

The
Imperial

SUNDAY LUNCH

Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the Epic way**

the-imperial.co.uk

SUNDAY LUNCH

TO SHARE

The Imperial Meat Board GFA	£16.50
Serrano Ham, Guinea Fowl & Leek Terrine, Salami, Rare Roast Beef, House Pickles & Rustic Toast	
Baked Camembert V, GFA	£12.75
Garlic & Rosemary, Onion Marmalade, Sourdough Soldiers	
Home-made Artisan Breads GFA, V	£3.75
Farrington Rapeseed Oil & Balsamic, Salted Butter	
Nocellara Olives GF, V, DF	£3.50
Chilli & Lemon	

SMALL PLATES

Puy Lentil & Cep Soup V, GFA	£5.50
Caramelised Onion Bread	
Chorizo Scotch Egg	£6.75
Aioli	
Guinea Fowl & Leek Terrine GFA	£7.50
Plum Chutney, Toast	
Beetroot & Gin Salmon GF	£8.00
Fennel & Radish, Dill Creme Fraiche	
Smoked Haddock & Scallion Hash GF	£7.00
Poached Egg	
Pigeon Breast, Braised Leg GF, DF	£8.50
Watercress, Apple & Hazelnut Salad	
Chickpea Chips GF	£6.75
Smoked Artichoke, Chilli Jam	

VEGETARIAN

Malay Sweet Potato & Aubergine Curry V, GF	£13.50
Coconut Rice, Fried Okra	
Ironbark Pumpkin & Sage Risotto V, GF	£12.00
Toasted Pinenuts & Crispy Shallots	
Warm Root Vegetable Salad V, GF	£13.00
Chicory, Horseradish & Thyme	

SIDES

Chunky Chips V, GF, DF	£3.50
Creamed Mash V, GF	£3.75
Sweet Potato Fries V, GF	£4.00
Broccoli, Chilli & Garlic V, GF, DFA	£4.00
Green Beans & Shallots V, GF, DFA	£4.00
Winter Leaf Salad , House Dressing V, GF, DF	£3.50

MAINS

Beef, Stout & Mushroom Pie	£14.75
Colcannon Potato, Black Cabbage	
Beer Battered Cod & Chips	£13.75
Mushy Peas & Imperial Tartare Sauce	
Brixham Hake Fillet GF	£18.00
Brandade Stuffed Pepper, Fennel, Clams & Sherry	
British Coastal Fish of the Day - see the blackboard	
Chicken & Tarragon Ballontine GF	£15.50
Creamed Mash, Charred Leeks & Trompettes	

STEAKS

Naturally Produced Prime Beef - All Served with Chips, Grilled Mushroom, Watercress & Shallot Salad
(upgrade to sweet potato fries £1)

6oz Dry-aged Fillet GF	£25.00
8oz Dry-aged Ribeye GF	£23.00
Steak of the Day - see the Specials Board	
Sauces	£1.75
Green Peppercorn & Brandy GF, Bordelaise GF, DF Imperial Steak Butter GF	

ROASTS

Served with Roast Potatoes, Yorkshire Pudding, Braised Carrots, Broccoli & Kale, Cauliflower Puree, Gravy

Dry-aged Sirloin of Beef GFA	£17.75
Slow-cooked Lamb Shoulder GFA	£15.50
Pork Belly, Bramley Apple Sauce & Crackling GFA	£14.50
Butternut Squash, Goats Cheese & Kale Wellington V	£13.50
All 3 meats	£18.00