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 SUNDAY
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

Delicia Squash & Goats' Cheese Tart (v) 12.25

Endive, Devon Blue,
Walnuts and 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

Chilled Crevettes,
Sauce 'Marie Rose' 15.25

Smoked Mackerel Paté 10.25

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 (vg) 24.75
steamed long grain rice

Deep Fried Haddock 29.50
chunky chips, tartare sauce

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

Market Fish of The Day M.P.
served garnished

PIES AND PUDDINGS OF THE DAY

MONDAY
Beef & Ale Pie 24.75
TUESDAY
Game Pie 26.75
WEDNESDAY
Ox Cheek & Mushroom Pudding 25.25
THURSDAY
Steak & Kidney Pudding 26.00
FRIDAY
Simpson's Fish Pie 27.25
SATURDAY
Chicken & Leek Pie 21.00

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

Vanilla Millefeuille (v) 9.00

Lemon Meringue Tart (v) 9.50

LES FROMAGES

Welsh Rarebit 9.75

Brie de Meaux, Pickled Tomatoes 14.50

Devon Blue, Fruit Bread 14.50

Crème Caramel (v) 8.75

Simon's Sticky Toffee Pudding (v) 11.00

Victoria Plum & Apple Crumble (v) 11.00

Coupe Liégeois,
Bitter Chocolate Sauce (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.