



SIMPSON'S

THE GRAND DIVAN

BILL OF FARE

The gentleman who asked the carver whether the meat was English or Foreign.

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Simpson's Traditional Light Rye Loaf, Salted Jersey Butter 5.50

Jersey Rock Oysters: No.3's half dozen 18.00 / dozen 35.00	Carlingford Lough Rock Oysters: No.2's half dozen 28.00 / dozen 54.00
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Half Pint of Prawns <i>buttered brown bread, mayonnaise</i>	17.50	Chilled Scottish Langoustines <i>lemon mayonnaise</i>	12.50 each
Dressed Portland Crab <i>avocado, grapefruit, citrus dressing</i>	22.50	The Grand Divan Prawn Cocktail <i>buttered brown bread, sauce marie rose</i>	18.75

Mulligatawny Soup 8.75 Oxtail & Root Vegetable Broth 13.50

Truffled Celeriac Tart (v) <i>pickled walnut ketchup</i>	12.75	Roast Breast of Quail <i>apple and smoked bacon</i>	15.75
Sprouting Broccoli (v) <i>filberts, coddled egg dressing</i>	13.25	Rabbit & Tarragon Terrine <i>spiced apricot chutney, toasted brioche</i>	17.50
Flaked Smoked Trout <i>soft boiled duck egg</i>	16.50	Venison Tartare <i>quail's egg, melba toast</i>	18.50
Deep Fried Scampi <i>tartare sauce</i>	17.25	Seared Hand-dived Scallop <i>puréed spinach, butter sauce</i>	9.75 each

Duck Faggot, Braised Red Cabbage, Onion Gravy 17.75

THE COLD TABLE

Rillettes of Duck 15.50	Selection of All Three 17.50
Cold Roast Topside of Beef 17.50	<i>all served with a choice of celeriac remoulade, cornichons and mustards</i>
Wimbledon Smokehouse Smoked Salmon 19.50	

Russian Salad (v) 11.50
new potatoes, carrots, swede, green beans, gherkins, mayonnaise

Heritage Beetroot Salad (vg) 16.75
lamb's lettuce, walnuts, walnut dressing

Waldorf Salad (v) 15.75
apple, celery, walnuts, grapes, crème fraîche dressing

Native Lobster Salad 33.50
picked lobster, avocado, spring leaves, citrus

House Hock
carafe (50cl) 38.50
large carafe (100cl) 72.00



House Chablis
carafe (50cl) 52.75
large carafe (100cl) 98.50



House Red Burgundy
carafe (50cl) 51.50
large carafe (100cl) 96.00



House Claret
carafe (50cl) 41.50
large carafe (100cl) 77.25



THE HOT TROLLEY

Roast Rib of Devonshire Beef
carved at the table 39.50
served with Yorkshire pudding, roast potatoes & root vegetables, seasonal greens, horseradish sauce and gravy



Woolton Pie (v) 15.75
containing: swede, potato, carrots, purée cauliflower, fresh herbs

Bubble & Squeak (v) 16.75
sautéed trompette mushrooms, mustard sauce

Smoked Trout & Haddock Fishcake 22.50
vermouth & dill velouté

Roast Loin of Cod 27.50
wilted greens, lobster bisque sauce

Whole Dover Sole 16-18oz 49.75
grilled or meuniere

Brixham Dayboat Fish *Market Price*
served garnished



PIES AND PUDDINGS OF THE DAY

Monday: Beef & Ale Pie	23.50
Tuesday: Chicken & Leek Pie	19.25
Wednesday: Ox Cheek Pudding	23.95
Thursday: Steak & Kidney Pudding	24.50
Friday: Simpson's Fish Pie	25.50
Saturday: Beef Shin, Snail & Garlic Pie	27.50
Sunday: Curried Mutton Pie	19.75

all served with the vegetable of the day



Whole Rabbit, Morel Mushrooms and Grain Mustard Fricassee (dinner only - for two to share)
32.50 per person - *served with the vegetable of the day*

new potatoes 5.75
buttery mash 6.50
roast root vegetables 6.25

vegetable of the day 6.50
cauliflower cheese 7.50
mashed neeps 5.75

cabbage & bacon 6.25
creamed spinach 7.75
mixed leaf & radish salad 5.75