



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 19.75
buttered brown bread, mayonnaise

The Grand Divan Prawn Cocktail 21.25
buttered brown bread, sauce marie rose

Dressed Portland Crab 26.75
avocado, grapefruit, citrus dressing

Sturia Oscietra Caviar 15g / 30g 79.00 / 145.00
blinis, sour cream, sieved egg, shallots

Leek & Sorrel Soup (v) 9.75

Oxtail & Root Vegetable Broth 16.00

Seared Hand-dived Scallop 12.00 each
saffron & tomato cream

Flaked Smoked Trout 19.50
soft boiled duck egg

Lincolnshire Poacher & White Onion Tart 14.75
pickled walnut ketchup

Deep Fried Scampi 21.00
tartare sauce

Isle of Wight Heritage Tomatoes (vg) 17.75
broad beans & lovage

Duck Faggot 21.00
braised red cabbage, onion gravy

Roast Breast of Quail 18.75
apple and smoked bacon

Venison Tartare 21.75
quail's egg, melba toast

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

THE COLD TABLE

Carved Shropshire Ham 17.75

Gala Pie 18.50

Wimbledon Smokehouse Smoked Salmon 23.00

Selection of All Three 20.00

*all served with a choice of celeriac remoulade,
cornichons and mustards*

House Hock*carafe (50cl)*

41.50

large carafe (100cl)

77.25

**House Chablis***carafe (50cl)*

57.25

large carafe (100cl)

106.75

**House Red Burgundy***carafe (50cl)*

54.25

large carafe (100cl)

102.25

**House Claret***carafe (50cl)*

45.00

large carafe (100cl)

84.00

**THE HOT TROLLEY****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 meunière***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*