

## IN ROOM MENU

### NIBBLES

|                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>NOCELLARA OLIVES</b> 151 Kcals                                                                                                                     | 6  |
| <b>SPICED NUT MIX</b> 575 Kcals                                                                                                                       | 6  |
| <b>VEGETABLE CRISPS</b> 412 Kcals                                                                                                                     | 5  |
| <b>CHARRED FOCACCIA</b> 955 Kcals<br><i>Served with chef's daily whipped British cultured butter</i>                                                  | 6  |
| <b>IMPERIAL PLATTER</b> 1159 Kcals<br><i>Cured Meats &amp; British cheese selection, served with rustic bread, crisp crackers and artisan nibbles</i> | 28 |

### STARTERS

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| <b>CHILLED GREEN VEGETABLE SOUP</b> 646 Kcals<br><i>Rosemary croutons</i>                              | 9    |
| <b>RUSTIC FLATBREAD</b> 923 Kcals<br><i>Three cheeses, heritage tomato and choice of salami or ham</i> | 12   |
| <b>BAKED SOMERSET CAMEMBERT</b> 592 Kcals<br><i>Vegetable sticks</i>                                   | 19.5 |
| <b>CHARRED SEASONAL VEGETABLES</b> 521 Kcals<br><i>Herb emulsion</i>                                   | 10   |
| <b>BUTTERMILK FRIED CHICKEN</b> 739 Kcals<br><i>Honey mustard, hickory glaze</i>                       | 12   |

### MAINS

|                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------|----|
| <b>BEER-BATTERED FISH &amp; CHIPS</b> 1855 Kcals<br><i>Triple-cooked chips, tartare sauce, pea purée</i>                   | 23 |
| <b>PENNE ARRABBIATA</b> 1126 Kcals<br><i>Parmesan, parsley</i>                                                             | 16 |
| <b>HERB-ROASTED CHICKEN</b> 738 Kcals<br><i>Tenderstem broccoli, smoked carrot purée</i>                                   | 24 |
| <b>28 DAY HIMALAYAN SALT CHAMBER AGED BRITISH RIB EYE</b> 1044 Kcals<br><i>Peppercorn sauce or herb butter, watercress</i> | 37 |
| <b>CONFIT CAULIFLOWER STEAK</b> 911 Kcals<br><i>Herb crumb, parsnip purée</i>                                              | 18 |

### BURGERS

|                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------|------|
| <b>IMPERIAL BEEF BURGER</b> 1138 Kcals<br><i>Cheese, house relish, triple cooked chips</i>                | 18   |
| <b>GRILLED CHICKEN BURGER</b> 835 Kcals<br><i>Grilled &amp; seasoned, herb aioli, triple cooked chips</i> | 17.5 |

## THE IMPERIAL

We recognise the seriousness of food & drink intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food & drink is prepared in an area where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

Adults need around 2,000Kcals per day.

## IN ROOM MENU

### SALADS

|                                                    |    |
|----------------------------------------------------|----|
| <b>GRAPE &amp; FENNEL SALAD</b> 500 Kcals          | 13 |
| <i>Broccoli, English apple</i>                     |    |
| <b>CAESAR SALAD</b> 782 Kcals                      | 14 |
| + Add smoked chicken 441 Kcals                     | +6 |
| + Add smoked salmon 568 Kcals                      | +7 |
| <b>HERITAGE TOMATO &amp; BURRATA</b> 340 Kcals     | 15 |
| <i>Red onion, pomegranate, blood orange, basil</i> |    |

### SANDWICHES

|                                             |    |
|---------------------------------------------|----|
| <b>CHICKEN CLUB SANDWICH</b> 1270 Kcals     | 17 |
| <i>Vegetable crisps</i>                     |    |
| <b>SMOKED CHICKEN SANDWICH</b> 731 Kcals    | 15 |
| <i>Vegetable crisps</i>                     |    |
| <b>BRIE &amp; TOMATO SANDWICH</b> 876 Kcals | 12 |
| <i>Vegetable crisps</i>                     |    |
| <b>PASTRAMI SANDWICH</b> 738 Kcals          | 15 |
| <i>Vegetable crisps</i>                     |    |

### SIDES

|                                      |   |
|--------------------------------------|---|
| <b>TRIPLE-COOKED CHIPS</b> 997 Kcals | 6 |
| <i>Smoked salt</i>                   |   |
| <b>ROCKET SALAD</b> 255 Kcals        | 7 |
| <i>Pomegranate molasses</i>          |   |
| <b>TENDERSTEM BROCCOLI</b> 193 Kcals | 8 |
| <i>Citrus dressing</i>               |   |

### DESSERTS

|                                                        |    |
|--------------------------------------------------------|----|
| <b>APPLE CRUMBLE</b> 817 Kcals                         | 10 |
| <i>Vanilla custard, pine nuts, raisins</i>             |    |
| <b>CHOCOLATE BROWNIE</b> 503 Kcals                     | 9  |
| <i>Banana sorbet</i>                                   |    |
| <b>LIQUORICE CHEESECAKE</b> 748 Kcals                  | 10 |
| <i>Lemon verbena ice cream</i>                         |    |
| <b>SELECTION OF ICE CREAMS &amp; SORBETS</b> 271 Kcals | 8  |
| <b>MIXED FRUIT BOWL</b> 90 Kcals                       | 7  |

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