



SIMPSONS

SPOTLIGHT REVIEW

Address: **20 Highfield Rd, Birmingham B15 3DU**

Date of visit: **14 November 2024**

Time: **13:30**

We were delighted to be invited to review the acclaimed Simpsons in Edgbaston, Birmingham and can quite honestly say our experience was nothing short of exquisite.

Set in a gorgeous Grade II-listed Georgian villa, the decor is bright and modern yet respectful to the building's elegance and heritage. Simpsons, who very deservedly boast a Michelin star and 3 rosettes are celebrating 30 years of culinary excellence and it is easy to see why... We were blown away from pre-starter to desert.

On arrival, we were greeted by our lovely host for the afternoon who took us into the conservatory for drinks. We decided to try a cocktail each from the extensive drinks menu, both of which were perfectly mixed, presented and considered as a pre-lunch pairing. And to get our taste buds tingling, our host spoilt us with a selection of 'breakfast themed' (and delicious!) pre-snacks.

Time for the main event. We were lead to our table and presented with a mouth-watering three-course lunch menu. Steve, the General Manager came across to introduce himself. Relatively new at Simpsons but you would never know! Steve's knowledge of the Simpsons offer and heritage was captivating! We learnt for example that some of the breathtaking Simpsons' creations can now be ordered and delivered to us at home (...extra brownie points at our next dinner party when I present their Beef Wellington). We also learnt more about the 'Taste of Simpsons' classes which run on Saturdays. Eureka, Simpsons superbly equipped cookery school and development kitchen, is all about discovery.

Anyway, back to the food! Here's what we ordered:

TO START

- Salmon and lobster ravioli: pak choi, lemon grass, ginger (1)
- Heritage beetroot: wasabi, buttermilk, dill, iced beetroot (2)

FOR MAIN

- Gilthead sea bream (3)
- with leeks cooked in whey, smoked eel, crispy potato

PRE DESSERT

- Crème Brûlée (4)

TO FINISH

- Tiramisu soufflé: amaretto cream, hot chocolate sauce (5)
- Lemon parfait: meringue, yoghurt sorbet (6)

Every element of our experience - the food, the drink and the service were exemplary on every level - exquisite fine dining with impeccable service and beautifully crafted dishes. The flavours were perfectly balanced and the presentation was just beautiful.

If you haven't been before or it's been a while since your last visit, what are you waiting for? Simpsons - you have our hearts and you're still firmly sat on that pedestal we've had you on since we first walked through your doors 15 years ago!



Fine dining



Gastro



Sweatthy tried & tested
(within last 6 months)



Sweatthy loves:
food menu



Sweatthy loves:
drink menu



One to watch!