

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 MENU

TO SHARE

The Imperial Meat Board	£16.50
Parma Ham, Duck & Cranberry Terrine, Salami Milano, Rare Roast Beef, Balsamic Onions & Cornichons, Chutney, Homemade Soda Bread	
Baked Camembert V	£12.75
Garlic & Rosemary, Red Onion Jam, Rustic Toast	
Home-made Artisan Bread GFA, V	£3.75
Farrington Rapeseed Oil & Balsamic	
Nocellara Olives, Chilli & Lemon GF, V, DF	£3.50

SMALL PLATES

Honey Roast Carrot & Ginger Soup V, GFA	£5.50
Lemon Thyme Focaccia	
Ham Hock Scotch Egg	£7.00
Imperial Piccalilli	
Duck & Cranberry Terrine GFA, DF	£7.50
Spiced Orange Chutney, Toasted Sourdough	
Smoked Salmon Rilette GFA	£8.00
Avocado, Tartare Dressing & Rye Crisps	
Crispy Cornish Squid	£7.50
Coriander, Lime, Chilli Jam	
Baked Goats Cheese V, GF, N	£6.75
Marinated Root Vegetables, Hazelnut Granola	

VEGETARIAN

Grilled Iron Bark Pumpkin V, GF, N	£13.50
Parmesan Dumplings, Chestnuts & Sage	
Jerusalem Artichoke & Truffle Risotto V, GF	£13.00
Crispy Hen's Egg	

SIDES

Chunky Chips V, GF, DF	£3.50
Bubble & Squeak Mash V, GF	£3.75
Sweet Potato Fries V, GF	£4.00
Glazed Chantenay Carrots V, GF	£4.00
Wilted Kale & Smoked Bacon GF	£4.00
Wild Rocket, Olive Oil, Balsamic Vinegar GF, V, DF	£3.50

MAINS

Beef Brisket Bourguignon GF	£16.50
Bubble & Squeak Mash, Celeriac Purée	
Beer Battered Haddock & Chips	£14.00
Mushy Peas & Imperial Tartare Sauce	
Herb Crusted Cornish Cod GF	£16.50
Parsnip & Potato Rosti, Creamed Spinach	
British Coastal Fish of the Day - see the blackboard	
Roast Chicken Breast GF	£15.75
Smashed Parsnips, Rosemary & Kale, Cep Cream	

STEAKS

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

10oz Dry-aged Rump GF	£19.50
8oz Dry-aged Ribeye GF	£22.50

Sauces

Green Peppercorn & Brandy GF	£1.75
Devised Bone Marrow Butter GF	£2.50

ROASTS

Served from 12 – 6pm

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

Dry-aged Rump of Hereford Beef GFA	£14.75
Slow-cooked Lamb Shoulder GFA	£14.50
Pork Loin, Bramley Apple Sauce & Crackling GFA	£13.75
Butternut Squash, Spinach & Pistachio Nut Roast V, N, GFA	£12.75
Shallot Gravy	
All 3 Meats	£17.00

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.



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