

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

CONFIT CHICKEN & BLACK PUDDING TERRINE * Δ

Pickled garden vegetables, sourdough, pea shoots

PULLED HAM HOCK ROULADE * Δ

English mustard, pineapple, herb purée

SMOKED MACKEREL PÂTÉ *

Croute, fennel, Granny Smith apple

COMPRESSED WATERMELON (VE)

Cherry tomato, walnut, mint

GOLDEN BEETROOT CARPACCIO (VE)

Red onion, balsamic, red amaranth

WILD MUSHROOM TART (V)

Mushroom purée, mushroom crème, tarragon

VINE TOMATO SALAD (V)

Baby mozzarella, basil, pine nuts

COLDWATER PRAWNS *

Mango, red chilli, crème fraîche

CRISPY SQUID (£3.95)

Tomato compôte, red pepper, roquette

SMOKED SALMON * (£4.95)

Olive tapenade, cucumber, crème fraîche

PAN-SEARED HAKE * Δ (GF)

Cherry tomato, capers, pancetta, anchovy

SPRING VEGETABLE KORMA * Δ (VE)

Pilaf rice, cauliflower, onion bhaji, coriander

LAMB SHOULDER * Δ

Spinach, apricot, carrot, redcurrant jus

CRISPY PORK BELLY *

Sweet potato Dauphinoise, French beans, orange, chicory

PORK FILLET * (£6.95)

Potato terrine, grain mustard, eryngii, crumb

Main Meals

BRAISED OX CHEEK RAGU Δ

Tagliatelle, shallots, red wine, thyme

WILD MUSHROOM RISOTTO * (VE)

Pearl barley, tarragon, roquette

BREAST OF CHICKEN *

Potato rosti, tenderstem broccoli, white wine, sundried tomato

KING PRAWNS Δ (£5.95)

Linguine, garlic butter, confit tomato, chilli

SPICED CHICKPEA STEW * Δ (VE)

Coconut rice, red pepper, spinach, lime

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

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

Grill Menu

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

8OZ MATURED RIBEYE OF BEEF * Δ (£7.50)

8OZ MATURED SIRLOIN STEAK * Δ (£7.50)

GRILLED CHICKEN BREAST * Δ

GRILLED GAMMON STEAK * Δ

SAUCES (1.50 EACH)

Creamy peppercorn sauce, red wine jus, garlic and cream sauce, sauce Diane

Side Orders (£3.95)

ROQUETTE AND PARMESAN SALAD

TOMATO AND SHALLOT SALAD

CREAMED POTATOES

FRENCH FRIES

GARLIC FLATBREAD

GARDEN SALAD

CAESAR SALAD

PARMESAN AND TRUFFLE FRIES

TRIPLE-COOKED CHIPS

ONION RINGS

Desserts

LEMON MERINGUE TART

Lemon purée, raspberry, sorbet

PEANUT BUTTER PANNA COTTA *

Banana & pecan ice cream, caramelised banana, honey

RUM-BAKED PINEAPPLE (VE)

Mango salsa, mango sorbet

RUTH'S CHOCOLATE BROWNIE * Δ

White chocolate, cranberry, chocolate sauce

COCONUT RICE PUDDING (VE)

Toasted coconut, blueberries, mint

STICKY TOFFEE PUDDING

Vanilla bean, butterscotch sauce

MILLIONAIRE CHEESECAKE

Shortbread, toffee, ganache

SELECTION OF ICE CREAMS AND SORBETS

FRESH FRUIT PLATTER

Cheese Selection

£4.95 supplementary cost when taken as a dessert course, or £9.95 when taken as an additional course.

CREAMY LANCASHIRE, ASH GOATS CHEESE, GARSTANG BLUE, SHORROCKS BOMB AND SMOKED WENSLEYDALE

served with plum and ginger chutney, savoury biscuits and pickled celery

TEA - £2.75 PER PERSON

COFFEE - £2.75 PER PERSON

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>	£5.00	£5.50	£7.50	£21.50
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>	£5.50	£6.00	£8.00	£23.00
DURBANVILLE HILLS PINOTAGE, SOUTH AFRICA <i>A rich, fruity character fills the mouth, backed by silky tannins and raspberry and red cherry flavours</i>	£7.50	£8.00	£10.00	£30.00
RIOJA CRIANZA VINA REAL, SPAIN <i>Ripe and richly fruity wine with rich aromas of fruit cake and spice</i>	£7.50	£8.00	£10.00	£30.00
PORTILLO MALBEC, ARGENTINA <i>A deeply coloured, intense and tannic, but fruity red</i>	£7.50	£8.00	£10.00	£30.00
ÉLEVÉ PINOT NOIR, FRANCE <i>Cherry and blueberry flavours, finishes with a hint of spice</i>	£7.50	£8.00	£10.00	£30.00
ERRAZRUIZ MERLOT, CHILE <i>Typically fruity and with soft, rounded tannins</i>				£33.00
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>				£45.00

White Wine

SHORT MILE BAY CHARDONNAY, AUSTRALIA <i>A citrusy Chardonnay with a crisp finish</i>	£5.00	£5.50	£7.50	£21.50
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>	£5.50	£6.00	£8.00	£23.00
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>	£6.00	£6.50	£8.50	£24.50
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>	£6.50	£7.00	£9.00	£26.00
DON JACOBO RIOJA BLANCO, SPAIN <i>Lemon yellow with medium intensity, the nose hints of banana, lychee, peach and tropical fruit</i>	£7.50	£8.00	£10.00	£30.00
VIDAL SAUVIGNON BLANC, NEW ZEALAND <i>Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour</i>	£7.50	£8.00	£10.00	£30.00
ERRAZURIZ ESTATE CHARDONNAY, CHILE <i>Good aromatic intensity with fresh pineapple, mandarin orange, and papaya, along with stewed pears, and toasted notes</i>				£30.00

GAVI CA? BIANCA, ITALY

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

£35.50

CHABLIS LADICHELLE FRANCE

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

£42.50

Rosé Wine

WICKED LADY WHITE ZINFANDEL, USA

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

£5.00 £5.50 £7.50 £21.50

CORTE VIGNA PINOT GRIGIO, ITALY

A slightly medium-dry rosé

£6.75 £7.25 £9.25 £27.50

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

£5.50

£29.50

GALANTI ROSÉ PROSECCO SPUMANTE, ITALY

£32.00

MOËT & CHANDON (MINI MOËT 20CL)

£19.50

LOUIS DORNIER BRUT ET FILS

£45.00

TATTINGER BRUT

£55.00

MOËT & CHANDON BRUT IMPERIAL

£60.00

MOËT & CHANDON BRUT IMPERIAL ROSÉ

£65.00

BOLLINGER BRUT SPECIAL CUVÉE

£75.00

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!