



## WARM BITS TO START

- 01 **EMPIRE SOUP OF THE DAY** (please ask your waiter for allergens)
- 02 **SALMON FISHPASTE WITH A LEMON TARTAR SAUCE**
- 03 **SEARED QUEEN SCALLOPS ON CREAMY PEAS WITH CRISPY PORK BELLY & APPLE PURÉE**
- 04 **SAUTÉED CHICKEN LIVERS WITH CRISPY BACON IN A RED WINE REDUCTION**
- 05 **ASPARAGUS WITH CRISPY POACHED EGG & VANILLA SPIKED HOLLANDAISE SAUCE**
- 07 **SHARING PORK BOARD FOR 2**

## COLD BITS TO START

- 11 **EMPIRE KING PRAWN COCKTAIL**
- 12 **SALMON TARTARE**
- 13 **EMPIRE'S EXCLUSIVE SCOTCH EGG**
- 14 **STEAK TARTARE**
- 15 **CHICKEN LIVER & HERB PÂTÉ**
- 16 **BETROOT TARTARE**

## SALADS

- 20 **EMPIRE WALDORF SALAD**
- 21 **PEAR & BLUE CHEESE SALAD**

## HOMEMADE PIES

- 26 **STEAMED STEAK & ALE PUDDING**
- 27 **ULTIMATE FISH POT PIE**
- 28 **CHICKEN, LEEK & MUSHROOM PIE**
- 29 **CHEESE & RED ONION PIE**

## MAIN COURSE

- 30 **TIPSY BEEF FOR 2**
- 42 **SLOW BRAISED LAMB SHANK**
- 32 **EMPIRE FISH & CHIPS**
- 33 **EMPIRE BEEF WELLINGTON WITH FOIE**
- 34 **EMPIRE BANGERS & MASH**
- 35 **SALMON FILLET WITH ASPARAGUS**
- 36 **CRISPY BELLY PORK WITH A RASPBERRY & PORT REDUCTION**
- 23 **SALMON WELLINGTON**
- 31 **CHARRED LEMON & THYME HALF ROASTED HEN**
- 37 **CRISPY COATED CHICKEN FRITTER**
- 38 **PREMIUM DRY AGED STEAK BURGER**
- 40 **WILD MUSHROOM WELLINGTON**
- 41 **EMPIRE VEGAN BURGER**
- 43 **SEA BASS "EN PAPILLOTE"**
- 25 **VEGAN WELLINGTON**

## CHARCOAL GRILL & CHOPS

All of our char grill dishes come with thin cut skin on chips, 1 sauce of your choice and buttered cabbage

### OFF THE BONE

- 69 **LADY FILLET (180g)**
- 70 **FILLET STEAK (250g)**
- 72 **SIRLOIN**
- 73 **RIB EYE**
- 74 **SELECT CUT BOARD FOR TWO PEOPLE**
- 75 **CHATEAUBRIAND FOR TWO**

### ON THE BONE

- 81 **MARINATED "TOMAHAWK" PORK CHOP**

#### OKELAN BEEF

- 88 **OKELAN PREMIUM DRY AGED SIRLOIN STEAK ON THE BONE FOR 1 (500g)**
- 89 **OKELAN PREMIUM DRY AGED STRIP LOIN ON THE BONE FOR 1 (600G)**
- 92 **OKELAN PREMIUM RIB EYE FOR 2 ON THE BONE (CHULETON) APPROX 900g – 1.2 kg per 100g**

## SIDES & HOMEMADE SAUCES

#### POTATOES 4,95

- 44 Thinly sliced creamy potatoes
- 45 3 times cooked chunky chips
- 46 Creamy mash potato
- 47 Thin cut skin on chips

#### VEGETABLES 5,50

- 50 Empire bubble & squeak
- 51 Buttered spinach
- 52 Roasted mixed root veg

#### VEGETABLES 5,50

- 53 Honey & mustard dressed salad
- 54 Creamy peas
- 55 Cauliflower cheese
- 56 Sautéed onions
- 57 Sautéed garlic mushrooms
- 58 Asparagus & Hollandaise sauce 6,50
- 59 Spinach gratin 5.95

#### SAUCES 2,95

- 60 Real reduced gravy
- 61 Mustard & onion gravy
- 62 Peppercorn sauce
- 63 Bordelaise sauce
- 64 Bearnaise sauce
- 65 House mushroom sauce
- 66 Blue cheese sauce
- 67 Garlic butter

#### HOME MADE STEAK BUTTERS, TO ACCOMPANY YOUR STEAK 3

- 96 Salted burnt butter
- 97 Burnt chilli and garlic butter
- 98 Chipotle butter
- 99 Chimichurri butter
- 100 Red wine and shallot butter
- 101 Truffle butter



WHEAT



SHELLFISH



MOLLUSCS



EGG



FISH



SOYA



MILK



NUTS



CELLERY



MUSTARD



SESAME SEEDS



SULFITES



# EMPIRE

MODERN BRITISH  
RESTAURANT & STEAK HOUSE



BY

