THAMES FOYER

Traditional Afternoon Tea



A Selection of Traditional Sandwiches & Savoury Bites

Traditional Sandwiches

Coronation Chicken | Raisins | Granary Bread

Burford Brown Egg | Micro Watercress | Malted Brown Bread

Salmon Gravlax | Citrus Dill Cream | Old-Style Mustard | Butternut Bread

Beer Vinegar Pickled Cucumber | Spiced Sun-Dried Tomato Cream | Spinach Bread

Savoury Bites

Smoked Duck | Fig Relish | Balsamic Pearls | Orange Infused Cream Orange Confit | Multigrain Bun

Autumn Squash | Smoked Applewood Cheddar | Caramelised Onion Chutney Crispy Kale | Quinoa Tart



Traditional Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Sapphire Tart

Sapphire Raspberry Compote | Crystallised Violet | All Butter Sablé

Autumn Choux

Bergamot and Pear Dome | Jing Earl Grey Diplomat | Choux Bun

Blossom Cake

Poppy and Pumpkin Seed Crunchy | Navel Orange Jelly Fleur d'oranger Creméux

Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

Plain & Raisin Scones Cornish Clotted Cream | Lemon Curd | Strawberry Jam



High Tea

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A Selection of Traditional Sandwiches & Savoury Bites

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Smoked Duck | Fig Relish | Balsamic Pearls | Orange Infused Cream Orange Confit | Multigrain Bun

Autumn Squash | Smoked Applewood Cheddar | Caramelised Onion Chutney Crispy Kale | Quinoa Tart

High Tea

Pan Seared Wild Bass | Runner Bean | Semi Dried Tomato | Coral Tuile

Baked Cauliflower Mash | Garlic and Herb Oil | Caramelised Shallot Figs | Broad Bean | Marinated Feta

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High Tea



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Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



Vegetarian Afternoon Tea



A Selection of Traditional Sandwiches & Savoury Bites

Traditional Sandwiches

Golden Beetroot | Thyme Cream Cheese | Butternut Bread

Burford Brown Egg | Micro Watercress | Malted Brown Bread

Coronation Jackfruit | Mango Chutney | Raisins | Granary Bread

Beer Vinegar Pickled Cucumber | Spiced Sun-Dried Tomato Cream | Spinach Bread

Savoury Bites

Marinated Fig | Orange Infused Cream | Feta Cheese | Orange Confit | Multigrain Bun Autumn Squash | Smoked Applewood Cheddar | Caramelised Onion Chutney Crispy Kale | Quinoa Tart



Vegetarian Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

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English Lavender Praline | Guanaja Mousse | Blondie Brownie

Plain & Raisin Scones Cornish Clotted Cream | Lemon Curd | Strawberry Jam



Vegetarian High Tea



A Selection of Traditional Sandwiches & Savoury Bites

Traditional Sandwiches

Golden Beetroot | Thyme Cream Cheese | Butternut Bread

Burford Brown Egg | Micro Watercress | Malted Brown Bread

Coronation Jackfruit | Mango Chutney | Raisins | Granary Bread

Beer Vinegar Pickled Cucumber | Spiced Sun-Dried Tomato Cream | Spinach Bread

Savoury Bites

Marinated Fig | Orange Infused Cream | Feta Cheese | Orange Confit | Multigrain Bun Autumn Squash | Smoked Applewood Cheddar | Caramelised Onion Chutney Crispy Kale | Quinoa Tart

> High Tea Baked Cauliflower Mash | Garlic and Herb Oil | Caramelised Shallot Fig | Broad Bean | Marinated Feta



Vegetarian High Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Sapphire Tart

Sapphire Raspberry Compote | Crystallised Violet | All Butter Sablé

Autumn Choux

Bergamot and Pear Dome | Jing Earl Grey Diplomat | Choux Bun

Blossom Cake

Poppy and Pumpkin Seed Crunchy | Navel Orange Jelly Fleur d'oranger Creméux

Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



Vegan Afternoon Tea



A Selection of Traditional Vegan Sandwiches & Savoury Bites

Traditional Sandwiches

Coronation Jackfruit | Mango Chutney | Raisin | Granary Bread Golden Beetroot | Vegan Cream Cheese and Thyme | Butternut Bread Sautéed Leek and Celeriac | Smoked Tofu | Crispy Shallot | Spinach Bread Beer Vinegar Pickled Cucumber | Spiced Sun-Dried Tomato | Vegan Cream Spinach Bread

Savoury Bites

Autumn Squash | Caramelised Onion Chutney | Savoury Vegan Tart Marinated Fig | Orange Cream | Smoked Vegan Cheese | Forge Brioche



Vegan Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Sapphire Tart

Sapphire Raspberry Compote | Crystallised Violet | Vegan Butter Sablé

Autumn Choux

Bergamot and Pear Dome | Jing Earl Grey Diplomat | Lemon Cake

Blossom Cake

Poppy and Pumpkin Seed Crunchy | Navel Orange Jelly Fleur d'oranger Creméux

Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

Vegan Scones

Vegan Clotted Cream | Apricot Jam | Strawberry Jam



Vegan High Tea

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A Selection of Traditional Vegan Sandwiches & Savoury Bites

Traditional Sandwiches

Coronation Jackfruit | Mango Chutney | Raisin | Granary Bread Golden Beetroot | Vegan Cream Cheese and Thyme | Butternut Bread Sautéed Leek and Celeriac | Smoked Tofu | Crispy Shallot | Spinach Bread Beer Vinegar Pickled Cucumber | Spiced Sun-Dried Tomato | Vegan Cream Spinach Bread

Savoury Bites

Autumn Squash | Caramelised Onion Chutney | Savoury Vegan Tart Marinated Fig | Orange Cream | Smoked Vegan Cheese | Forge Brioche

High Tea Baked Cauliflower Mash | Garlic and Herb Oil | Caramelised Shallot



Vegan High Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

Sapphire Tart

Sapphire Raspberry Compote | Crystallised Violet | Vegan Butter Sablé

Autumn Choux

Bergamot and Pear Dome | Jing Earl Grey Diplomat | Choux Bun

Blossom Cake

Poppy and Pumpkin Seed Crunchy | Navel Orange Jelly Fleur d'oranger Creméux

Lavender Chocolate Cube

Sunflower Seeds | Praline | Guanaja and Lavender Mousse | Blondie Brownie

Vegan Scones

Vegan Clotted Cream | Apricot Jam | Strawberry Jam



Afternoon Tea Pricing

Monday - Sunday

Traditional Afternoon Tea	80
Vegetarian Afternoon Tea	
Vegan Afternoon Tea	
With a glass of Laurent-Perrier La Cuvée	100
With a glass of Laurent-Perrier Cuvée Rosé	110
With a glass of Nyetimber Classic Cuvée MV	95
With a glass of Nyetimber Rosé MV	105
With one glass of JING Jasmine Pearls non-alcoholic Sparkling Tea	90
High Tea	95
Vegetarian High Tea	
Vegan High Tea	
With a glass of Laurent-Perrier La Cuvée	115
With a glass of Laurent-Perrier Cuvée Rosé	120
With a glass of Nyetimber Classic Cuvée MV	105
With a glass of Nyetimber Rosé MV	115
With one glass of JING Jasmine Pearls non-alcoholic Sparkling Tea	100
Additional Glasses	
Laurent-Perrier La Cuvée	24
Laurent-Perrier Cuvée Rosé	30
Nyetimber Classic Cuvée MV	21

Nyetimber Rosé MV	24
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THAMES FOYER COCKTAILS

Take a sip inspired by the stars: two glamorous former guests have provided the inspiration behind our new cocktails.

Man About Town – Frank Sinatra; the ultimate man about town, suave and debonair – with a voice as smooth as this cocktail, with its rich, aromatic and sophisticated notes.

Bright Young Thing – A shining star amongst Hollywood's divas, Marilyn Monroe had a freshness, almost a naivety, that contrasted with her sensuality, which this cocktail with its bright, fruity, but elegant flavours aims to evoke.

> Man About Town 30 ¶ Monkey 47 Gin | Dubonnet Aecorn Aromatic | Pedro Ximénez | Champagne

Rose Negroni 28 ¶ Plymouth Gin | Amaro Montenegro | Cocchi Vermouth | Rose Water

> Bright Young Thing 26 ¶ Ki No Bi Gin | Absolute Elyx Vodka | Lillet Blanc Passion fruit Syrup | Orange | English Sparkling Wine



Please scan for calorie information



INTRODUCING JING JASMINE PEARLS SPARKLING TEA

Showcasing the power of people and nature working in harmony, this deliciously intriguing drink will take you on a moreish taste journey. You'll find heady jasmine aromas with a smooth and refreshing green tea depth, subtle fruit notes, hints of honey and a dry texture. Celebrate the moment with something truly special.

- JING

THE SAVOY & JING EXCLUSIVE DARJEELING COLLECTION

On a quest to find the ultimate tea for Afternoon Tea, The Savoy & JING Tea journeyed to the misty foothills of the Himalayas to Darjeeling – famed producer of 'The Champagne of teas'.

A Company

The unique terroir and craftsmanship of Darjeeling produces teas with a distinctive character and inherent quality that cannot be replicated anywhere else in the world.

Inspired by the sheer variety of flavours within Darjeeling teas, The Savoy are showcasing definitive examples of three distinctive styles - taking you on the journey to experience the best of this treasured origin. Organic Darjeeling 1st Flush Garden: Seeyok JING Excellence at Origin competition winner

Darjeeling Moonlight Garden: Margaret's Hope Exclusively at The Savoy

Organic Darjeeling 2nd Flush Garden: Barnesbeg, Okayti and Pussimbing tea estates Fragrant | Sweet | Reviving The highly-prized first pickings of the year; capturing all the freshness of spring. This crisp black tea is supremely fragrant, honeyed and floral with a brisk finish.

Aromatic | Syrupy | Complex A recent innovation from the hills of Darjeeling, this Moonlight tea has been cultivated to accentuate high florality and syrupy sweetness, with a smooth rounded body. Complex and intriguing, a new taste experience for most.

Warm | Rounded | Uplifting From historical estates in Darjeeling, these tea leaves encapsulate the best of the summer flush from this famous, mountain region. Light and refreshing with notes of hay and a grape sweetness.

THE SAVOY TEA SELECTION

BLACK TEA

The Savoy Breakfast Tea	India - Statuesque & full-bodied tea blend from Assam & Darjeeling with plenty of structure & malty richness. A rousing breakfast style tea, perfect with milk.
The Savoy Afternoon Tea	India - Balanced blend of black teas delivering a malty fragrance, a light astringency, followed by a refreshing sweet finish.
Decaffeinated Ceylon	Sri Lanka - Rich & layered Ceylon character, full-bodied whilst smooth & refreshing.
Red Dragon	Yunnan, China - Rich & syrupy black tea, with caramel & chocolate, plum & black cherry.
Earl Grey	Sri Lanka - Refreshing & bright, with citrus freshness lifting the rich Ceylon tea base.
Vanilla Black	Sri Lanka - Creamy & sweet vanilla over a full-bodied black tea base.
Chai Tea	India - A highly aromatic combination of rich and malty Assam black tea with cinnamon, cardamom and ginger spices.

GREEN TEA

Jade Sword	Hunan, China - Full & grassy organic green tea with a sappy & refreshing finish.
Dragon Well	Zhejiang, China (seasonal) - Lively flavours in which grassy freshness is underscored by sweet & soft hazel complexities. China's most celebrated green tea.
Genmaicha	Japan - Sweet with barley notes & depths of mellow umami.
Gyokuro	Japan - A Japanese green tea: thick, grassy & rich with umami.
0010	DNG TEA
Yellow Gold	China - Smooth & biscuity sweet oolong tea with grassy freshness & citrus notes.
Iron Buddha	China - Grassy, fruity and floral oolong tea but with a distinct tart tanginess and smooth, lush texture.
Phoenix Honey Orchid	Guangdong, China - Deliciously fruity & floral oolong tea, with pleasing roasted richness & a touch of astringency.
Wuyi Oolong	Fujian, China - Rich, buttery oolong tea lifted by caramel sweetness & subtle floral notes.

WHITE TEA

White Peony

Jasmine Silver Needle

Fujian, China - Delightfully refreshing, rounded & full-flavoured, with sweet & fragrant notes of melon.

Fujian, China - Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine to create a soft, vanilla effect.

PUERH TEA

Cooked Puerh Minicakes

Rich and warming with mineral sweetness and indulgent, thick texture.

FRUITY & FLORAL PREMIUM INFUSIONS

Fennel, Ginger & Peppermint	A soothing and refreshing blend of peppermint, ginger, fennel seeds and lemon thyme. Caffeine-free.
Lavender, Chamomile & Lemongrass	A naturaly hydrating and calming blend of whole flowers and herbs. Gently sweet and caffeine-free.

FLOWERING TEA

Flowering Jasmine & Lily

Fujian, China - A broad base of green tea buds topped with a crown of orange lily-petals & a tower of jasmine flowers.

HERBAL INFUSIONS

Rooibos	South Africa - Gently tangy notes of Seville orange combine with soft- textured hints of vanilla.
Whole Rosebuds	Morocco - Beautiful & graceful, notes of sweet rose with a refreshingly light & palate-cleansing finish.
Whole Lemon Verbena	Paraguay - Fresh, vivid with mint-like freshness & pressed lemon zest pungency.
Whole Peppermint Leaf	Germany - Insistent, deep, grippy mint flavours with an almost oily mid-palate, subsiding cleanly towards an intense finish.

All prices are inclusive VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.

A Time for Reflection

The eight paintings hanging in the Thames Foyer are by British Pop artist McAlpine Miller. Each painting features a star of the stage or screen who enjoyed staying here at The Savoy.



Katharine Hepburn: Taking Centre Stage



Frank Sinatra: Man About Town



Ava Gardner: A Desirable Proposition



Maria Callas: A Moment of Respite



Charlie Chaplin: Silent Path to Success



Marlene Dietrich: Into My World



Alfred Hitchcock: The Mysterious Thinker



Marilyn Monroe: Bright Young Thing

"This series of 8 paintings concentrates on two themes: the sheer majesty of The Savoy and the glamour of iconic idols that have been and will continue to be associated with this historic hotel. The choice of subjects serves not only to remind us of an era of great hope and aspiration but also allow us to consider both progress and potential. The Savoy has continued to achieve a standard which might otherwise be lost in our throwaway society where everything is replaceable".

McAlpine Miller, 2012

All of the paintings are oil on linen canvas. The collection was commissioned by The Savoy in 2012.