

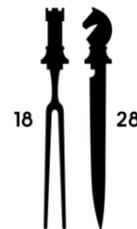
SIMPSON'S

IN THE STRAND

BILL OF FARE



*We only work with the finest.
Our proudly British heritage can be traced back to one of
our earliest Master Cooks, Thomas Davey.
His insistence on the best of British extended
to using the term
"Bill of Fare" in place of menu.*



SIMPSON'S

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OYSTERS

Rock Oysters

Menai, N.W. Wales No.2 £3 ea.

Morecombe Bay, N.W. England No.3 £3 ea.

Native Oysters

Falmouth, Cornwall No.2 £5 ea.

Hog wash and Mignonette dressing



The booths were arranged in pairs, facing one another, and were called "Boxes".

STARTERS

Dressed Dorset crab Celeriac remoulade, Melba toast	£18
Deville eggs mayonnaise Crispy chicken skin	£9
Cream of lobster soup Chervil cream cheese	£12
Traditional duck and pork terrine pie Pickled vegetables and mustard	£14
Steak tartare Gentleman's relish	£16
Smoked salmon Pickled cucumber, goat's curd	£18
Griddled prawns Roast sweet peppers and almonds <i>And ode to our first printed menu on May 1st 1913 where we featured "curried prawns".</i>	£18
Baked Manx queen scallops Garlic butter and crumbs	£21
Butter leaf salad Barkham blue dressing, Kentish cob nuts	£11
Jerusalem artichoke and roast vine tomato soup	£10

SIMPSON'S SIGNATURES

Buccleuch Estate 28 day dry aged Beef Wellington English bobby beans, potato fondant, confit shallot and peppercorn sauce	£42
Steak & kidney pudding Traditionally steamed in suet pastry, whipped potato, peas and gravy	£20
Lord Woolton pie Whipped potato, peas and parsley sauce	£21
Native lobster Thermidor <i>Making a return to our menu since it was first introduced in 1931.</i>	£44
Beer battered fillet of cod Crushed peas, chunky chips, tartare sauce and lemon	£22
Poached smoked haddock Crushed new potatoes and scallions, lemon butter sauce, soft poached egg	£24
Herb crusted rack of Daphne's lamb Buttered Savoy cabbage and capers	£27
Roast Yorkshire estate grouse (according to availability) Game pate, bread sauce, bread crumbs, game chips, braised red cabbage, game Jus	£35

CHEF'S SIGNATURES

Sea trout fillet Cauliflower puree, sprouts and chestnuts	£28
Roasted Scottish herb chicken breast and crispy thigh Curly kale, potato foam, smoked bacon sauce	£27
Tongue-in-cheek Salted ox tongue, crispy cured ox cheek, horseradish mash, beetroot relish <i>Tongue first appeared on our menus in the 1930s and was a firm favourite.</i>	£24
Butternut squash and barley risotto New forest wild mushrooms	£21
Calf's liver and bacon Mash, whisky & smoked bacon jam, melted onions, sage	£28

CARVING TROLLEYS

28 day dry aged Roast rib of Scottish beef traditionally served from our trolley	£38
Yorkshire pudding, buttered Savoy cabbage, beef fat roast potatoes, gravy and horseradish sauce <i>Our Buccleuch Estate beef is specially selected from Suckler herds in Inverurie, Aberdeenshire, Scotland. They are naturally reared outdoors on grass, living in social groups with access to dry comfortable shelters.</i>	
Daphne's Welsh saddle lamb traditionally served from our trolley	£38
Potato gratin, buttered Savoy cabbage, mint gravy and red currant jelly <i>Our saddles come from Daphne's farm in North Wales. The Welsh weather, sea air and soil create a short sweet grass for the sheep to feed. Growing in natural conditions and at a steady pace they produce a flavoursome meat with not too high a fat quantity</i>	

STORIES IN THE STRAND

In 1848 we were a famous chess club and Mr John Simpson, co-owner, introduced the practice of wheeling large joints of meat on silver dinner trolleys to each table and carving them in front of guests (a custom that still prevails today). Chess-players could then be served at their tables, without interrupting the game.

SIMPSONS'S GREAT BRITISH GRILL

28 days dry aged Buccleuch beef Watercress and grilled mushroom	
10 oz sirloin	£32
8 oz fillet	£38
10 oz hanger	£24
Grilled Atlantic halibut Choron sauce	£36
South Coast Dover sole 16 oz Grilled or Meunière	£44

SIDES

Chantennay carrots and peas	£5
Wilted/creamed spinach	£5
English fine beans	£5
Roast autumn vegetables, cob nut	£6.5
Charred tenderstem broccoli	£5
Triple cooked chips	£5
Baked potato mash	£5
Dripping roast potatoes	£5
Round lettuce salad	£5

SAUCES

Gentleman's relish butter	Bone Marrow
Green peppercorn	Béarnaise