

EMPIRE

MODERN BRITISH

RESTAURANT & STEAK HOUSE



STANDARD SET MENU

TO START, A SHARING PLATTER

including all of the following.

Empire Waldorf Salad

Smashed roasted walnuts, mixed greens, chopped celery, thinly sliced red apple dressed with a lemon & garlic vinaigrette

Empire's exclusive scotch egg

Our free range scotch egg is made with our exclusive Empire sausage meat carefully prepared by our butcher using the finest local ingredients, served on a bed of dressed mixed leaves & beetroot chutney.

Chicken, Liver & Herb Pate

Our in house made smooth pate with delicate herbs & a light touch of brandy & port & served with granary toast, pink grapefruit & orange jam

Salmon Fishcake with Lemon Tartare Sauce

Light fishcake made with succulent salmon flakes infused with parsley, dill & lemon served with a smooth lemon tartare sauce

SELECT YOUR MAIN COURSE

Empire Fish & Chips

Succulent fillet of cod dipped in a light beer batter served with 3 times cooked thick cut chips & a duo of our signature creamy peas & tartare sauce

Premium dry aged steak burger

Topped with lettuce, gherkin, cheese, Empire signature burger sauce, caramelised onion and a tomato and bacon jam. Served with skinny skin on chips.

Crispy Belly Pork With a Raspberry & Port Reduction

Slowly roasted for that amazing caramelised flavour & extra tender meat. Drizzled in a raspberry & port reduction & served with rich buttered cabbage

Rib eye (300g)

Tender Rib eye with a delicate flavour. Served with chips

Wild Mushroom Wellington

A vegetarian twist, a puff pastry parcel filled with wild sautéed mushrooms, baby basil & spinach in a brie cheese mousse on a bed of wilted spinach

FOR DESSERT...

Thick British vanilla cheese cake with poached strawberries. Served with a raspberry coulis & house made vanilla ice cream

INCLUDED:

1/2 bottle of red or white house wine per person

43€ per person

For 4 people or more

IGIC included