SIMPSON'S
THE GRAND DIVAN

Simpson's Traditional Light Rye Loaf, Estate Farm 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

Dressed Portland Crab 26.75
avocado, grapefruit, citrus dressing

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

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

Mulligatawny Soup (v) 9.75

Oxtail & Root Vegetable Broth 16.00

Lincolnshire Poacher & White Onion Tart 14.75
pickled walnut ketchup

Smoked Haddock Rarebit 17.75
chive velouté

Roast Breast of Quail 18.75
apple and smoked bacon

Flaked Smoked Trout 19.50
egg, mustard cress

English Red & White Chicory (v) 19.25
devon blue and hazelnuts

Deep Fried Monkfish 'Scampi' 19.75
tartare sauce

Duck Faggot 21.00
braised red cabbage, onion gravy

Venison Tartare 21.75
quail's egg, melba toast

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

Heritage Beetroot Salad (vg) 18.50
lambs lettuce, walnuts, walnut dressing

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

Dandelion & Ham Hock Salad 19.75
heritage radish, cornichons, croutons

THE COLD TABLE

Wild Boar & Fennel Salami 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

Prices include VAT. A discretionary 15% service charge will be added to your bill. All gratuities are managed independently.

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

Butter Poached Halibut 38.50
confit leeks, 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: Game Pie 28.50

Wednesday: Ox Cheek Pudding 26.50

Thursday: Steak & Kidney Pudding 27.25

Friday: Simpson's Fish Pie 27.75

Saturday: Chicken & Leek Pie 21.75

Sunday: Porter Cottage Pie 25.25

Seasonal Game, Served Fully Garnished
Market Price

new potatoes 6.50

buttery mash 7.75

roast potatoes 6.75

cauliflower cheese 8.75

mashed autumn neeps 6.75

honey glazed
root vegetables 6.75

buttered sweetheart
cabbage 6.50

mixed leaf and
radish salad 6.75

Please inform your server if you have any food allergies or special dietary needs.