

Dining at The Imperial Hotel

Our talented team of chefs and dedicated restaurant team are thrilled to have you dine with us this evening. We hope that you enjoy your meal! If you would like any information on allergens contained within any of our meals or drinks, please speak to a member of staff who will be able to assist you.

Main course only £19.50 | 2 courses £24.50 | 3 courses £29.50 | extra starter or dessert course £7.00
Some items carry a supplementary charge, indicated by brackets

Starters

SOUP OF THE DAY * Δ

CHICKEN & BLACK PUDDING ROULADE (GF) Δ

Tarragon, cauliflower, honey and mustard dressing

POTTED HAM HOCK (GF | DF)

Peppered pineapple, sourdough, herb purée

TORCHED MACKEREL (GF) Δ

Cucumber, dill, elderflower, fennel

NORTH ATLANTIC PRAWNS (GF) Δ

Pancetta, baby gem, vine tomato, crème fraîche

COMPRESSED CANTALOUPE MELON (VE) (GF)

Grilled watermelon, maple syrup, mint dressing

OYSTER MUSHROOM* (VE)

Grilled sourdough, chilli, shallot, garlic

CHERRY TOMATO TART (V)

Feta, walnuts, basil oil

LANCASHIRE CHEESE SOUFFLÉ (V)

Charred leek, purée, pea shoots

TEMPURA KING PRAWNS* (DF) (£4.50)

Chilli, salsa, mango

Main Meals

PEPPERED BEEF BRISKET

Shallot, pancetta, red wine, thyme, fine beans

SUPREME OF STONE BASS

Provençal vegetables, basil, confit cherry tomato

BREAST OF CHICKEN *

Sundried tomato, risotto, asparagus, white wine

PORK CUTLET

Celeriac, potato Dauphinoise, pear, apple cider

LAMB SHOULDER

Potato terrine, aubergine, spinach, rosemary

VEGAN COTTAGE PIE (VE)

Lentils, sweet potato, toasted pumpkin seeds

GREEN PEA RISOTTO (V)

Shoots, poached egg, mascarpone

BUTTERNUT SQUASH WELLINGTON (VE)

Roquette, red pepper, parmentier potatoes

TERIYAKI KING PRAWNS (GF | DF) (£5.50)

Crispy tender stem, rice noodles, chilli, lime

Grill Menu

All of our options from the grill are served with: triple-cooked chips, vine cherry tomato, field mushroom and lamb's lettuce.

8OZ MATURED RIBEYE OF BEEF * Δ (£7.95)

8OZ MATURED SIRLOIN STEAK * Δ (£7.95)

GRILLED CHICKEN BREAST * Δ

GRILLED LOIN OF BACON * Δ

SAUCES (1.95 EACH)

Peppercorn and brandy, red wine jus, garlic and cream sauce, sauce Diane, salsa verde

Side Orders (£3.95)

ROQUETTE AND PARMESAN SALAD

CREAMED POTATOES

PARMESAN AND TRUFFLE FRIES

GARLIC FLATBREAD

GARDEN SALAD

CAESAR SALAD

TRIPLE-COOKED CHIPS

ONION RINGS

Desserts

DARK CHERRY PARFAIT*

Dark cherries, kirsch, chocolate soil, sponge

STICKY BANANA PUDDING

Toffee, banana & pecan ice cream, pecan brittle

BLUEBERRY CHOUX AU CRAQUELIN

Blueberry crème pâtissière, crème Chantilly

CALLEBAUT CHOCOLAT AND COCONUT MOUSSE (VE) (GF)

Candied walnuts, mango sorbet

RICE PUDDING*

Grilled peaches, vanilla poached peaches, raspberry, lemon balm

VEGAN PEANUT BUTTER BROWNIE (VE) (GF)

Salted caramel, candied orange, vegan ice cream

BUTTERMILK PANNA COTTA*

Passionfruit curd, baby basil, shortbread crumb

RED VELVET IMPERIAL STYLE

White chocolate, cream cheese, raspberries, meringue kisses

SELECTION OF ICE CREAMS AND SORBETS

FRESH FRUIT PLATTER (VE)

Cheese Selection

£5.50 supplementary cost when taken as a dessert course, or £10.50 when taken as an additional course.

CREAMY LANCASHIRE, CORNISH BRIE, BLACKSTICKS BLUE, GOOSNARGH GOLD AND SMOKED APPLEWOOD

served with house chutney, savoury biscuits and pickled celery

TEA - £2.75 PER PERSON

COFFEE - £2.75 PER PERSON

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free |

* - Gluten Free Option Available | Δ - Dairy Free Option Available

The Imperial Hotel Wine List

Please enjoy perusing our wine menu and your server will be along soon!

Red Wine

	125ml	175ml	250ml	Bottle
MONTE VERDE MERLOT, CHILE <i>A lovely soft and smooth red wine with a round and pleasing palate</i>	£5.25	£5.75	£7.75	£22.50
SHORT MILE BAY SHIRAZ, AUSTRALIA <i>A deep-coloured and full-bodied red with lots of rich berry fruit and a pinch of pepper spice</i>	£5.75	£6.25	£8.25	£24.00
DURBANVILLE HILLS PINOTAGE, SOUTH AFRICA <i>A rich, fruity character fills the mouth, backed by silky tannins and raspberry and red cherry flavours</i>	£7.75	£8.25	£10.25	£31.00
RIOJA CRIANZA VINA REAL, SPAIN <i>Ripe and richly fruity wine with rich aromas of fruit cake and spice</i>	£7.75	£8.25	£10.25	£31.00
PORTILLO MALBEC, ARGENTINA <i>A deeply coloured, intense and tannic, but fruity red</i>	£7.75	£8.25	£10.25	£31.00
ÉLEVÉ PINOT NOIR, FRANCE <i>Cherry and blueberry flavours, finishes with a hint of spice</i>	£7.75	£8.25	£10.25	£31.00
ERRAZRUIZ MERLOT, CHILE <i>Typically fruity and with soft, rounded tannins</i>				£34.00
CHÂTEAUNEUF-DU-PAPE, FRANCE <i>Delicate and elegant with aromas of red currant, red cherries, leather and tobacco with spicy overtones such as lavender, thyme and rosemary</i>				£46.00

White Wine

SHORT MILE BAY CHARDONNAY, AUSTRALIA <i>A citrusy Chardonnay with a crisp finish</i>	£5.25	£5.75	£7.75	£22.50
DA LUCA PINOT GRIGIO, ITALY <i>Showing aromas of white flowers, pink grapefruit and Cox's apple; the palate displays melon and guava flavours with a crisp acidity</i>	£5.75	£6.25	£8.25	£24.00
KLEINE ZALZE CHENIN BLANC, SOUTH AFRICA <i>A rich Chenin with a gently tropical aromas and a dry yet rich palate with tropical fruits and subtle oak</i>	£6.25	£6.75	£8.75	£25.50
LUIS FELIPE SAUVIGNON BLANC, CHILE <i>This light, juicy white is fruit-driven with an enticing nose of citrus, grapefruit and mandarin oranges combined with grassy notes</i>	£6.75	£7.25	£9.25	£27.00
DON JACOBO RIOJA BLANCO, SPAIN <i>Lemon yellow with medium intensity, the nose hints of banana, lychee, peach and tropical fruit</i>	£7.75	£8.25	£10.25	£31.00
VIDAL SAUVIGNON BLANC, NEW ZEALAND <i>Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour</i>	£7.75	£8.25	£10.25	£31.00
ERRAZURIZ ESTATE CHARDONNAY, CHILE <i>Good aromatic intensity with fresh pineapple, mandarin orange, and papaya, along with stewed pears, and toasted notes</i>				£31.00

CA' BIANCA GAVI, ITALY

It shows white flower and green fruit aromas, with a touch of honey and minerality on the palate

£36.50

CHABLIS LADICHELLE FRANCE

A Chablis that shows powerful, distinguished and complex aromas, including acacia and honeysuckle

£44.50

Rosé Wine

WICKED LADY WHITE ZINFANDEL, USA

Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards

£5.25 £5.75 £7.75 £22.50

CORTE VIGNA PINOT GRIGIO, ITALY

A slightly medium-dry rosé

£7.00 £7.50 £9.50 £28.50

DON JACOBO RIOJA ROSADO, SPAIN

A beautifully deep-coloured rosé made using a blend of the red grapes Garnacha and Tempranillo

£30.00

Sparkling Wine & Champagne

GALANTI EXTRA DRY PROSECCO SPUMANTE, ITALY

£5.75

£30.00

GALANTI ROSÉ PROSECCO SPUMANTE, ITALY

£33.00

MOËT & CHANDON (MINI MOËT 20CL)

£20.00

LOUIS DORNIER BRUT ET FILS

£45.00

TATtinger BRUT

£60.00

MOËT & CHANDON BRUT IMPERIAL

£65.00

MOËT & CHANDON BRUT IMPERIAL ROSÉ

£70.00

BOLLINGER BRUT SPECIAL CUVÉE

£80.00

If you'd prefer to drink something other than wine, please let our team know. You can enjoy a drink from our full selection during your meal - you just need to let us know what your favourite tittle is, and we'll take care of the rest. We also have a cocktail menu if you fancy a treat.

You're on holiday, after all!