



ROMANO'S



PRIX-FIXE

2 Courses 24.25 / 3 Courses 28.50

Celeriac Remoulade (v)

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Wild Mushroom Vol-au-Vent (v)
mixed leaf & radish salad

OR

Grilled Merguez Sausages
butter bean stew, caramelised roscoff onion

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Crème Caramel (v)

Artisanal Baguette, Normandy Butter 5.50

PLAT DU JOUR MONDAY TO SATURDAY

Steak Frites 31.75 / 39.75
*6oz or 9oz sirloin steak
french fries, beurre maître d' hotel*

SUNDAY

Roast Rib of Devonshire Beef 39.75
*served with Yorkshire pudding, roast potatoes
and root vegetables, seasonal greens,
horseradish sauce and gravy*

POST THEATRE

MONDAY TO SATURDAY

9:45pm - close

19.75

Salade à la Russe (v)

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Pork & Herb Faggots
sautéed green beans

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Chocolate Éclair (v)

LES HORS D' OEUVRES

Salade à la Russe (v) 9.75

Heritage Courgette & Tomato Tart (v) 12.25

Endive, Devon Blue,
Walnuts & Pear (v) 13.25

Braised Celery Hearts,
Bone Marrow Crumb 11.25

Crème Pink 'Un 14.50
the original Romano's crayfish bisque

Scotch Egg, Coronation Mayonnaise 8.50

Gala Pie, Piccalilli 9.25

Smoked Mackerel Paté 10.25

Half Pint of Prawns 15.25

Smoked Eel, Candy Beetroot,
Horseradish 16.50

Portland Crab
& Fried Egg Crumpet 18.25

Steak Tartare 19.75

LES ENTRÉES

LES POISSONS ET LES VÉGÉTARIENS

Lincolnshire Poacher Soufflé (v) 17.00
onion soubise, cheese sauce

Wild Mushroom Vol-au-Vent (v) 22.75
mushroom & tarragon velouté

Poivrade Artichokes Barigoule 24.75
steamed long grain rice

Goujons of Haddock 29.50
chunky chips, tartare sauce

Pan-roasted Fillet of Lemon Sole 32.50
beurre noisette, capers & lemon

Market Fish of The Day M.P.
served garnished

PIES AND PUDDINGS OF THE DAY

MONDAY

Beef & Ale Pie 24.75

TUESDAY

Chicken & Leek Pie 21.00

WEDNESDAY

Ox Cheek & Mushroom Pudding 25.25

THURSDAY

Steak & Kidney Pudding 26.00

FRIDAY

Simpson's Fish Pie 27.25

SATURDAY

Beef Shin, Snail & Garlic Pie 28.75

LES VIANDES

Grilled Merguez Sausages 21.50
butterbean stew, caramelised roscoff onion

Pork & Herb Faggots 22.50
buttery mash, ale gravy

Confit of Duck 26.75
puy lentils, mustard vinaigrette

Shepherd's Pie 27.25
minted spring peas

Grilled Spatchcock Chicken 29.75
french fries, soft herb dressing

Veal & Crayfish Marengo 31.75
steamed long grain rice

LES LEGUMES

buttery mash 5.50 - minted new potatoes 5.00 - sauteed green beans 5.50 - mixed leaf & radish salad 5.25

LES FROMAGES ET LES DESSERTS

Simpson's Chocolate
Truffles (4) 5.25

Chocolate Éclair (v) 8.00

Crème Caramel (v) 8.75

English Strawberry Tart (v) 10.25

LES FROMAGES

Welsh Rarebit 9.75

Brie de Meaux, Pickled Tomatoes 14.50

Devon Blue, Fruit Bread 14.50

Coupe Liégeois,
Bitter Chocolate Sauce (v) 11.25

Simon's Sticky Toffee Pudding (v) 11.00

Cherry & Apple Crumble (v) 11.00

Sherry Trifle (v) 11.25



SIMPSON'S
IN-THE-STRAND



Prices include VAT. A discretionary 15% service charge will be added to your bill. All gratuities are managed independently. Please ask your server if you have any food allergies or special dietary needs.