

SIMPSONS

LUNCH A LA CARTE

STARTERS

BEETROOT

Baby beetroots, iced goat's cheese, oxalis

SEABREAM TARTAR

Cucumber, dill, wasabi

QUAIL

Carpaccio of Wye valley asparagus, seeds,
grains, sun shoots

MAINS

CORNISH LAMB

Baby gem, malt, peas, mint
(£10 supplement)

NEWLYN POLLOCK

Oyster emulsion, sea herbs, gnocchi

WILTSHIRE PORK

Grelot onions, hen of the woods, wild garlic, madeira

CELERIAC

Salt-baked celeriac, pickled walnut puree,
Stilton, apple, watercress

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.

SIMPSONS

DESSERTS

SOUFFLÉ

Lemon meringue pie soufflé, hazelnut ice-cream
Please allow 20 minutes from your order
(£10 supplement)

RASPBERRY

Raspberry & yoghurt mousse, raspberry sorbet

RUM BABA

Pineapple, lemongrass, chilli, coconut cream

CHEESES

Damson preserve, pickled walnut, seeded crackers,
treacle bread
(£12.50 supplement)

Lunch Offer

3 courses £39.50 per person

(Available Tuesday – Friday)

Includes ½ bottle of house wine or a mocktail

3 courses £45 per person

(Saturday – Sunday)

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SIMPSONS

LUNCH TASTING

“An experience to be enjoyed by the entire table”

SEABREAM TARTAR

Cucumber, dill, wasabi

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QUAIL

Carpaccio of Wye valley asparagus, seeds, grains, sun shoots

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NEWLYN POLLOCK

Oyster emulsion, sea herbs, gnocchi

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WILTSHIRE PORK

Grelot onions, hen of the woods, wild garlic, madeira

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RUM BABA

Pineapple, lemongrass, chilli,
coconut cream

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RASPBERRY

Raspberry & yoghurt mousse, raspberry sorbet

£75 per person

Add an additional cheese course £12.50

Sommelier's Selected **Classic Wine** Flight £55

Sommelier's Selected **Iconic Wine** Flight £95

We serve **75ml** per glass

Vegetarian tasting menu also available

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