

WELCOME TO SIMPSONS

We produce honest, real food in an ethical and sustainable way. We are committed to using local produce (including our own), which is better for the environment, better for you and sustainable because using local produce supports the local economy.

All of our creative dishes are hand-crafted to order using the freshest of seasonal, locally sourced and homegrown ingredients, hence our ever-changing menu.



Each dish is perfectly balanced to offer two identical halves intended to make sharing easy, so relax, graze, explore and enjoy!

Please ask your server for dietary allergen information.

FROM THE LAND

Chicken Tartiflette (gf) £6.50

Crispy Steak Bites, Pico de Gallo Dip (gf option) £6.50

Rolled Pork, Apple Butter, Jam (gf option) £7.50

FROM THE SEA

Salmon Tortellini, Miso & Lime Caramel £7.50

Salted Squid, Spiced Aubergine Purée (gf option) £6.50

Razor Clams, Herb Crumb, Curried Oil (df and gf) £6.50

FROM THE EARTH

Beetroot & Goat's Cheese Tart (v)(gf) £7.50

Textures of Cauliflower, Fried / Dressed/Roasted (vegan)(gf)(df) £6.50

Salt-Baked Squash, Sweet Pickle, Curry Purée (vegan)(gf)(df) £6.50

Cucumber, Mint, Crème Fraîche, Cucumber Caviar (v)(gf) 7.50

Mac & Cheese, Black Pudding (veg)(gf) £6.50

Tomatoes Three Ways, Sourdough, Fresh Basil (vegan)(df) £6.50

FOR THE SOUL

Rhubarb, Hibiscus, White Chocolate (gf) £7

Cookies & Cream, Vanilla Ice Cream £5

Chocolate Mouse, Charred Banana, Whisky Coconut Cream, Chocolate Soil (vegan) £7

Scottish Cheese Board £8

Petit Fours (ever changing selection of three) – £4