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DINNER....

SMALL PLATES

OLIVES	4.0
<i>Marinated green and black olives</i>	
BREAD BASKET	4.5
<i>Extra virgin oil and aged balsamic</i>	
BRUSCHETTA	5.0
<i>Wine tomatoes, red onion & garlic on toasted sourdough with basil pesto</i>	
GARLIC AND ROSEMARY CIABATTA	4.0
<i>Add melted cheddar cheese for £1</i>	
BAKED CAMEMBERT TO SHARE	8.5
<i>Pressed with garlic and rosemary, toasted baguette and caramelised onion chutney</i>	

SIMONS DELI BOARDS TO SHARE

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

THE MEAT BOARD

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

THE CHEESE BOARD (v)

Mature cheddar, Brie, RosaryAsh 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

STARTERS

HOMEMADE SOUP OF THE DAY	5.5	SERRANO HAM, HONEY BAKED RICOTTA & FRESH FIGS	9.5
<i>Warm French baguette gfa</i>		<i>Aged balsamic, basil oil, ciabatta crostini</i>	
DUCK & ORANGE PATE	7.9	CRISPY DUCK SALAD	8.5/13.5
<i>Apricot chutney, artisan toast</i>		<i>Bean sprouts, oriental vegetables, plum dressing, mandarin & sesame gfa</i>	
TEMPURA TIGER PRAWNS	8.9	MOULES MARINIERE	8.5/14.5
<i>Lime, shredded vegetables, sweet chilli & sesame gfa</i>		<i>Shallots, garlic, white wine, cream & warm baguette gfa</i>	
SMOKED HADDOCK FISHCAKE	8.5	STEAMED ASPARAGUS (v)	8.5
<i>Chive beurre blanc, Hampshire watercress</i>		<i>Hollandaise sauce, parmesan shavings gf</i>	
CAESAR SALAD	6.5/10.5		
		<i>Aged parmesan, egg, croutons, anchovies (add chicken 4.0)</i>	

MAINS

HAMPSHIRE 8oz SIRLOIN STEAK 19.5 or 10oz RIBEYE STEAK 23.5	<i>House chips, tomato, garlic mushroom, watercress gf</i>		
HAND PRESSED HAMPSHIRE BEEF BURGER (Add cheese or bacon £1 each)	12.5		
<i>Toasted brioche bun, tomato chutney, gem lettuce, beef tomato, red onion & pickled gherkin. Served with coleslaw & fries gfa</i>			
BEER BATTERED COD AND HOUSE CHIPS	12.5		
<i>Crushed peas and crunchy tartar gfa</i>			
PORK TENDERLOIN & ROLLED SHOULDER WITH APRICOT & GINGER	15.5		
<i>Potato fondant, charred apricot, buttered kale & cider apple jus</i>			
GARLIC & THYME ROASTED CHICKEN BREAST	14.5		
<i>Sautéed new potatoes, garlic fine beans, smoked bacon & wild mushroom cream sauce gf</i>			
PAN SEARED DUCK BREAST	16.5		
<i>Dauphinoise potatoes, braised red cabbage, black cherry & red wine sauce gf</i>			
WILD MUSHROOM & SPINACH RISOTTO (v)	12.5		
<i>With sun-kissed tomatoes, basil pesto & shaved parmesan</i>			
CRUSTED LAMB RACK WITH ROSEMARY & MINT	22.5		
<i>creamed garlic potatoes, stem broccoli & redcurrant jus gf</i>			
POACHED SMOKED HADDOCK	16.5		
<i>Coarse grain mustard sauce, scallion mashed potatoes, sautéed baby spinach, gf</i>			
PAN-FRIED SEA BASS	17.5		
<i>Seafood linguine, clams, mussels, prawns, tomato, roasted pepper and chilli gfa</i>			

SIDES

HOUSE 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

FINE BEANS, SHALLOTS & BACON 4.0 . PEPPERCORN, BEARNAISE, BLUE CHEESE SAUCE 2.0

V = Vegetarian GF = Gluten Free VG = Vegan. Our kitchen and food-handling procedures are designed to help ensure your safety and health. Whilst we carefully segregate ingredients to avoid possibly traces of allergens, we cannot guarantee an allergen-free environment or products. Some of our dishes may contain traces of nuts, gluten or dairy. If you would like further information on dishes then the recipes are available to view. We do not knowingly use genetically modified products. vat included. gratuities at your discretion, except for parties of 6 or more where a 12.5% service charge will be added