



# ROMANO'S



## PRIX-FIXE

2 COURSES 21.00  
3 COURSES 24.75

Celeriac Remoulade (v)

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Wild Mushroom Vol-au-Vent (v)  
*vegetable of the day*

OR

Grilled Cumberland Sausages  
*butter bean stew, caramelised roscoff onion*

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Vanilla Custard Tart (v)

## SUNDAY

Roast Rib of Devonshire Beef 29.75  
*served with Yorkshire pudding, roast potatoes  
and root vegetables, seasonal greens,  
horseradish sauce and gravy*

## PLAT DU JOUR MONDAY TO SATURDAY

Steak Frites 27.50  
*6oz sirloin steak, french fries, beurre maître d' hotel*

## FORMULE

29.75

Heritage Courgette & Tomato Tart (v)

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Lincolnshire Poacher Souffle (v)

OR

Pork & Herb Faggots

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Lemon Posset (v)

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Glass of House Wine  
or Beer, Water

## LES HORS D' OEUVRES

Salade à la Russe (v) 8.50

Candy Beetroot, Goats' Cheese,  
London Honey (v) 9.50

Heritage Courgette &  
Tomato Tart (v) 11.50

Sprouting Broccoli, Filberts,  
Coddled Egg Dressing (v) 13.75

Scotch Egg, Coronation Mayonnaise 6.75

Pork Pie, Piccalilli 7.50

Crème Pink 'Un 12.75

Smoked Mackerel Paté 8.50

Half Pint of Prawns 13.25

Cold Roast Beef, Celeriac Remoulade 11.75

Braised Celery Hearts,  
Bone Marrow Crumb 9.75

Smoked Eel, Candy Beetroot,  
Horseradish 14.25

Portland Crab and Fried Egg  
Crumpet 15.50

## LES ENTRÉES

### LES POISSONS ET LES VÉGÉTARIENS

Lincolnshire Poacher Soufflé (v) 14.75  
*onion soubise, cheese sauce*

Wild Mushroom Vol-au-Vent (v) 19.75  
*mushroom & tarragon velouté*

Goujons of Haddock 22.75  
*chunky chips, tartare sauce*

Roast Fillet of Cod 'Persillade' 27.50  
*noilly prat beurre blanc*

Brixham Day Boat Fish M.P.  
*served garnished*

*all are served with potato, vegetable  
or salad of the day*

### PIES AND PUDDINGS OF THE DAY

MONDAY

Beef & Ale Pie 21.50

TUESDAY

Chicken & Leek Pie 18.00

WEDNESDAY

Ox Cheek & Mushroom Pudding 21.75

THURSDAY

Steak & Kidney Pudding 22.50

FRIDAY

Simpson's Fish Pie 23.50

SATURDAY

Beef Shin, Snail & Garlic Pie 25.00

*all are served with potato, vegetable  
or salad of the day*

### LES VIANDES

Grilled Cumberland Sausage 18.50  
*butterbean stew, caramelised roscoff onion*

Pork & Herb Faggots 19.50  
*buttery mash, ale gravy*

Lancashire Hot Pot 23.50  
*mashed neeps*

Grilled Spatchcock Chicken 24.75  
*soft herb dressing*

Veal & Crayfish Marengo 26.50  
*steamed long grain rice*

*all are served with potato, vegetable  
or salad of the day*

### LES SALÉS ET LES FROMAGES

Toasted Crumpet 5.75  
*with gentlemen's relish, or  
marmite & cheddar cheese*

Welsh Rarebit 8.50

Quicke's Cave Aged Cheddar 12.50  
*fruit bread, onion chutney*

### LE CHARIOT DE PÂTISSERIE

Vanilla Custard Tart (v) 6.75

Chocolate Éclair (v) 6.75

Crème Caramel (v) 7.50

Lemon Posset, Ginger Shortbread (v) 7.75

Raspberry Bakewell Tart (v) 8.75

## SIMPSON'S

IN-THE-STRAND

### LES COUPES ET LES DESSERTS

Coupe Liégeois (v) 9.50

Coupe Lemon Meringue (v) 9.50

Simon's Sticky Toffee Pudding (v) 9.25

Rhubarb & Apple Crumble (v) 9.25

Vanilla Blancmange  
with Blackberries (v) 9.25