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Spring 2015 plated menu

Starters

Seared scallops with bacon lardons, pickled pear puree and toasted hazelnuts

Crostini with truffled ham, burrata and balsamic onions

Fresh Devon crab with avocado, lemon and sea purslane

Sea bass carpaccio with blood orange and radicchio

Homemade ravioli with borage and ricotta, and sage butter sauce

Buffalo mozzarella with grilled fennel, coppa, and olives

Parma ham with celeriac remoulade, parsley, and lemon

New season beetroot tart with goat's curd and salted walnuts

Main courses

Seared sea bass on glazed baby fennel with thyme and lemon butter, and samphire

Lamb fillet with peas and broad beans, caramelised lettuce, and garlic sauce

Saltimbocca with sage jus, fennel and lemon crushed butter beans, and cavolo nero

Belly of pork with peppered sauce, roasted grapes, walnuts, and spinach

Seared duck breast with duck confit croquette, kale, almond and chilli pesto, and celeriac purée

Seared cod with rocket and hazelnut pesto, Puy lentils, and roasted fennel

Roasted rib eye with beetroot purée, asparagus, and crushed roasted new potatoes

Roasted halibut on spring onion and potato rosti with sorrel beurre blanc

Puddings

Vanilla panna cotta with caramelised blood oranges

Saffron and cardamom poached pears with pistachio shortbread

Lemon and mascarpone tart

Pear and toasted hazelnut tart

Vanilla cream pots with Armagnac and orange apricots

Baked fig and almond with honey semifreddo



Rhubarb ice cream with toasted pistachios and polenta shortbread

Chocolate and salted caramel tart with peanut ice cream