

The Imperial

PUDDING

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

PUDDING

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3 Scoops of Homemade Ice Cream & Sorbet GF £5.50
Vanilla Pod, Salted Caramel, Cherry Ripple,
Blackcurrant Sorbet, Lemon Sorbet

Blackcurrant Eton Mess GF £6.50

Lemon Posset, Pecan Shortbread N, GFA £6.50

Chocolate Marathon Pudding N £6.75
Peanuts & Salted Caramel Ice Cream

Sticky Toffee Pudding £6.00
Vanilla Ice Cream

British Cheese Board, N
Seasonal Chutney & Grapes, Artisan Biscuits

Choice of 3 £8.50 | All 5 to share £13.75

HOT DRINKS

Americano £2.75

Cappuccino £2.75

Espresso £2.75

Double Espresso £3.00

Flat White £2.75

Hazelnut/Caramel/Vanilla Latte £3.00

Mocha £3.00

Hot Chocolate £3.00

Pot of Tea £2.25
Choice of Camomile, Earl Grey, Peppermint,
Fresh Mint, Raspberry, Decaf

Amaretto Latte, Baileys Latte, Liqueur Coffee £5.00

DESSERT WINES

100ML

2013 Chateau Calabre, Semillon Doux £5.65
Montravel, SW France

Delicate sweet wine with sweet grapefruit
character, good with fruit based desserts

Nv Piquepoul Moelleux, Caves De Beauvignac £4.50
Languedoc

Rare sweeter version of Picpoul,
late harvested but still fresh and elegant

PORTS

50ML

Sandeman Founders Reserve Port £2.75
Aged for five years, a very appealing
smooth warming mature sweet Port

Graham's Quinta dos Malvedos Vintage Port £3.00
From one of the Douro's greatest vineyards:
Luxurious & lusty, showing cassis & layers
of black fruit & plum

Dow's Crusted Port £3.40
Crusted port is rarely seen nowadays & has
all the character of a vintage port, but nearer
the price of a ruby port!

Sandeman 10 Year Old Tawny Port £3.50
A vibrant premium aged wine with great
combination of ripe cherries & mature intensity

Dow's Quinta do Bomfim, Vintage Port, 2001 £4.60
Single vineyard vintage port from a top
port house. Packed with juicy fruit flavours,
peppery tannins, & a long slightly dry finish

Churchill White Port £3.00
Vibrant golden colour with grated nutmeg
& eucalyptus on the nose. On the palate it is
fresh & complex with a long peppery finish

For any allergen information please contact a member of our team.

V Vegetarian | GF Gluten Free | GFA Gluten Free Available | DF Dairy Free | N Contains Nuts

A 12.5% optional gratuity will be added to tables of six or more.

This is distributed between the whole team. Thank you.