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DINNER....

SMALL PLATES

CRISPY CHICKEN STRIPS <i>gf</i> <i>creamy garlic and chive mayonnaise</i>	5.5
FRIED DILL PICKLES <i>(v)gf</i> , <i>sweet and sour tomato jam</i>	5.0
FISH GOUJONS <i>gf</i> <i>crunchy tartar sauce</i>	5.5
ROASTED SPICED CAULIFLOWER <i>(v, vg, gf)</i> <i>mango chutney</i>	5.0
LEMON PEPPER SQUID <i>gf</i> <i>smoked pepper aioli</i>	5.5
GUACAMOLE, SOUR CREAM <i>gf v</i> & SPICED SALSA DIPS <i>nacho selection</i>	5.0
CHEESY CHIPS <i>(v) gf</i>	4.0

STARTERS

HOMEMADE SOUP OF THE DAY <i>Warm French baguette gfa</i>	5.5
CHICKEN & HAM HOCK TERRINE <i>Piccalilli, watercress, toast gfa</i>	7.9
TEMPURA TIGER PRAWNS <i>Lime & sweet chilli jam gf</i>	8.9
SMOKED HADDOCK & LEEK GRATIN <i>Mature cheddar and watercress</i>	8.5

SIMONS DELI BOARDS TO SHARE

Our deli boards include olives, marinated vegetables, pepperdews, pickles, chutneys, caper berries and fresh breads and biscuits.

THE MEAT BOARD

Bresaola, Napoli Salami, Jamon Serrano, Mortadella Chorizo, Coppa, Milano Salami and Prosciutto

THE CHEESE BOARD *(v)*

Mature cheddar, Brie, Rosary Ash goat's cheese, Stilton, Smoked Applewood, Gruyere, Manchego and Wensleydale

THE VEGAN BOARD *(v, vg)*

Roasted peppers, Sun-kissed tomatoes, Hummus, Falafel, Marinated vegetables, Olives

THE MIXED BOARD

Choose any 6 from above

For two persons	25
For four persons	45
For six persons	65

MAINS

HAMPSHIRE SIRLOIN STEAK 10 OZ. <i>Triple cooked chips, tomato, garlic mushrooms, watercress gf</i>	18.5	MARYLAND CRAB CAKE <i>Roasted sweet pepper coulis, grilled corn relish gf</i>	9.5
HAND PRESSED HAMPSHIRE BEEF BURGER (Add cheese or bacon £1 each) <i>Toasted brioche bun, gem lettuce, tomato, red onion & pickled gherkin. Served with corn relish & fries gfa</i>	12.5	CRISPY DUCK SALAD <i>Bean sprouts, oriental vegetables, sweet soy & sesame gfa</i>	9/15
BEER BATTERED COD AND TRIPLE COOKED CHIPS <i>crushed peas, fried dill pickles and crunchy tartar gfa</i>	13.5	MOULES MARINIERE <i>Shallots, garlic, white wine, cream and lemon gfa</i>	8.5/14.5
MASSAMAN VEGETABLE CURRY <i>(v)</i> (Add chicken 4, duck 4, prawns 5) <i>A fragrant Thai curry made with aromatic spices, coconut cream, potatoes & peanuts. Served with coconut rice gf</i>	10.5	BAKED CAMEMBERT <i>(v)</i> <i>Spiced fig jam, warm French baguette gfa</i>	9.5
GARLIC & THYME ROASTED CHICKEN BREAST <i>Sautéed new potatoes, garlic fine beans, smoked bacon & wild mushroom cream sauce gf</i>	13.5		
AROMATIC CRISPY DUCK <i>Stir-fried vegetables, jasmine rice & sweet plum sauce gf</i>	14.5		
WILD MUSHROOM & SPINACH RISOTTO <i>(v)</i> <i>With sun-kissed tomatoes, basil pesto & shaved parmesan</i>	11.5		
PAN-SEARED CALVES LIVER <i>Wholegrain mustard mash, crisp bacon, caramelised onions, fine beans and red wine jus</i>	16.5		
SIMON'S CAESAR SALAD <i>Baby gem, aged parmesan, egg, croutons, anchovies, house Caesar dressing (Add chicken 4) va, gfa</i>	10.5		
PAN-FRIED SEA BASS <i>Seafood linguini, clams, mussels, prawns, tomato and chilli gfa</i>	16.5		

SIDES

TRIPLE COOKED CHIPS *(v)* 3.5 • SEASONED FRIES *(v)* 3.5 • HERBED GREEN SALAD *(v)* 3.5 • SAUTÉED SPINACH *(v)* 4.0 • ROCKET AND PARMESAN *(v)* 4.0
add peppercorn, béarnaise, blue cheese 2.0