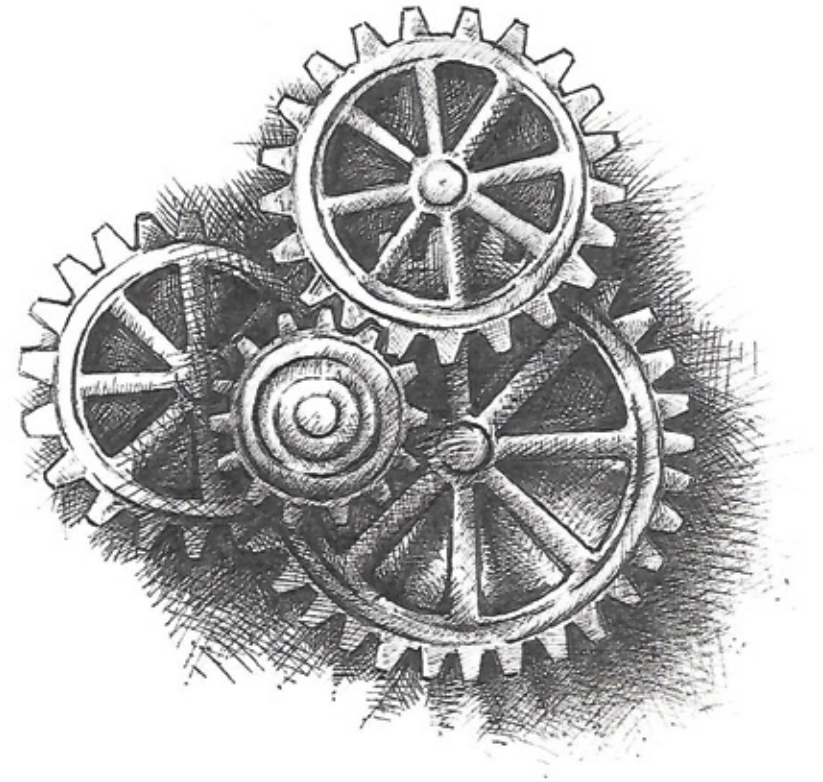
***Jack Daniel's Single Barrel bourbon, Aperitif de Normandie, ruby port and Angostura bitters***

### Sherwood Forest – Non-alcoholic 11.50

***Seedlip lemon infusion, kefir cultured milk, gooseberry jam, egg white and sorrel***



THE  
**PENNINES**  
COCKTAILS



## BARTENDER'S NOTES ON INGREDIENTS

**Yerba mate:** Native to South America, this tea is high in caffeine with grassy and earthy notes. Commonly used during the American Bar's history, particularly in Hercules aperitif wine.

**Citric acid:** This product occurs naturally in all citrus. It is commonly used to replace lemon juice within cookery.

**Rice wine reduction:** Sugar is added to a classic Asian wine which is then reduced.

**Genmaicha tea syrup:** A Japanese style of green tea which also contains a small amount of roasted brown rice contributing to a slightly nutty flavour profile.

**Tobala mezcal:** A style of mezcal that uses the hearts of the Tobala agave which often grow in challenging environments. Unconfirmed reports link it to aiding fertility.

**Aperol:** An Italian aperitif made of bitter oranges, gentian and rhubarb.

**Yuzu:** Originating and grown in China and Tibet but currently most widely cultivated in Japan. Yuzu is a pungent citrus fruit with flavours resembling grapefruit and mandarin orange.

**Mr Black's Cold Press Coffee Liqueur:** Coffee which is extracted at a low temperature and then fortified with neutral alcohol and finally with sugar added.

**Salted Lapsang Souchong syrup:** Lapsang Souchong tea which carries a smoky aroma is brewed with a touch of salt to create a complex sweetener.

**Campari:** An Italian bitter sweet aperitif based on an infusion of various herbs and fruits in alcohol.

**Haeckel's Black Diamond incense:** The natural fragrance brand from Margate, Haeckel's has created a bespoke incense cone to match the flavour profile of the Black Diamond cocktail.

**Cascara:** Cascaras are the dried skins of the cherries in which coffee beans grow.

### Spinning Jenny 18.00

James Hargreave's invention, the Spinning Jenny, revolutionised the act of spinning cotton. Named after his wife, and invented in Lancashire, this important tool became so popular that by 1778 there were over 20 000 in use. An urban proletariat was born, and society itself changed forever. ***Bombay Sapphire gin, Cocchi Americano aperitif wine, pear eau de vie, yerba mate soda, citric acid and berry syrup***

### Railway Revolutions 20.00

Much fanfare was caused on 15 September 1830 when a railway opened connecting the major industrial city of Manchester with the nearest deep-water port, Liverpool. The Liverpool and Manchester Railway was the first locomotive-hauled railway to connect two major cities. This was a first for both scheduled passenger services and also for the hauling of goods from Manchester. Within 20 years of opening, 6000 miles of railroad had been laid. ***Patron Silver tequila, rice wine reduction, genmaicha tea syrup and Tobala mezcal***

### Bright Light Cities 16.00

The 19th Century saw the huge growth of the now famed northern cities. A large national census was undertaken in 1851 which confirmed the mass migration from rural areas to cities. This census helped to quantify the social effect of the industrial revolution, as the lights of the North were sparked into activity. ***Bacardi Superior rum, Aperol, Kamm & Sons aperitif, yuzu juice, lemon juice, ginger syrup and egg white***

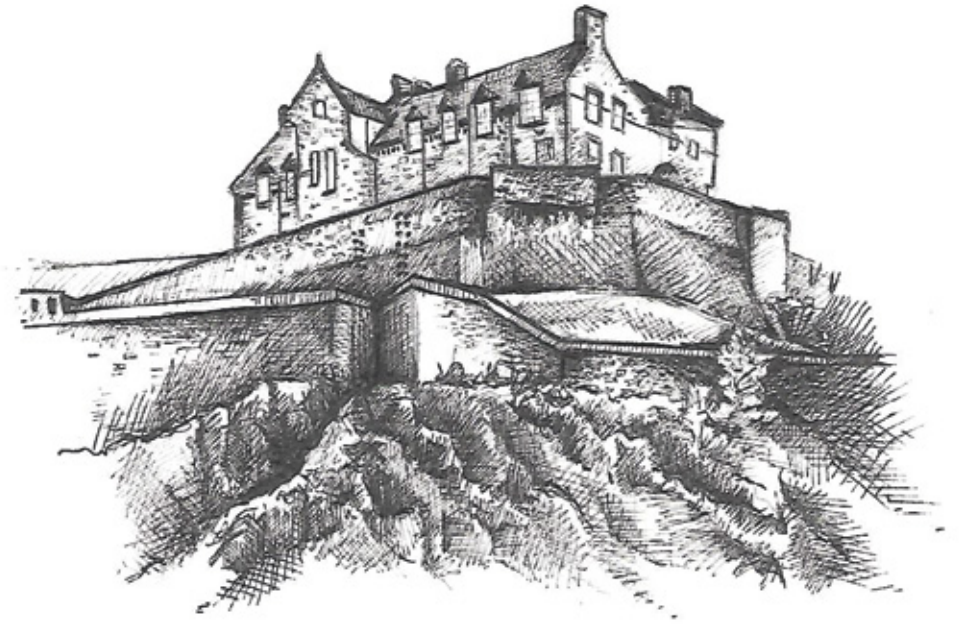
### Black Diamond 20.00

Due to the increasing need for steam engines to be fuelled, the demand for coal in the 19th Century rose dramatically, with England being the world's largest coal producer for a period of time. Communities were born around coal mines and cultures created. This at times hard, but vital work calls for a drink with a backbone of staunch character. ***Woodford Reserve Rye whiskey, Mr Black's Cold Press Coffee Liqueur, Campari, salted Lapsang Souchong syrup and Haeckel's Black Diamond incense***

### Pennines - Non-alcoholic 11.50

***Seedlip, coffee cordial, pink grapefruit juice and salted Cascara soda***

CASTLE  
ROCK  
COCKTAILS



## BARTENDER'S NOTES ON INGREDIENTS

**Jasmine:** This flower native to Asia holds very aromatic and perfume like characteristics.

**Umeshu:** Ume fruits and sugar are steeped in alcohol. The resulting flavour is sweet and sour with a hint of plum. The fruit itself is often incorrectly called a plum however is closer to the apricot.

**Manzanilla:** A variety of sherry which is similar to Fino sherry yet matured closer to the sea. This results in a more refreshing sherry with a slight salinity to it.

**Honey water:** Equal parts honey and water which can be used as a sweetener on its own or flavoured with aromatics such as rosemary.

**Tangerine perfume:** Tangerine oils infused in neutral alcohol.

**Liquorice bitters:** A maceration of liquorice in a high alcohol spirit. Only used sparingly in small drops.

**Cacao Martini Rubino vermouth :** Whole cacao nibs are rested with this aromatized wine to add a slightly more savoury chocolate note.

**Roasted barley syrup:** Roasted barley adds richness to the simple syrup.

**Wild honeysuckle Cocchi Rosa:** Wild honeysuckle flowers are infused into a classic Italian aperitif.

**Sweet raspberry vinegar:** Fresh raspberries are rested in vinegar for a period of time creating a complex modifier for this drink.

**Blossom bitters:** A maceration of jasmine, hibiscus and summer blossoms in a high alcohol spirit. Only used sparingly in small drops.

**Geisha coffee cordial:** The finest Panamanian coffee is cold extracted to create a complex modifier.

**Cocchi Riserva La Venaria Reale vermouth:** Only 1891 bottles were created of this special edition vermouth. Made in the original Piemonte style.

**Moorland mist:** Aromatic Scottish botanicals are macerated in high alcohol to extract the powerful bouquet and can be used as a perfume.

### St Margaret's Chapel 16.00

Forming part of Edinburgh Castle, St Margaret's Chapel is actually the oldest surviving building in all of Edinburgh. Having been originally built around 1130 it has had many roles such as in the 16th Century when it was used as a gunpowder store. Now an active chapel which hosts weddings and christenings it is well known for always having fresh flowers. ***Hendrick's gin, jasmine, manzanilla sherry, umeshu, Campari, rosemary honey water and tangerine perfume***

### The Tunnel Piper 18.00

Having witnessed a great deal, of course Edinburgh Castle now has a haunted reputation. One story concerns its underworld of secret tunnels that go from the castle as far as the Royal Mile. When first discovered, a piper was sent down these tunnels to explore. He never returned, but is still sometimes heard... ***Dewar's blended whisky, liquorice bitters, cacao Martini Rubino vermouth, lemon juice, roasted barley syrup, apricot liqueur and egg white***

### Arthur's Seat 30.00

Arthur's Seat is the name of the mountain situated approximately one mile eastward of Edinburgh City Centre. It is an extinct volcano that carries many myths, one being that it is a possible location of the legendary Camelot. ***Royal Brackla 16 year old malt whisky, wild honeysuckle Cocchi Rosa aperitif wine, honey water, raspberry vinegar and blossom bitters***

### Blue Alpin 50.00

Coinneach mac Ailpein (Kenneth MacAlpin) was according to national myth the first king of Scots between 843 and 858. As time passed he was given the nickname in Gaelic, An Ferbasach, which means The Conqueror. This drink is conquered by simply using the finest ingredients available. ***Johnnie Walker Blue Label blended whisky, Geisha coffee cordial, Cocchi Riserva La Venaria Reale vermouth and Moorland mist***

### Castle Rock - Non-alcoholic 11.50

***Rhubarb cordial, Seedlip and egg white***

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VINTAGE COCKTAILS

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VINTAGE  
COCKTAILS

The American Bar is the oldest surviving cocktail bar in Britain. It opened in 1893 in the original riverside part of the hotel, and moved to this spot in 1904. Such a wealth of cocktail history has inspired our specialisation in vintage, fine and rare spirits. The bar has an extended vintage menu available, besides the small offering listed below. Please ask your server for more details regarding our vintage collection.

**Moonwalk 100.00**

*Vintage Grand Marnier, Dom Perignon, sugar cube, grapefruit bitters, orange flower water*

**White Lady 120.00**

*Vintage Gordon's Gin, vintage Cointreau, lemon juice, egg white*

**Hanky Panky 120.00**

*Vintage Gordon's Gin, vintage Cinzano Rosso, vintage Fernet Branca*

**Negroni 150.00**

*Vintage Gin, vintage sweet vermouth, vintage Campari*

**Manhattan Market price**

*Vintage whisky, vintage sweet vermouth, vintage Campari*

**Daiquiri Market price**

*Vintage Bacardi, fresh lime juice, sugar syrup*

**Sazerac 5000.00**

*1858 Sazerac de Forge, 1950s Pernod Absinthe, vintage Peychaud's Bitters*





## CHAMPAGNE SELECTION BY THE GLASS 150ML



Louis Roederer Brut Premier NV	18.50
Pol Roger Brut NV	20.00
Louis Roederer Blanc de Blanc Vintage	39.00
Louis Roederer Brut Vintage	29.00
Ruinart Blanc de Blanc NV	26.00
Dom Pérignon Vintage	59.00
Krug Grande Cuvée NV	70.00
Louis Roederer Cristal Vintage	85.00
Pol Roger Cuvée Sir Winston Churchill Vintage	90.00
<b>Rosé</b>	
Moët & Chandon Rosé NV	23.00
Ruinart Rosé Brut NV	26.00
Billecart-Salmon Brut Rosé NV	29.00
Louis Roederer Brut Rosé Vintage	38.00
<b>Sparkling Wines</b>	
Furleigh Estate, Classic Cuvée Vintage, Dorset	17.50

Please ask your server for more details regarding the current vintages.

All prices are inclusive of VAT.

A suggested discretionary service charge of 12.5% will be added to your final account.



## CHAMPAGNE SELECTION BY THE BOTTLE



<b>Non-Vintage</b>	
Louis Roederer Brut Premier	78.00
Pol Roger Brut	84.00
Ruinart blanc de blanc	115.00
Krug Grande Cuvée	300.00
<b>Vintage</b>	
Louis Roederer Brut	135.00
Moët et Chandon	112.00
Laurent-Perrier	125.00
Louis Roederer Blanc de Blanc	175.00
Louis Roederer Brut Nature	180.00
Bollinger La Grande Année	160.00
Dom Pérignon	285.00
Louis Roederer Cristal	360.00
Pol Roger Cuvée Sir Winston Churchill	385.00
Dom Pérignon P2	645.00
<b>Rosé</b>	
Moët et Chandon NV	109.00
Ruinart NV	120.00
Laurent-Perrier NV	130.00
Louis Roederer Vintage	180.00
Billecart Salmon NV	120.00
Bollinger La Grande Année Vintage	200.00
Krug NV	450.00
Dom Pérignon Vintage	650.00
Louis Roederer Cristal Vintage	1100.00
<b>Sparkling Wines</b>	
Furleigh Estate Classic Cuvée Vintage, Dorset	68.00
<b>Magnums</b>	
Louis Roederer Brut Premier NV	155.00

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 WINE SELECTION BY THE GLASS 175ML  


**White Wines**

La Loupe, Grenache Blanc, France	10.00
Chablis, Jean Durup Pere et Fils	14.50
Riesling, Dr. Burklin-Wolf, Germany	17.50
Pouilly Fussyé, Vieilles Vignes D. Cordier	18.50
Sancerre, A. Mellot, La Moussiere	19.50
Sauv.Blanc, Te Koko by Cloudy Bay, NZ	24.00
Meursault Clos St Felix, Domaine Michelot	25.00

**Rosé Wines**

Costiere de Nimes, Ch. de Campuget Rosé	12.00
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**Red Wines**

Domaine Du Mage, Merlot, France	12.00
Montepulciano d'Abruzzo, Indio, Italy	12.50
Grenache Syrah Mourvedre, Geoff Merrill Australia	13.50
Pinot Noir, Little Beauty, NZ	15.00
St Joseph, Les Pierres Seches, Yves Cuilleron	21.00
Barolo, Pio Cesare, Italy	25.50
Cabernet Sauvignon, Artemis Stag's Leap	29.00
Pomerol, Chateau Lafleur Gazin,	45.00

**Port 75ml**

Taylor's LBV	10.50
Dow's Fine Ruby	11.50
Dow's	13.50
Taylor's Tawny 20yrs	13.50

**Sherries 75ml**

Harvey's Bristol Cream	7.20
Tio Pepe	7.20
La Guita Manzanilla	8.50
Don Jose Oloroso	10.00

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 WINE SELECTION BY THE BOTTLE  


**White Wines**

La Loupe, Grenache Blanc, France	36.00
Chablis, Jean Durup Pere et Fils	54.00
Riesling, Dr. Burklin-Wolf, Germany	56.00
Pouilly Fussyé, Vieilles Vignes D. Cordier	70.00
Sancerre, A. Mellot, La Moussiere	75.00
Sauv.Blanc, Te Koko by Cloudy Bay, NZ	90.00
Meursault Clos St Felix, Domaine Michelot	90.50
Chardonnay, Clos de Gat, Israel	125.00
Puligny Montrachet, Vincent Girardin	160.00

**Rosé Wine**

Costiere de Nimes, Ch. de Campuget Rosé	35.00
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**Red Wines**

Domaine Du Mage, Merlot, France	37.00
Montepulciano d'Abruzzo, Indio, Italy	46.50
Grenache Syrah Mourvedre, Geoff Merrill Australia	50.00
Pinot Noir, Little Beauty, NZ	52.00
St Joseph, "Les Pierres Seches", Yves Cuilleron	75.00
Barolo, Pio Cesare, Italy	98.00
Gevrey Chambertin, Grand Cru, Rene Bouvier	105.00
Cabernet Sauvignon, Artemis Stag's Leap	119.00
Pomerol, Chateau Lafleur Gazin,	160.00
Saint-Julien, Croix De Beaucaillou	150.00
Paulliac, Pichon-Longueville Baron	300.00
Sassicaia, Super Tuscan, Italy	420.00
Chateau Lafite Rothschild	1500.00

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 WORLD OF TEQUILA  


**Blanco**

This is the Blue agave spirit in purest form, where the true flavours and the intensity of the agave are present. Blanco Tequilas are aged for up to two months to provide a smoother character.

Tapatio	11.00	Casamigos	16.00
Don Julio	12.50	Fortaleza	18.00
Patron Silver	12.50		

**Reposado**

Reposado Tequila is generally a little smoother than blanco tequila, and is rested in wood barrels for minimum of two months, but less than a year. After ageing, the spirit generally has a good balance between fresh agave and wood.

Herradura	11.00	Don Julio	13.50
Ocho	11.00	Casamigos	18.00
Tapatio	12.00		

**Anejo**

The Anejo Tequila is aged for at least one but no longer than three years in wooden barrels, with the most common being American or French oak. These Tequilas are more complex and rich in flavour.

Casamigos	20.00
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**Extra Anejo**

The minimum period of ageing is three years in wooden barrels. These Extra Anejo's are extremely smooth with a very complex flavour.

Jose Cuervo de la Familia	20.00	Tapatio Excellencia	41.00
Don Julio 1942	39.00		

**Mezcal & Sotol**

Similar to Tequila in that it must be distilled from the Agave plant. However, the type of agave, the state of where it is distilled and distillation methods are all different, and contribute to both the final product and the classification of the spirit.

Illegal Mezcal	11.00	Derrumbes San Luis Potosi	12.50
Del Maguey Tobala	29.00	La Venenosa Sur Raicilla	18.00

  
 WORLD OF RUM  


One of the most complex spirits around, with a versatile flavour that harks back to its origins of raw material, country of origin and production process. Made from either molasses or sugar cane juice, as well as yeast and water. Each ingredient plays an important role during the production process.

**White**

Also known as "Blanco" is the most popular type of rum. White rums in general are unaged, though some are rested for several years, before being filtered to help remove their colour.

Bacardi Superior	11.00	Trois Rivières	11.50
Bacardi Heritage 1909	12.50	Diplomatico Planas	12.00
J.Wray & Nephew	11.50	Cana Brava	12.00

**Dark**

This colour denotes ageing in wood barrels and these rums are more complex in aroma and flavour.

Bacardi Gold	11.50	Bacardi Facundo Eximo	15.00
Appleton 8 yrs	11.50	El Dorado 15 yrs	15.00
Gosling Black Seal	11.50	Zacapa 23 yrs	15.50
Havana Club 7 yrs	11.50	Trios Rivieres Single Cask	22.50
Rumbullion	12.00	Pussers 15 yrs	25.00
Bacardi 8 yrs	12.00	English Harbour	37.50
Mount Gay XO	12.00	Diplomatico Single Vintage	40.00
Diplomatico Reserva		Havana Club 15 yrs	41.00
Exclusiva	14.00	The Black Tot	160.00

The Savoy Collection Guyana 38yrs Demerara Rum 50ml 250.00 | retail 950.00



  
 WORLD OF BRANDY  


Well known as the finest of all the spirits, it is distilled from a single grape variety with thousands of flavours and sensations, ranging from fruitiness, warmth, spicy and dry, to oaky notes. Cognac has been described as a 'liquid history in a bottle'. Many Cognacs are aged in the 'Paradise', the area in an ageing cellar where the Cognac is kept for long ageing.

**Cognac**

Remy Martin VSOP	11.00	Hennessy Paradis	82.00
Hine Antique	17.50	Hennessy Richard	169.50
Remy Martin XO	32.00	Louis XIII de Remy Martin	230.00
Hennessy XO	29.00	Courvoisier L'Essence	410.00

Savoy Royal Suite Reserve Cognac Maison A.E. Dor, 50ml 100.00 | retail 550.00

**Armagnac**

Chateau de Tariquet		Chateau de Gaube 1963,	
Armagnac VSOP	11.00	Darroze	72.00
Cles des Ducs XO	15.50	Une Larme D'Armagnac,	
		Darroze	250.00

**Calvados**

Camut 6 yrs	15.50	Domaine Dupont 17 yrs	27.00
Chateau Boulard	15.50	Lemorton 25 yrs	33.00

**Pisco**

Barsol	11.00
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**Eaux de Vie**

Framboise – G. Miclo	11.50	Poire William – G. Miclo	11.50
Kirsch – G. Miclo	11.50		

**Grappa**

Domus Ruche	13.50	Nonino Picolit	26.50
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 WORLD OF WHISKIES  


**Rare**

A selection of extremely unique offerings for the true whisky connoisseur or collector.

Johnnie Walker King		Dalmore 25 yrs	250.00
George V	113.00	Balvenie 30 yrs	250.00
Caol Ila 1983 2014 release	115.00	Ichiro Hanyu The Joker	300.00
Talisker 30yrs Isle of Skye	125.00	Port Ellen 1978 2013 release	750.00
Glenfarclas 1966 Fino cask	220.00	Dalmore 1979 Constellation	
Brora 9th release 30 yrs	250.00	Collection	1350.00

Savoy collection Laphroaig 17 yrs, 50ml 50.00 | retail 380.00

Savoy collection Macallan 21yrs, 50ml 250.00 | retail 950.00

Savoy 125th Anniversary Macallan 48 yrs, 50ml 3000.00 | retail 25,000.00

**Speyside**

Named after the River Spey which runs through the region. Speysides tend to be complex and elegant with crisp green fruit flavours. With age, notes of dried fruit and sweet spice can be expected.

Glenlivet Founders Reserve	12.00	Balvenie Port Wood 21 yrs	25.50
Glenfiddich 18 yrs	14.00	Glenfarclas 25 yrs	26.50
Glenfiddich 21 yrs	38.00	Glenfarclas 40 yrs	98.50
Macallan 18 yrs	38.00		

**Highlands**

The largest and most varied whisky region in Scotland, from rugged peaks and heather covered moor- lands to the salty air of the coasts. Highland malts are full-bodied and well-rounded whiskies.

Glenmorangie Original	12.00	Oban Distillers Edition	17.50
Blair Athol 12 yrs	12.00	Royal Brackla 16 yrs	30.00
Clynelish 14 yrs	15.50		

  
 WORLD OF WHISKIES  


**Islay**

Bold flavours driven from the high winds and wild seas which engulf the island of Islay. Powerful whiskies tasting of smoke and strong maritime aromas.

Bunnahabhain 12 yrs	12.00	Ardbeg 10 yrs	12.50
Bowmore 18 yrs	19.50	Lagavulin 16 yrs	14.50
Laphroaig 10 yrs	12.00		

**Islands**

A diverse region known for the beautiful scenery and wildlife which thrive upon the range of islands. Whiskies tend to have a slight richness cut with a whisper of smoke and a pinch of salt.

Talisker 10 yrs Isle of Skye	12.00	Highland Park 18 yrs Orkney	17.50
Talisker 18 yrs Isle of Skye	20.00	Jura Origin 10 yrs Isle of Jura	17.00

**Lowlands**

Whiskies from this region are fondly nicknamed "The Lowland Ladies" due to their delicate, gentle and floral style. The terrain is perfect for producing a light-bodied and fragrant dram.

Auchentoshan Three Wood	12.00
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**Campbeltown**

Once upon a time this region was deemed the most fruitful for whisky in all the land; now a handful of distilleries remain. An extraordinary mixture of smoke, salt, and a lasting dry aromatic finish.

Springbank 15 yrs	16.00
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**Grain**

Spirits distilled from cereal grains but not malted barley. Grain whiskies have a very distinct and individual flavour profile.

Haig Club	15.50
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 WORLD OF WHISKIES  


**Blended**

A combination of malt and grain spirits from many regions and distilleries, which helps to craft some great well-rounded whiskies.

Dewars 12 yrs	11.00	Johnnie Walker Gold Reserve	18.00
J&B Rare	11.00	Johnnie Walker Blue Label	41.00
Chivas Regal 12 yrs	11.00	Hazelwood 18 yrs	19.50
Black Bottle	11.00	Hazelwood 21 yrs	27.50
Johnnie Walker Black Label	11.00	Hazelwood 25 yrs	35.00

**Vatted Malt**

A combination of Single Malt Scotch from two or more distilleries. Rich and smooth.

Compass Box Spice Tree	11.00	Monkey Shoulder	
		Blended Malt	11.50

**Japanese**

First produced in the style of Scotch, but now have a style and identity of their own. Delicate and refined.

Nikka Pure Malt	16.00	Hibiki 21 yrs	180.00
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**Irish/Welsh**

Fruity, smooth and balanced expressions from our neighbours.

Jameson's	11.00	Yellow Spot 12 yrs	20.00
Bushmills Black Bush	11.00	Midleton Dair Ghaelach	
Redbreast 12 yrs	15.50	Irish cask	60.00
Powers John's Lane 12 yrs	17.50	Penderyn Portwood (Welsh)	15.50

**French**

An organic 100% rye, grown, malted and distilled in the French Alps.

Vulson Old Rhino Rye	16.00
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 WORLD OF WHISKIES  


**American whiskey**

The North American whiskies are classified by the type or variety of grains, percentage of alcohol at which they are distilled and manner of their ageing. All of these methods affect the final taste of the whiskey. In general, tasting notes include spice, vanilla sweetness and toasted oak.

**Bourbon**

Bourbon whiskeys are made from a mash bill of at least 51% corn and usually mixed with small percentage of barley and then either wheat (sweeter) or rye (spicier), before being rested in new, charred American oak barrels.

**Soft & Mellow**

Whiskies in this category are predominantly very approachable in mixed drinks or its own. Offering light vanilla notes with mellow ripe fruit flavours.

Woodford Reserve	14.00	Michter's Bourbon	16.00
Maker's Mark Small Batch	13.00	Michter's Unblended American	
Basil Hayden's	14.50	Whiskey	16.00

**Rich & Spicy**

Bourbons with a very intense spicy notes, rich and complex vanilla flavours.

Bulleit	13.00	George T. Stagg Single Barrel	40.00
Four Roses Small Batch	13.50	Jim Beam Masterpiece	95.00
Blanton's Special Reserve	16.00		

  
 WORLD OF WHISKEY  


**Tennessee Whiskey**

In theory, Tennessee whiskey is produced in the same way as bourbon; the difference between the two, however, is a charcoal mellowing process called the 'Lincoln County Process'. With Jack Daniel's, the liquid filters through ten feet of Sugar Maple charcoal that give the whiskey its distinctive taste and aroma.

Jack Daniel's Old No7	11.50	Jack Daniel's Sinatra	
Jack Daniel's Single Barrel	18.00	Select 45%	44.00
Jack Daniel's Savoy Single Barrel	20.00		

**Rye Whiskey**

These may refer to two types of whiskey: one, American rye whiskey, must be distilled from at least 51 percent rye; the other, Canadian rye whiskey, may or may not include rye: so long as it possesses the aroma, taste and character generally attributed to Canadian whisky it may legally be labelled "rye".

Woodford Reserve Rye	15.00	Crown Royal Northern	
Rittenhouse 100 proof	13.00	Harvest Rye	16.00
Bulleit Rye	14.00	WhistlePig Rye	23.00
Sazerac Rye	16.00	WhistlePig The Boss	
Jack Daniel's Single Barrel Rye	16.50	Hog Rye	50.00

**Texas Single Malt Whiskey**

Produced in Texas with style of true single malt at heart. Produced with craft and tradition to create that unique timeless style of a single malt.

Balcones Texas Single Malt	19.00
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 WORLD OF GIN  


Gin is a distilled spirit that is flavoured with botanicals such as juniper, angelica, liquorice, coriander, lemon peel and even cucumber or green tea. The various amount and combination of botanicals create certain flavours with distinctive notes.

**Light & Floral**

This category contains a mixture of light, fresh and floral notes.

Bombay Sapphire	11.00	Hendrick's	11.50
Bombay Original	11.50	City of London Distillery	11.50
Millers Westbourne Strength	11.50		

**Citrusy & Fresh**

A more complex style of citrus-driven aromas that are balanced with juniper flavours.

Tanqueray	11.50	Star of Bombay	14.00
Beefeater	11.50	Fords	12.00
Plymouth	11.50	Heppele	12.00
Cotswold	11.50		

**Flavourful & Floral**

Connoisseurs' choice of gin with complex notes and big-bodied aromas.

No.3	12.00	Plymouth Navy Strength	13.00
Sipsmith	11.50	Tanqueray No.10	13.00
Rutte	12.00	Portobello Road	13.00
Boatyard	13.00	Gin Mare	13.00
Beefeater 24	13.00	The Botanist	13.00

**Sweet & Savoury**

Unique category of juniper-flavoured spirits with a subtle note of savoury aromas.

Jensen's Old Tom	13.00	Bols Genever	13.00
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 WORLD OF VODKA  


Vodka is a clear spirit that can be produced from anything containing starch, with the most common bases including potatoes, sugar beet molasses and grain. Even though it is described as tasteless and flavourless, the raw material used in the production process is what differentiates one vodka from another.

**Wheat**

Very neutral on the nose with a light hint of nuts and fennel. Clean on the palate and makes the perfect choice for a martini.

Grey Goose	11.00	Snow Queen	11.50
Grey Goose Poire,		Stolichnaya Elit	15.00
Citron & Orange	13.00	Absolut Elyx	16.00
Ketel One	12.50		

**Barley**

Almost neutral on the nose with an extremely clean palate and a light hint of peppery finish.

Finlandia	11.50	Beluga Gold Line	40.00
Sipsmith	11.50		

**Rye**

Pleasant light flavours of vanilla with a silky-smooth palate and a hint of black pepper.

Belvedere	11.50	Belvedere Rye Unfiltered	12.00
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**Potato**

Smooth in character with naturally sweet and creamy taste.

Chase	11.50	Vestal	15.00
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 THE AMERICAN BAR SNACKS  


**The Ultimate Martini Experience**

The Savoy Martini & Oysters 60.00  
 Grey Goose Vodka is stirred down with our very own bespoke bitters and vermouth and served in a custom-made Baccarat crystal glass, specifically designed to enhance the experience of drinking a martini. Served alongside the martini is a selection of three sumptuous garnishes, including citrus peel, a caviar-stuffed olive and our homemade pickled tom olive. Six Jersey Rock Oysters are served with a choice of two vinaigrettes to perfectly complement the pairing.

**Caviar**

All caviar is served with traditional accompaniments.  
 30gr. 99.00  
 50gr. 159.00

**Selection of British charcuterie** 20.00

**Selection of British cheese** 20.00

**Lunch menu**

The American Bar Lunch Selection is available between 11.30am and 4pm.

**Mozzarella and heritage tomato** 14.00

Buffalo mozzarella, marinated heritage tomato, served with balsamic and olive pearls, rocket salad and basil cress.

**Smoked salmon** 17.00

Scottish smoked salmon, served with lemon coulis, confit yolk, pickled shallots, crispy capers and bruschetta.

**Beef sliders** 17.00

Hereford beef mini burgers, available well done, served with lettuce, tomato, red onions, white cheddar and with mayonnaise, accompanied by chunky chips.

**Coffee and cupcake** 10.00

Any style coffee or tea, served with one of our delicious and beautiful cupcakes, expertly made in our Savoy patisserie daily.  
 Choose from four flavours: Double chocolate, cookies and cream, carrot cake, lemon meringue.

  
 ALCOHOL BY VOLUME  


Champagne	12.0%–13.0%
White & Red Wine	12.0%–13.0%
Beers	4.3%– 5.5%
Vermouth	14.7%–18.0%
Campari	25.0%
Ricard	45.0%
Pernod	40.0%
Sherry & Port	15.5%–20.0%
Gin	37.5%–49.3%
Vodka	37.5%–50.0%
Rum	37.5%–50.5%
Whisk(e)y	40.0%–70.0%
Cognac	40.0%–46.5%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisk(e)y in these premises is 50ml and multiples thereof.

Champagne and sparkling wines are sold by the glass measured at 150ml.

Wines are sold by the glass measured at 175ml.

Port and Sherry are sold by the glass measured at 75ml.

All vintages were correct at the time of printing, but are subject to change depending on availability.

Please note that while we serve 175ml of wine and 50ml of liqueur and spirits as standard measure, smaller serves (125ml of wine and 25ml of spirit) are available upon request.

All prices are inclusive of VAT and a suggested discretionary service charge of 12.5% is added to your final account.

Food allergies and special dietary requirements can be catered for by our bartenders, please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our cocktails with regard to the products used, allergen substances and nutrition.