



https://menulist.menu 100 Strand London, WC2R 0EW, United Kingdom (+44)2078369112,(+44)2078362311,(+44)2074202111 http://www.simpsonsinthestrand.co.uk









The Card of Simpson's In The Strand from London contains about 292 different dishes and drinks. On average, you pay for a dish / drink about £35. What Jonas Schiefer likes about Simpson's In The Strand:

I always go for the Carvery not only is the meat delicious but the skill of the staff in slicing it in front of you, is a delight to see. Going to Simpsons is our favourite restaurant, where the Waiters knowledge of the menu and its preparation etc., makes for a thoroughly enjoyable occasion not to be missed. read more. What Beatrix Ziegler doesn't like about Simpson's In The Strand:

I've been to Simpson's more than a dozen times. Beautiful setting. Whoever came up w the idea to put a pianist in the Restaurant should be terminated. In a room that cavernous there was no way to have a convo despite moving. Ruined the entire experience. <a href="read more">read more</a>. The rooms in the restaurant are wheelchair accessible and can also be used with a wheelchair or physiological limitations. At Simpson's In The Strand in London, tasty, juicy, delicious barbecue is freshly prepared on an open flame and served with fine sides, the guests love having the chance to watch the latest games or races on the big screen in this <a href="sports bar">sports bar</a>, while also enjoying food and drinks. You can also look forward to tasty vegetarian cuisine, You can also unwind at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

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\$15.8

Salads		Sauces	
PORTOBELLO	\$17.1	BÉARNAISE	
Non alcoholic drinks		Saucen, chutneys & ext	ras
WATER		GRAVY	
Vegetarian		Ice cream*	
CAULIFLOWER		VANILLA	
Sandwiches		Main	
SCOTTISH SMOKED SALMON	\$21.6	DUCK AND CHICKEN LIVER PARFAIT	\$17.8
Fish dishes		Schwarze tees	
FISH AND CHIPS	\$17.8	EARL GREY	
Seafood		(1/biskou	
PRAWNS		Whiskey COINTREAU	
Main dishes		0:	
STEAK AND KIDNEY PUDDING	\$22.8	Pizza normal á 30cm ROBERT	
Fish		Vip drinks	
SMOKED SALMON		BOMBAY SAPPHIRE	\$9.5
Starter		Accompaniments	
SCOTTISH HAND DIVED SCALLOPS	\$31.7	BUTTERED NEW POTATOES	\$6.3
Main course		Pasties	
ROAST ATLANTIC COD	\$35.5	STEAK AND KIDNEY PIE	\$27.9
Erfrischendes		Entrees	

**BASIL** 

\$3.8

**FEVER TREE** 

	Tjellow Limages
LT	\$16.5
<b>Key</b> E BARREL	\$10.1
er cask	\$15.8
	\$6.3
S EDITION	\$21.6
ressee wh	iskey
N	\$13.3
H PASTY	\$8.9
	\$18.4

Red wine		Irish whiskey	
FONTODI, CHIANTI CLASSICO, TUSCANY, ITALY 2016	\$97.6	TEELING SINGLE MALT	\$16.5
Rose		American whiskey	
CHÂTEAU MIRABEAU, AZURE, CÔTES DE PROVENCE, FRANCE 2018	\$17.1	FOUR ROSES SINGLE BARREL BOURBON	\$10.1
2010		Scotch single malt	
Rye		LAPHROAIG QUARTER CASK	\$15.8
WHISTLE PIG 10 RYE	\$19.0	Amuse	
Specialty drinks		SMOKED COD ROE	\$6.3
PEACH	\$15.2	Islands	
Rosé wine		TALISKER DISTILLERS EDITION	\$21.6
CHATEAU MIRABEAU, 2017 COTES DE PROVENCE, FRANCE	\$17.1	Bourbon & tennessee whi	skey
Gin tonic gin und thomas		MAKERS 46 BOURBON	\$13.3
henry tonic water		Smalls	
HENDRICKS	\$10.8	VEGETABLE CORNISH PASTY	\$8.9
Teas		Specialty fries	
CHAMOMILE		BAY	\$18.4
Lunch entrées		Course #1	

#### Sherries & ports **Dolce** | desserts HARVEY'S BRISTOL CREAM **SORBETS**

Caviar **Ports** 

BEER BATTERED COD AND CHIPS \$31.7

**EXMOOR CAVIAR** HARVEYS BRISTOL CREAM \$10.8

**SCOTCH EGG** 

White tea SILVER NEEDLE		<b>Port &amp; sherry</b> TAYLOR'S 20 YEAR OLD TAWNY	\$20.3
SILVER NEEDLE		TATLOR'S 20 YEAR OLD TAWNY	<b>\$20.3</b>
Chopped & souped		Rum & cachaca	
LOBSTER BISQUE	\$24.1	TROIS RIVIÈRES	\$10.1
Agave		Bottled soft drinks	
OCHO REPOSADO	\$9.5	FENTIMANS	\$3.8
Sides & snacks		7th course	
TRIPLE COOKED CHIPS	\$6.3	RHUBARB	\$17.1
Single malt scotches		Patrón	
MACALLAN RARE CASK	\$60.9	SILVER	
Gin and tonic		Bourbon & rye	
BURLEIGHS	\$15.8	SAZERAC RYE	\$13.9
Tennessee		Gin blooms	
JACK DANIELS SINGLE BARREL	\$17.8	ELDERFLOWER	\$20.9
Non-vintage		Drinks	
KRUG 'GRANDE CUVÉE ' BRUT NV	\$557.9	DRINKS	
Complex		American whiskey / rye	
HAMMER AND SONS OLD		RITTENHOUSE 100 PROOF RYE	\$12.0
ENGLISH	\$12.0	Pizzor	
Japanese		NO3	\$10.8
NIKKA FROM THE BARREL	\$19.0	Citrus	
			<b>645.0</b>
		BOATYARD	<b>\$15.8</b>

Cognac, armagnac, calvados

**FRAPIN VSOP** 

Rest of england		Additional vegetables	
COTSWOLDS	\$15.8	CREAMED WILTED SPINACH	\$6.3
Agua tónica premium		Hendrick's gin	
1724	\$3.8	BOLS GENEVER	\$12.0
Rich & full bodied		Pizza al forno 12"	
GLENFIDDICH 15	\$12.7	BEEFEATER	\$15.8
Champagne & whites		Teas \$5	
KRUG BRUT NV	\$697.3	ENGLISH BREAKFAST	
English sparkling		Mr eion artisan roasted o	offee
RIDGEVIEW 'CAVENDISH ' BRUT	\$22.8	DOUBLE ESPRESSO	•
Canapé selection		Package three \$19	
DORSET CRAB	\$25.4	MIXED GREEN SALAD	\$6.3
Scotch (must be 21 years	old)	Explore – dalmore	
DEWARS 12	\$11.4	DALMORE CIGAR MALT	\$24.7
Big stones (3 oz pour)		Sherry (70ml)	
BALVENIE 21 PORT WOOD	\$44.4	TIO PEPE	
Personal selections		Kids – hot sides	
WOODFORD RESERVE BOURBON	\$12.7	PEAS AND CARROTS	\$6.3
Champagne bottle selection	ons	Banquet 2 (plant based)	ı
DOM PERIGNON BRUT 2008	\$393.0	(\$45)	
C		CAPSICUM	\$16.5

\$17.8

Small plates

**SPICED PUMPKIN SOUP** 

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C	Lin		es
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Restaurant category		FIG	\$20.3
DESSERT		Champagne & sparkling	1
Uncategorized		KRUG GRANDE CUVÉE BRUT NV	\$253.6
BLACK BOTTLE	\$11.4	RUINART, BLANC DE BLANCS NV	\$158.5
Appetizers		Red wines	
MINT SAUCE STEAK TARTARE	\$20.3	MERLOT-SYRAH, 2016 DOMAINE DU MAGE, IGP COTES DE GASCOGNE, FRANCE	\$13.3
Sweets		TEMPRANILLO, 2014 FINCA MUSEUM, CIGALES, SPAIN	\$16.5
CHOCOLATE KNICKERBOCKER	\$15.2	White wines	
SIMPSON'S TRIFLE	\$12.7	GRENACHE BLANC, 2016 LA LOUPE, PAYS D'OC, FRANCE	\$13.3
Spirits		SAUVIGNON BLANC, 2016 KLEIN	045.0
REMY MARTIN VSOP	\$12.0	CONSTANTIA, SOUTH AFRICA	<b>\$15.8</b>
AMERICANO		Blended scotch	
Whisky		JOHNNY WALKER BLACK LABEL	\$12.0
LAGAVULIN 16	\$15.2	JOHNNY WALKER BLUE LABEL	\$44.4
YAMAZAKI 12	\$26.6	Tonic	
Теа		FRANKLINS AND SONS	\$3.8
PEPPERMINT		FRANKLINS AND SONS SLIM TONI	C \$3.8
FRESH MINT		Steak sauces	
Signature dishes		PEPPERCORN	
SIMPSON'S BEER BATTERED FISH	\$25.4	HORSERADISH	
ROAST BEEF YORKSHIRE PUDDING SANDWICH	\$15.2	English sparkling wines	
Small platos		RIDGEVIEW SIMPSON 'S	\$24.1

\$15.2

**CAVENDISH BRUT NV** 

BALFOUR HUSH HEATH 'ROSÉ '	\$26.6	Oysters	
BRUT 2015	,	CARLINGFORD, IRELAND	
Carving trolleys		JERSEY, CHANNEL ISLANDS	
		OSTRA REGAL, WEXFORD, IRELA	ND
30 DAY DRY AGED ROAST RIB OF SCOTTISH BEEF	\$53.3		
HONEY AND MUSTARD GLAZED	\$46.9	Single malt whisky	
SUSSEX HAM	Ψ-1010	<b>AUCHENTOSHEN 3 WOOD</b>	\$13.9
In hangun of our links		MACALLAN 21 FINE OAK	\$120.4
In honour of our links		LAPHROAIG 25 CASK STRENGTH	\$139.5
POL ROGER RÉSERVE BRUT NV	\$29.2		
POL ROGER 'SIR WINSTON CHURCHILL ' BRUT 2002	\$659.3	Scotch	
		HIGHLAND PARK 12	\$12.0
Alcoholic drinks		MACALLAN 12 SHERRY OAK	\$17.8
TANQUERAY	\$9.5	DALMORE KING ALEXANDER III	\$57.1
BACARDI SUPERIOR	\$9.5		
GRAPPA		Rose champagne	
		DEUTZ BRUT NV	\$29.2
Side dishes		BILLECART-SALMON BRUT NV	\$221.9
CAULIFLOWER CHEESE	\$6.3	BOLLINGER 'LA GRANDE ANNÉE ' BRUT 2007	\$313.2
FINE BEANS AND SHALLOTS	\$6.3		
BUTTERED MASH	\$6.3	Irish	
Dossont		REDBREAST 12	\$12.0
Dessert		POWERS, ST JOHN'S LANE	\$16.5
APPLE BLACKBERRY CRUMBLE TART	\$12.7	CONMEMARA 12	\$30.4
STICKY TOFFEE PUDDING	\$12.7	Vodka	
AMARETTO			
<b>~</b>		CHASE	\$11.4
Tequila		CIROC	\$11.4
SIETE LEGUAS AÑEJO	\$20.3	BLACK COW	\$12.0
FORTALEZA BLANCO	\$22.8	GREY GOOSE	\$12.7
TAPATIO EXCELENCIA, EXTRA	\$52.0		

**ANEJO** 

These types of dishes are		PEA AND MARJORAM SOUP	\$15.2
being served		ROAST BEEF AND YORKSHIRE PUDDING SANDWICHES	\$25.4
ROAST BEEF		FODDING SANDWICHES	
FISH		Beer	
BREAD		SIMPSON'S DINNER ALE 4.0	\$8.9
ICE CREAM		ORBIT KOLN STYLE 4.8	\$8.2
		ORBIT PALE ALE 4.5	\$8.9
Coffee		ILKLEY ROMBARD, AMERICAN	<b>60.2</b>
CAPPUCCINO		AMBER 4.6	\$8.2
FLAT WHITE		ORPENS DRY CIDER 5.3	\$8.2
POT OF HOT CHOCOL	ATE	HARLEY ST	\$9.5
LATTE		Rum	
COFFEE		10011	<b>640.4</b>
Cognac		PLANTATION BINEARRY 5 BUM	\$10.1
Cognac		PLANTATION PINEAPPLE RUM	\$12.0
COURVOISIER VSOP	\$10.1	EL DORADO 12	\$12.0
CAMUS XO ELEGANCE	\$35.5	DIPLOMATICO	\$12.7
CAMUS XO BORDERIES	\$44.4	PUSSERS NAVY	\$17.8
DELAMAIN VESPER XO	\$57.1	BLACK TOT	\$133.1
COURVOISIER INITIALE EXTRA	\$63.4	Port	
Bar food		CHURCHILL'S RESERVE	\$9.5
SOURDOUGH SOLDIERS	\$6.3	RAMOS PINTO RUBY RESERVE	\$9.5
PORK SAUSAGE ROLLS	\$7.6	TAYLOR'S 10 YEAR OLD TAWNY	\$12.7
PEASE PUDDING FRITTER	\$6.3	RAMOS PINTO RP10 TAWNY	\$13.3
ENGLISH CHEESE PLATE	\$15.2	CHURCHILL'S, RUBY RESERVE	\$9.5
ENGLISH CURED MEAT BOARD	\$17.8	TAYLOR'S, 20 YEAR OLD TAWNY	\$20.3
Bar snacks		Sherry	
BARON BIGOD CHEESE PLATE	\$15.2	GONZALEA BYASS, TIO PEPE FINO	\$10.1
SHROPSHIRE BLUE CHEESE PLATE	\$15.2	BODEGAS HIDALGO LA GITANA, MANZANILLA PASADA PASTRANA	\$11.4
CARLINGFORD OYSTERS, IRELAN	ID	WANZANILLA PASADA PASTRANA	

WARM SPICED RICE PUDDING

SIMPSON'S CHOCOLATE ORANGE \$12.7

SÁNCHEZ ROMATE, OLOROSO	\$12.7	MINT CHOC CHIP BAKED ALASKA	\$12.7
DON JOSÉ	<b>V</b> 2211	BANOFFEE PROFITEROLES	\$12.7
SÁNCHEZ ROMATE, PEDRO XIMÉNEZ CARDENAL CISNEROS	\$15.2	SIMPSON'S CHEESE BOARD	\$17.8
LA GUITA MANZANILLA		FRESHLY CHURNED ICE CREAMS	\$10.1
DON JOSE OLOROSO		<b>A1/L24</b> -	
		White	
Sweet wines		PAZO BARRANTES, ALBARIÑO, RIAS BAIXAS, SPAIN 2017	\$17.8
ELYSIUM MUSCAT, CALIFORNIA, USA, 2016	\$14.6	LOUIS LATOUR, SAINT-VÉRAN	400.0
DOMAINE DU TARIQUET,		'LES DEUX MOULINS ', BURGUNDY, FRANCE 2017	\$20.9
'DERNIÈRES GRIVES ', CÔTES DES GASCOGNE, FRANCE, 2016	\$14.6	PASCAL JOLIVET, SAUVIGNON BLANC, SANCERRE, FRANCE 2018	\$21.6
SÁNCHEZ ROMATE, PEDRO XIMÉNEZ, JEREZ-XEREZ-SHERRY,	\$15.2	ALOIS LAGEDER, PINOT GRIGIO	<b>#22.0</b>
SPAIN		PORER , TRENTINO-ALTO ADIGE, ITALY 2017	\$22.8
DREISSIGACKER, RIESLING AUSLESE, RHEINHESSEN,	\$21.6	DOMAINE GOUILLEY, CHABLIS,	\$109.0
GERMANY, 2015		FRANCE 2018	
CLASSIC TOKAJI, TOKAJI ASZU 5 PUTTONYOS, HUNGARY, 2013	\$22.8	JOAQUIN, GRECO 110 OSTRICA B.O. , CAMPANIA, ITALY 2014	\$162.3
KLEIN CONSTANTIA, 'VIN DE		VIEUX TÉLÉGRAPHE,	
CONSTANCE ', SOUTH AFRICA, 2015	\$31.7	CHÂTEAUNEUF DU PAPE BLANC, SOUTHERN RHÔNE, FRANCE	\$177.5
		2016	
Simpson's great british g	r <b>ill</b>	Dishes are also prepared	l with
ORGANIC WELSH LAMB CUTLET	\$39.3	these ingredients	
SOUTH COAST DOVER SOLE	\$58.3	•	
GRILLED SCOTTISH HALIBUT	\$52.0	STRAWBERRY	\$20.3
30 DAY DRY AGED ABERDEEN AND	SUS	APPLE	\$10.8
BEEF		RASPBERRY	\$10.8
38 DAY DRY AGED SIRLOIN STEAK	\$48.2	MEAT	
LEMON MARINATED SPATCHCOCK CHICKEN	\$30.4	BEEF	
SI ATOHOUGH CHICKEN		POTATOES	
Simpson's classics		BEANS	

Starters			T ESTATE, MERLOT, BOSCH, SOUTH AFRICA	\$19.7
30 DAY DRY AGED ABERDEEN ANGUS BEEF STEAK TARTARE	\$20.3	2015	,	
DEVILLED EGGS MAYONNAISE	\$13.9		GAT, SYRAH HAR 'EL , IILLS, ISRAEL 2011	\$106.5
NATIVE LOBSTER SALAD	\$33.0		JVIER, GEVREY-CHAMBE	
SALT BAKED HERITAGE BEETROOTS	\$17.8		E , BURGUNDY, FRANCE ALTA S.A., RIOJA GRAN	
COVENT GARDEN MARKET	<b>\$16.5</b>	RESERVA	904 SPAIN 2009	\$175.0
SALAD SWEETCORN CHOWDER		SHAFER, TD9, NAPA VALLEY, US 2015		\$202.9
POACHED PEAR AND CHICORY SA	AL AD			
ROCK OYSTERS	ALAD	Mains		
		SCOTTISH	LOBSTER THERMIDOR	
Champagne		SEARED S	COTTISH SALMON	\$35.5
LOUIS ROEDERER BRUT		ROAST LO	OIN OF MONKFISH	\$48.2
'PREMIER ' NV	\$25.4	ROASTED BREAST	BARBARY DUCK	\$36.8
BOLLINGER 'SPECIAL CUVÉE ' BRUT NV	\$177.5	RHUG EST	TATE SMOKED LOIN OF	\$52.0
PERRIER-JOUËT 'BELLE EPOQUE ' BRUT 2012	\$418.4	VENISON	VEAL SWEETBREADS	\$43.1
LOUIS ROEDERER 'CRISTAL '				•
BRUT 2009	\$557.9		WELSH LAMB LOIN OLTON WELLINGTON	\$38.0 \$26.6
LOUIS ROEDERER 'CRISTAL ' BRUT 2008	\$595.9	VEDGERE		\$26.6
LAURENT-PERRIER BRUT NV	\$171.2	SMOKED I	POTATO KNOTS	\$25.4
LOUIS ROEDERER BRUT NV	\$22.2		Y AGED ABERDEEN EEF WELLINGTON	\$53.3
RUINART, BRUT ROSÉ NV	\$29.2		ED CORN FED CHICKEN	\$17.8
O <sub>0</sub> -1		ROAST RI	B OF SCOTTISH BEEF	\$26.0
Red		MONKFISH	H SCAMPI	\$7.6
CLARET, CHÂTEAU MARTOURET, BORDEAUX SUPÉRIEUR, FRANCE 2016	\$15.2	Gin		
VIU MANENT, GRAN RESERVA CABERNET SAUVIGNON, COLCHAGUA, CHILE 2016	\$17.1		SIMPSON'S LONDON DRY	\$15.8
CATENA, MALBEC, MENDOZA, ARGENTINA 2017	\$18.4		SIMPSON'S OLD TOM GIN MARE	\$15.8 \$17.1

PORTOBELLO ROAD	\$10.8	WHITLEY NEIL	\$10.8
SIPSMITH	\$10.8	BOMBAY ORIGINAL	\$10.8
PLYMOUTH	\$10.8	DODD'S GIN	\$12.0
PLYMOUTH NAVY	<b>\$12.0</b>	STAR OF BOMBAY	\$12.4
SIPSMITH VJOP	<b>\$12.0</b>	TANQUERAY 10	\$16.5
HEPPLE	\$14.6	MARTIN MILLERS WESTBOURNE	\$10.8
JUNIPERO	<b>\$12.7</b>	MONKEY 47	\$12.0
BEEFEATER 24	\$10.8	JENSENS OLD TOM	\$10.8
FORDS	\$10.8	BOTANIST	\$11.4
OLD RAJ	\$10.8	BATHTUB	\$12.7



### Simpson's In The Strand

100 Strand London, WC2R 0EW, United Kingdom

Opening Hours: Monday 12:00-20:00 Tuesday 12:00-20:00 Wednesday 12:00-20:00 Thursday 12:00-20:00 Friday 12:00-20:00 Saturday 12:00-20:00 Sunday 12:00-20:00

