

## Simpson's In The Strand Sample Menu

### STARTERS

<b>Smoked mackerel and watercress salad<sup>+</sup></b> Celeriac and apple, mustard dressing	<b>£12.50</b>
<b>Fish cake</b> Poached egg, chive butter sauce	<b>£16.00</b>
<b>Steamed West coast mussels<sup>+</sup></b> Saffron and chilli/ Chips	<b>£15.00 / £22.00</b>
<b>Duck Faggot</b> Pease pudding, red wine and onion sauce	<b>£15.00</b>
<b>Terrine of free range chicken and foie gras</b> Parsnip puree, grilled rye	<b>14.00</b>
<b>Smoked haddock omelette</b> Lincolnshire poacher glaze	<b>£14.00</b>
<b>Braised pork cheek<sup>+</sup></b> Creamed corn meal, crispy bacon	<b>£12.00</b>
<b>Roast wood pigeon breast<sup>+</sup></b> Green beans, new potatoes and bacon	<b>£10.50</b>
<b>Oxtail Soup</b>	<b>£9.00</b>
<b>Smooth chicken liver pate<sup>+</sup></b> Grape chutney, toasted brioche	<b>£12.00</b>
<b>Balsamic glazed beetroot (V)</b> Baked goats cheese, roast walnuts	<b>£14.00</b>

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### MAINS

<b>Pan-fried ocean trout<sup>+</sup></b> Crayfish mash and lobster sauce	<b>£23.50</b>
<b>Pan fried Cornish skate</b> Creamed potatoes, caper and green herb dressing	<b>£25.00</b>
<b>Grilled calves liver</b> Blue cheese dumplings, cracked pepper sauce	<b>£25.00</b>
<b>Stuffed pork tenderloin</b> Braised red cabbage, confit garlic	<b>£24.00</b>
<b>Pot roast red leg Partridge<sup>+</sup></b> Braised leeks, apple cider and roast hazelnuts	<b>£26.00</b>
<b>Monkfish with pancetta<sup>+</sup></b> Aubergine, peppers, olives and creamed white onion sauce	<b>£27.00</b>
<b>Roast venison loin</b> Parsnip tart, roast root vegetables	<b>£27.50</b>
<b>Roast Scottish halibut</b> Cockles, bacon and peas	<b>£27.00</b>
<b>Classic Beef Wellington</b> Roast salsify, green peppercorn sauce	<b>35.00</b>
<b>Whole Dover Sole<sup>+</sup></b> Grilled or with parsley & lemon butter	<b>£35.00</b>
<b>Barley and mushrooms (V)</b> Roast artichoke and cauliflower	<b>£18.50</b>

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### MASTER COOK'S PLATES OF THE DAY

<b>Soup</b>	<b>£9.00</b>
<b>Starters</b>	<b>£market</b>
<b>Pie of the day</b>	<b>£16.00</b>

**Main course** **£market**

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**SIMPSONS SIGNATURES**

<b>Lobster soup</b>	<b>£11.00</b>
Favourite classic soup	
<b>Native oysters (6)<sup>+</sup></b>	<b>£24.00</b>
Red wine vinegar dressing	
<b>Smoked Scottish salmon<sup>+</sup></b>	<b>£14.00</b>
Capers, shallots, parsley	
<b>Potted shrimps</b>	<b>£15.50</b>
Warm toast	
<b>Roast rib of Scottish beef (aged 28 days)<sup>+</sup></b>	<b>£31.50</b>
Roast potatoes, Savoy cabbage, Yorkshire pudding & horseradish	
<b>Roast saddle of Lamb<sup>+</sup></b>	<b>£27.50</b>
Roast potatoes, Savoy cabbage, homemade mint sauce & redcurrant jelly	
<b>Traditional steak &amp; kidney pudding</b>	<b>£17.50</b>
<b>Traditional steak &amp; kidney pie</b>	<b>£17.50</b>

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**SIDE ORDERS**

<b>Seasonal vegetables</b>	<b>£3.75</b>
<b>Spinach - steamed or creamed</b>	<b>£3.75</b>
<b>Green beans</b>	<b>£3.75</b>
<b>Mashed Potatoes</b>	<b>£4.50</b>
<b>Chips</b>	<b>£4.50</b>
<b>Parmesan fried courgette, tomato salsa</b>	<b>£4.50</b>
<b>Rocket and stilton</b>	<b>£5.00</b>
<b>Seasonal Greens with Chili and Garlic</b>	<b>£5.00</b>
<b>Cauliflower, minted polonaise</b>	<b>5.00</b>

PLEASE NOTE THAT MENUS ARE SEASONAL AND SUBJECT TO CHANGE

**PLEASE NOTE: Any dishes marked with a "+" can be made Gluten Free upon request.**

Menu last updated March 31 2017 Pricing and dishes subject to change.  
Dishes are representative of the type of food available at the restaurant.