



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 MENU

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3 Scoops of Homemade Ice Cream & Sorbet GF	£5.50
Vanilla Pod, Treacle, Chocolate Brownie, Lemon & Kaffir Lime Sorbet, Orange Sorbet	
Mulled Pear Trifle N, GFA	£6.50
Almond Biscotti	
Clementine Meringue Pie	£6.50
Warm Dark Chocolate & Ale Cake GF	£6.75
Treacle Ice Cream	
Bread & Butter Pudding	£6.00
Marmalade, Nutmeg Custard	

CHEESE

British Cheese Board N

Seasonal Chutney & Grapes, Artisan Biscuits

Choice of 3 £8.50 | All 5 Cheeses to Share £13.75

Shropshire Blue - has a flavour somewhere between Blue Cheshire and Blue Stilton, a creamy orange coloured paste with blue-green veining; annatto produces the orange colour and *Penicillium roquefortii* produces the veining. It has a medium blue flavour with a firm creamy texture. The cheese is matured for 12 weeks.

Barbers Vintage Cheddar - Aged for a minimum of 24 months, this wonderfully rich West Country Cheddar has been made in Somerset for 6 generations. It uses a traditional starter culture and develops a unique creamy, and full flavour.

Rutland Red - Made by Long Clawson Dairy, in the Vale of Belvoir, this fantastic aged Red Leicester is perfect for any cheeseboard. With the usual rich orange colour it has a lemony and slightly sweet flavour reminiscent of caramel. The only pasteurised Red Leicester made in Leicestershire.

Somerset Brie - Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour. Made with pasteurised cows milk it is suitable for vegetarians.

Quickes Goats Cheese - Using all her years of experience in making world class cheddars, Mary Quickie uses local West Country goats milk to make this goats cheddar. With a sharp white pate it balances the taste of goats milk with a traditional cheddar and is matured for up to 12 months. It has a deep, sweet, nutty flavour.

DESSERT WINES

	100ml
Chateau Calabre, Semillon Doux	£5.65
<i>(Montravel, SW France)</i>	
Delicate sweet wine with sweet grapefruit character, good with fruit based desserts	
Nv Piquepoul Moelleux, Caves De Beauvignac	£4.50
<i>(Languedoc)</i>	
Rare sweeter version of Picpoul, late harvested but still fresh and elegant	

PORT

	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!	
Graham's 10 Year Old 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	

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
Pot of Tea	£2.25
Ask the team for today's flavoured tea selection	
Amaretto Latte, Baileys Latte, Liqueur Coffee	£3.00
Hot Chocolate	£3.00
Unicorn Hot Chocolate	£3.00
Babyccino	£1.00

For any allergen information please contact a member of our team. V Vegetarian | GF Gluten Free | GFA Gluten Free Available | N Contains Nuts | DF Dairy Free | DFA Dairy Free Available
A 12.5% optional gratuity will be added to tables of six or more. This is distributed between the whole team. Thank you.