



# SIMPSON'S

## THE GRAND DIVAN



Simpson's Traditional Light Rye Loaf, Salted Jersey Butter 6.50

	Jersey Rock Oysters: No.2's half dozen 21.00 / dozen 41.00	Carlingford Lough Rock Oysters: No.2's half dozen 32.00 / dozen 62.00	
			

Half Pint of Prawns <i>buttered brown bread, mayonnaise</i>	19.75	The Grand Divan Prawn Cocktail <i>buttered brown bread, sauce marie rose</i>	21.25
Dressed Portland Crab <i>avocado, grapefruit, citrus dressing</i>	26.75	Sturia Oscietra Caviar 15g / 30g <i>blinis, sour cream, sieved egg, shallots</i>	79.00 / 145.00

Leek & Sorrel Soup (v) 9.75      Oxtail & Root Vegetable Broth 16.00





Seared Hand-dived Scallop <i>saffron &amp; tomato cream</i>	12.00 each	Flaked Smoked Trout <i>soft boiled duck egg</i>	19.50
Lincolnshire Poacher & White Onion Tart <i>pickled walnut ketchup</i>	14.75	Deep Fried Scampi <i>tartare sauce</i>	21.00
Isle of Wight Heritage Tomatoes (vg) <i>broad beans &amp; lovage</i>	17.75	Duck Faggot <i>braised red cabbage, onion gravy</i>	21.00
Roast Breast of Quail <i>apple and smoked bacon</i>	18.75	Venison Tartare <i>quail's egg, melba toast</i>	21.75

Russian Salad (v) 13.75  
*new potatoes, carrots, swede, green beans,  
gherkins, mayonnaise*

Waldorf Salad (v) 18.75  
*apple, celery, walnuts, grapes,  
crème fraîche dressing*

Heritage Beetroot Salad (vg) 19.75  
*lamb's lettuce, walnuts, walnut dressing*

English Chicory Salad (v) 19.75  
*devon blue & hazelnuts*

	<b>THE COLD TABLE</b>		
	Carved Shropshire Ham 17.75	Selection of All Three 20.00	
	Gala Pie 18.50	<i>all served with a choice of celeriac remoulade, cornichons and mustards</i>	
	Wimbledon Smokehouse Smoked Salmon 23.00		

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 HOTTROLLEY**

Roast Rib of Devonshire Beef  
carved at the table 49.75  
served with Yorkshire pudding,  
roast root vegetables, seasonal greens,  
horseradish sauce and gravy

Boiled Ham and Parsley Sauce 23.25  
*heritage carrots, sweetheart cabbage*

Railway Mutton Curry 26.50  
*basmati rice, naan bread*

Roast Free Range Chicken 32.50  
*sage stuffing, bread sauce*

Grilled Bacon Chop 41.00  
*double fried duck egg, devilled sauce*

'Tongue in Cheek' 43.25  
*ox cheek and tongue, peppercorn sauce*

Grilled Barnsley Chop (400g) 46.50  
*Simpson's mint sauce*

Woolton Pie (v) 18.75  
*containing: swede, potato, carrots,  
purée cauliflower, fresh herbs*

Bubble & Squeak (v) 19.75  
*sautéed trompette mushrooms, mustard sauce*

Smoked Trout & Haddock Fishcakes 26.50  
*vermouth & dill velouté*

Roast Loin of Cod 32.50  
*wilted greens, lobster bisque sauce*

Whole Dover Sole 16-18oz 57.50  
*grilled or meuniere*

Brixham Dayboat Fish Market Price  
*served garnished*

**PIES AND PUDDINGS OF THE DAY**

Monday: Beef & Ale Pie 25.75

Tuesday: Chicken & Leek Pie 21.75

Wednesday: Ox Cheek Pudding 26.50

Thursday: Steak & Kidney Pudding 27.25

Friday: Simpson's Fish Pie 27.75

Saturday: Beef Shin, Snail & Garlic Pie 29.75

Sunday: Porter Cottage Pie 25.25

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

new potatoes 6.50  
buttery mash 7.75  
roast potatoes 6.75

cauliflower cheese 8.75  
seasonal beans & spring onions 7.25  
heritage tomato salad 9.50

buttered sweetheart cabbage 6.50  
mixed leaf and  
radish salad 6.75