

# SIMPSONS

## DINNER A LA CARTE

### STARTERS

#### SEA TROUT

Cucumber, Jersey buttermilk, dill oil, horseradish

#### QUAIL

Courgette carpaccio, seeds, grains, lovage emulsion, sun shoots

#### RED MULLET

Heritage tomatoes, olive, nasturtiums, smoked tomato stock

#### BEETROOT

Baby beetroots, iced goat's cheese, red vein sorrel

#### ORKNEY SCALLOP

Carrot broth, black garlic, hen of the woods, fennel pollen, chickweed

### MAINS

#### MERRYFIELD FARM DUCK

Apricot, burnt onion, pak choi, pickled mustard seeds

#### STONEBASS

Summer truffle, barbecued New season leeks, chicken, yeast

#### NEWLYN TURBOT

Hispi cabbage, Imperial caviar, Jersey potato, oyster cream

#### TRUFFLE

Summer truffle dumplings, barbecued New season leeks, caramelised yeast

#### CORNISH LAMB

Summer beans, artichoke puree, potato terrine, marjoram, sheep's curd

*Food allergies and intolerances – Before ordering please speak to our staff about your requirements'*  
For parties of five or more there is a discretionary 12.5% service charge added to your final bill.

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## DESSERTS

### SOUFFLÉ

Lemon meringue pie soufflé, hazelnut ice-cream

Please allow 20 minutes from your order

(£10 supplement)

### GARIGUETTE STRAWBERRIES

Strawberry & white chocolate mille-feuille, basil ice-cream

### RASPBERRY

Raspberry & yoghurt mousse, raspberry sorbet

### PEACH

Pickled peach, almond, elderflower granita

### CHEESES

Damson preserve, pickled walnut, seeded crackers, treacle bread

(£12.50 supplement)

Ask our sommelier for a suggested sweet wine to accompany your dessert

**3 courses £70 per person**

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## DINNER TASTING

*“An experience to be enjoyed by the entire table”*

### SEA TROUT

Cucumber, Jersey buttermilk, dill oil, horseradish

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### QUAIL

Courgette carpaccio, seeds, grains,  
lovage emulsion , sun shoots

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### BEETROOT

Baby beetroots, iced goat’s cheese, red vein sorrel

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### ORKNEY SCALLOP

Fermented carrots, black garlic, hen of the woods,  
fennel pollen, chickweed

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### MERRYFIELD FARM DUCK

Apricot, burnt onion, pak choi, pickled mustard seeds

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### PEACH

Pickled peach, almond, elderflower granita

**£95 per person**

**Vegetarian tasting menu also available**

Add an additional cheese course £12.50

Sommelier’s Selected **Classic Wine Pairing** £75

Sommelier’s Selected **Iconic Wine Pairing** £105

We serve **75ml** per glass

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