

# Simpson's™

## Starters

Chef's homemade soup of the day	4.65
Simpson's traditional Cullen skink	5.15
Haggis cakes with drambuie cream sauce	6.95
Chicken and duck liver pate served with a mango and orange jelly and homemade oatcakes	6.95
Crayfish and baby prawn salad drizzled in a sweet chilli dressing	7.25
Half crown of galia melon with sambuca soaked fruit salad and tangy sorbet	6.95
Smoked haddock and leek tartlet topped with poached egg and parmesan	7.25

## Simpson's Caesars

Classic caesar salad (starter 5.95)	8.95
Peppered lemon chicken caesar salad (starter 6.95)	9.95

(All Caesars contain bacon and anchovies)

## Main Courses

Traditional roast turkey with all the trimmings	14.50
6oz fillet of beef with a black pudding torte, rosemary and pink peppercorn jus and Parma ham crisps	21.95
Duo of salmon and monkfish set on egg noodles with saffron cream sauce and olive tapenade	18.85
Corn-fed chicken supreme served with lentil ragout, baileys cream sauce and game chips	17.50
Roast haunch of venison served on a bed of clapshot and haggis with poached pear and redcurrant jus	18.25
Seabass fillets set on a clam and leek risotto, accompanied by a citrus crème fraiche	17.95
Lamb shank set on caramelised onion mash with a chasseur sauce	17.95

All of the above dishes are served with fresh seasonal vegetables, potatoes, French fries

## Vegetarian

Mushroom, pepper and lentil loaf with spicy tomato concasse and crisp lettuce	13.50
Five bean casserole with pilau rice topped with carrot crisps	13.50

## From the Char-grill

Uncooked Weight

9oz prime Angus fillet steak	26.50
9oz prime Angus sirloin steak	22.95
14oz t-bone steak	31.95

Simpson's steaks are cooked as follows -

Rare – Bloody  
Medium Rare – Cooked in blood juices  
Medium – Pink  
Medium Well – Pink / brown no juices  
Well Done – Brown no juices

## Side Orders

Basil and garlic bread	2.85
Simpsons house salad	2.60
Roasted potatoes	2.60

## Sauces

Diane sauce	2.60
Blue cheese and port sauce	2.60
Pepper sauce	2.60

## Desserts

Deluxe Christmas pudding served with brandy sauce	6.50
Strawberry and grenadine cheesecake with a tablet and shortbread base	6.50
Cranachan crème brulee with chocolate bread fingers	6.50
Peach and pear trifle	6.50
Trio of local ice cream served in a brandy basket	6.50
Selection of cheese with chutney, frozen grapes, tomato and biscuits	7.95

## Coffee Selection

Pot of coffee	2.50	Cappuccino	2.00
Espresso	2.00	Café latte	2.00
Hot chocolate	2.00	Decafe coffee	2.50
Pot of tea	2.50	Tea infusions	2.50

All served with Fudge

We at Simpson's, proudly support local produce and suppliers

Paul Adam – Head Chef  
Trish Sheed – Restaurant Manager