



ROMANO'S



PRIX-FIXE

2 Courses 21.00 / 3 Courses 24.75

Celeriac Remoulade (v)

Wild Mushroom Vol-au-Vent (v)
mixed leaf & radish salad

OR

Grilled Merguez Sausages
butter bean stew, caramelised roscoff onion

Crème Caramel (v)

Artisanal Baguette, Normandy Butter 4.75

PLAT DU JOUR MONDAY TO SATURDAY

Steak Frites 27.50
*6oz sirloin steak, french fries,
beurre maître d' hotel*

SUNDAY

Roast Rib of Devonshire Beef 34.75
*served with Yorkshire pudding, roast potatoes
and root vegetables, seasonal greens,
horseradish sauce and gravy*

POST THEATRE

MONDAY TO SATURDAY

9:45pm - close

19.75

Salade à la Russe (v)

Pork & Herb Faggots
sautéed green beans

Chocolate Éclair (v)

LES HORS D'OEUVRES

Salade à la Russe (v) 8.50

Endive, Devon Blue
& Pear Salad (v) 10.50

Heritage Courgette &
Tomato Tart (v) 11.50

Crème Pink 'Un 12.75

Scotch Egg, Coronation Mayonnaise 6.75

Pork Pie, Piccalilli 7.50

Smoked Mackerel Paté 8.50

Half Pint of Prawns 13.25

Braised Celery Hearts,
Bone Marrow Crumb 9.75

Smoked Eel, Candy Beetroot,
Horseradish 14.25

LES ENTRÉES

LES POISSONS ET LES VÉGÉTARIENS

Lincolnshire Poacher Soufflé (v) 14.75
onion soubise, cheese sauce

Wild Mushroom Vol-au-Vent (v) 19.75
mushroom & tarragon velouté

Goujons of Haddock 25.50
chunky chips, tartare sauce

Pan-roasted Fillet of Lemon Sole 28.25
beurre noisette, capers & lemon

Brixham Day Boat Fish M.P.
served garnished

PIES AND PUDDINGS OF THE DAY

MONDAY

Beef & Ale Pie 21.50

TUESDAY

Chicken & Leek Pie 18.00

WEDNESDAY

Ox Cheek & Mushroom Pudding 21.75

THURSDAY

Steak & Kidney Pudding 22.50

FRIDAY

Simpson's Fish Pie 23.50

SATURDAY

Beef Shin, Snail & Garlic Pie 25.00

LES VIANDES

Grilled Merguez Sausages 18.50
butterbean stew, caramelised roscoff onion

Pork & Herb Faggots 19.50
buttery mash, ale gravy

Shepherd's Pie 23.50
minted spring peas

Grilled Spatchcock Chicken 26.75
french fries, soft herb dressing

Veal & Crayfish Marengo 27.50
steamed long grain rice

LES LEGUMES

buttery mash 4.75 - minted new potatoes 4.25 - sauteed green beans 4.75 - mixed leaf & radish salad 4.50

LES FROMAGES ET LES DESSERTS

Simpson's Truffles (3) 4.50

Chocolate Éclair (v) 6.75

Crème Caramel (v) 7.50

Raspberry
Bakewell Tart (v) 8.75

LES FROMAGES

Welsh Rarebit 8.50

Quicke's Cave Aged Cheddar, Fruit Bread 12.50

Devon Blue, Fruit Bread 12.50

Coupe Liégeois,

Bitter Chocolate Sauce (v) 9.75

Simon's Sticky Toffee Pudding (v) 9.50

Cherry & Apple Crumble (v) 9.50

Strawberry & Sherry Trifle (v) 9.75



SIMPSON'S

IN-THE-STRAND



Prices include VAT. A discretionary 15% service charge will be added to your bill. All gratuities are managed independently. Please ask your server if you have any food allergies or special dietary needs.