

IMPERIAL

HOTEL & RESTAURANT



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Before ordering food or drinks, please inform a member of staff of any food allergies or intolerances that you may have, so that all allergen information can be provided to you.

STARTERS AND LIGHT BITES

House baked bread	£4.50
Trio of daily dips	
Homemade Soup of the Day	£6.50
(gfo, vgn)	
Sourdough bread	
Beef Carpaccio (gf)	£8.50
Pickled shallots, caper berries, rocket, parmesan	
Poached Octopus (gf)	£9.50
Confit cauliflower, wasabi mayonnaise, squid ink tapioca crisps	
Moules Marinere (gfo)	£9.50
White wine, garlic, onion, cream, sourdough bread	
Scallops (gf)	£11
Celeriac puree, samphire, pancetta	
Mushroom and Walnut Pâté	£9
(gfo, vgn, n)	
Sourdough toast	
Ham Hock and Pistachio Terrine	£8.50
(gfo, n)	
Cornichons, apple cider vinaigrette	

Flat Bread	£11.50
(Garlic butter base)	
Pulled Chicken (n)	
Ricotta, pickled red onion, pesto	
Prawn	
Avocado, chillies, spinach, mozzarella	
Sun Blushed Tomato (v, n)	
Courgette, ricotta, pine nuts	

RAMEN NOODLES

Choose from	
Pork Belly Ramen (n)	£16.50
Traditional broth, yakisoba noodles, kimchi, bean sprouts, shallots, chillies, coriander	
Tofu Ramen (vgn, n)	£15.50
Vegan broth, yakisoba noodles, kimchi, bean sprouts, shallots, chillies, coriander	
Add a Poached egg	£1.50

DESSERTS

Ice Cream	£3 per Scoop
(vgno, gfo)	

Vanilla, chocolate, strawberry, raspberry ripple, salted caramel, cookie, vegan vanilla, vegan coconut

MAINS

Moules Marinere (gfo)	£17.50
White wine, garlic, onion, cream, fries	
Moules and Clams (gfo)	£18.50
Nduja, tomato and chilli sauce, samphire, sourdough bread	
Guernsey Crab Salad (gf)	£18
Baby gem lettuce, cherry tomatoes, avocado, lemon dressing	
Seared Seabass (gf)	£28
Crushed new potatoes, green beans and a lemon and chilli butter	
Beer Battered Fish	£16.50
Chips, peas, tartare sauce	
Rack of Lamb (gf)	£28.50
Truffle mashed potatoes, baby carrots, jus	
Seared Duck Breast (gf)	£26
Butternut squash puree, dauphinoise potatoes, green beans, orange jus	
Sweet Potato Gnocchi (v, n)	£17
Roasted pumpkin, kale, crispy sage, feta, pecan nuts	
Pulled Pork Bao Bun	£17.50
Fries, hoisin sauce, spring onion, chillies	
Buddha Bowl (vgn)	£16
Pearl barley, wild rice, basil tahini, sunblushed tomatoes, roasted pumpkin, avocado	
Add – Tofu or Pulled Chicken	£3

SIDES

Fries	£4
Chips	£4
New Potatoes	£4
Onion Rings	£4
Courgette Frites	£5
Kale Crushed garlic	£4.5

Green Beans	£5
crispy shallots	
Rocket Salad	£4.5
Parmesan, balsamic glaze	
Spinach Salad	£5
Cherry tomatoes, mozzarella, balsamic glaze	

DESSERTS

Sorbet	£3 per Scoop
(vgno, gfo)	
Lemon, passion fruit, blackcurrant, orange, raspberry, mango	
Chocolate Marquise (gf, v, n)	£9
Peanut butter sauce, candied popcorn	
Apple and Cinnamon Tarte Tatin (v)	£8.50
Vanilla ice cream, sesame seed tuille	
Honey Churros (n)	£9
Chocolate and hazelnut sauce	
Kinder Bueno Cheesecake	£8.50

Cheeseboard	£8
Brie, goats cheese, cornish yarg, stilton, crackers, grapes, quince	

STEAKS

1kg Côte de Boeuf (gfo) £70

To share

2 sides of choice

8oz Fillet Steak (gfo) £30

Fries, grilled tomatoes

SAUCES

£3

Garlic Butter | Peppercorn | Diane

BURGERS £16

Ground Beef Burger (gfo)

Fries, sourdough bun, emmental cheese, tomato, lettuce, pickles

Vegan Burger (vgn, n)

Fries, sourdough bun, vegan cheese, tomato, lettuce, pickles

PIZZAS

10 inch on a sourdough base with our own tomato sauce and grated cheese.

Gluten free bases and vegan cheese available (gfo, vgn)

Margherita (v, gfo) £12

Basil, oregano

Piri Piri Chicken (gfo) £14

Pulled chicken, chillies, avocado, spring onion

Spicy Nduja (gfo) £15

Nduja, red onion, chillies, olives, basil

Wild Mushroom (vgno, gfo) £13.50

Mushrooms, garlic, parmesan, rocket

Pepperoni (gfo) £14.50

Pepperoni, oregano

Smoked Duck (gfo, n) £15

Duck, brie, crispy shallots

Vegan (gfo, vgn) £13

Butternut squash puree, roasted aubergine, chickpeas, red onion, vegan feta

Garlic Pizza Bread (gfo, vgno) £9.50

Garlic butter, parsley

Add Cheese £1.50