ALLERGENS

EMPIRE
MODERN BRITISH
RESTAURANT & STEAK HOUSE

WARM STARTERS

01 **EMPIRE SOUP OF THE DAY** · 7.50
Please ask your waiter which freshly made soups are available today. Served with fresh bread and butter.

02 **SALMON FISHCAKE WITH TARTARE SAUCE** · 17.50
A light fishcake made with succulent salmon flakes, infused with parsley, dill and lemon. Served with a tartar sauce.

03 **SEARED QUEEN SCALLOPS ON CREAMY PEAS WITH CRISPY PORK BELLY AND APPLE PURÉE** · 25.75
Tender queen scallops, served alongside slices of slow-roasted crispy belly pork with our duo garnish of apple purée and signature creamy peas.

05 **ASPARAGUS WITH CRISPY POACHED EGG AND HOLLANDAISE SAUCE** · 17.50 *(Veg.)*
Grilled asparagus topped with a special free-range soft poached egg in a crispy breadcrumb coating and creamy hollandaise sauce.

07 **SHARING PORK BOARD FOR TWO** *(per person)* · 17.50
A selection of our finest pork dishes to share, served with pickles and chutney: slow-roasted crispy belly pork, pulled pork croquette, Empire scotch egg and Empire sausage accompanied by pickled red cabbage, spiced apple purée, beetroot chutney and piccalilli.

08 **OPEN STEAK SANDWICH WITH PEPPER SAUCE** · 19.50
Grilled cubes of fillet steak on toasted bread, served with sautéed mushrooms in a brandy–mustard peppercorn sauce.

13 **EMPIRE´S EXCLUSIVE SCOTCH EGG** · 18.50
Our free-range scotch egg is made with exclusive Empire sausage meat, carefully prepared by our butcher using the finest local ingredients. Served with a dressed mixed leaf salad and beetroot chutney.

COLD STARTERS

11 **EMPIRE KING PRAWN COCKTAIL** · 20.50
Our twist on the classic: lightly spiced, house-made Marie Rose sauce topped with tender king prawns on a bed of crisp gem lettuce.

14 **STEAK TARTARE** · 24.50
Finely chopped raw fillet steak, Savora mustard, brandy, quail's eggs, ground black pepper and Maldon sea salt with a selection of garnishes. Prepared at your table.

15 **CHICKEN LIVER AND HERB PÂTÉ** · 16.50
A smooth house-made pâté, gently flavoured with herbs and a dash of brandy and port, served with granary toast and shallot marmalade.

16 **BEETROOT TARTARE** · 16.50 *(Veg.)*
Diced beetroot, avocado, cucumber, red onion and mango sauce topped with beetroot dust and a herb vinegar.

HOMEMADE PIES

26 **STEAMED STEAK AND ALE PUDDING** · 31.75
Fillet steak slowly braised in British ale and thyme gravy with diced carrots, then steamed in our homemade suet pastry.

27 **ULTIMATE OCEAN PIE** · 31.75
Succulent chunks of salmon, cod, king prawns and scallops poached in a white wine reduction with a cheese béchamel sauce and peas, topped with cheesy mashed potato. Served with a side of your choice. Accompanied with a fish velouté sauce.

28 **CHICKEN, LEEK AND MUSHROOM PIE** · 27.75
Homemade shortcrust pastry filled with braised chicken thigh, sautéed leeks, mushrooms, crème fraîche and chopped herbs. Accompanied with a side dish and sauce of your choice.

SALADS

20 **EMPIRE WALDORF SALAD** · 14.75 *(Veg.)*
Smashed roasted walnuts, mixed greens, chopped celery and thinly sliced red and green apple dressed with a honey and mustard vinaigrette.

21 **PEAR AND BLUE CHEESE SALAD** · 14.75 *(Veg.)*
Crumbled blue cheese, spinach and mixed greens on a bed of sliced pear topped with balsamic dressing.

Our dishes may contain some ingredients or traces of allergens. If you have a food allergy or intolerance, please consult our staff. Thank you

MAIN COURSES

30 **TIPSY BEEF FOR TWO** *(price per person)* · 26.50
Fillet steak medallion set on a bed of creamy mashed potato, paired with our signature steamed steak and ale pudding. Served with braised red cabbage and finished with generous lashings of Empire's rich house gravy.

33 **EMPIRE BEEF WELLINGTON** · 39.75
Seared fillet steak layered with a mushroom duxelle, wrapped in golden puff pastry and oven-baked to perfection. Served with buttered spinach and a sauce of your choice.

42 **SLOW BRAISED LAMB SHANK** · 34.50
Slow-braised lamb shank, served on a bed of creamy mashed potato with sweet red cabbage and buttered green beans, finished with a rich gravy.

32 **EMPIRE FISH AND CHIPS** · 21.75
Succulent fillet of cod in a light beer batter, served with creamy peas, tartare sauce and your choice of Empire´s gravy or curry sauce.

34 **EMPIRE BANGERS AND MASH** · 19.75
Empire sausages made exclusively by our butchers, Meat Boutique. Served with creamy mashed potato, buttered onions with mustard and onion gravy.

35 **SALMON FILLET WITH ASPARAGUS** · 27.75
Fresh fillet of salmon, grilled skin-side down for a crisp, flavoursome skin and succulent fillet. Served with a potato rösti, chargrilled asparagus and Béarnaise sauce.

36 **EMPIRE CRISPY BELLY PORK** · 25.75
Slow-roasted, tender pork belly served with buttered cabbage, apple purée, raspberry purée and creamy mashed potato, drizzled with Empire's gravy.

37 **CRISPY COATED CHICKEN BREAST** · 23.75
Topped with grated cheese and a creamy cheese béchamel sauce, then melted to perfection under the grill. Served with skinny chips and a yogurt, garlic and parsley dip.

38 **PREMIUM DRY AGED STEAK BURGER** · 24.75
Two Empire Prestige beef patties, layered with crisp lettuce, smooth Edam cheese, our signature Empire burger sauce, sweet caramelised onions and finished with bacon jam.

41 **CHARGRILLED CAULIFLOWER STEAK** *(Veg.)* · 19.75
Smoky cauliflower steak, charred until golden, served with a silky brown butter and celeriac purée and finished with a rich romesco sauce.

43 **DOVER SOLE MEUNIÈRE** · 31.75
Delicately filleted Dover sole, seared in butter until golden and finished with a classic meunière sauce of browned butter, lemon and parsley. Served with lightly buttered spinach.

CHARCOAL GRILL AND CHOPS

All our char grill dishes come with skinny chips, one sauce of your choice and buttered cabbage as a garnish.

OFF THE BONE

69 **ANGUS LADY FILLET (180G)** · 31.75
Certified Angus, lean and tender fillet with a delicate flavour just a touch smaller.

70 **ANGUS FILLET STEAK (250G)** · 35.75
Certified Angus, lean and tender with a delicate flavour.

72 **CERTIFIED ANGUS, GRASS-FED AND GRAIN-FINISHED SIRLOIN (300G)** · 21.75
A delicate flavour balanced with a firmer texture.

73 **CERTIFIED ANGUS, GRASS-FED AND GRAIN-FINISHED RIBEYE (300G)** · 35.75
Marbled throughout for a juicy full bodied flavour.

74 **SELECT CUT BOARD FOR TWO** · 39.75 *(price per person)*
A taste of three of our most popular cuts – tender fillet steak, 28-day aged sirloin, and premium ribeye. Served with a sizzling skillet at your table to cook to your preference, accompanied by two sides and two sauces.

75 **CHATEAUBRIAND FOR TWO** · 39.75 *(price per person)*
Lean and exquisitely tender, with melt in the mouth flavours. This premium steak is carved at your table and served with your choice of two sides and two sauces.

ON THE BONE

81 **MARINATED "TOMAHAWK" PORK CHOP** · 28.75
Juicy Tomahawk pork chop on the bone. Marinated in rosemary and grilled on our char grill for extra tenderness.

DRY-AGED BEEF *From Meat Boutique*

Sourced from trusted, long-established suppliers and expertly prepared by our skilled butchers, our beef is dry-aged for 30–40 days to achieve the perfect balance of tenderness and flavour. This careful aging process deepens the meat's natural richness without becoming overpowering, offering a clean, refined taste and consistently high quality in every cut.

88 **PREMIUM DRY AGED SIRLOIN STEAK ON THE BONE FOR ONE (approx 500g)** · 48
A flavoursome cut with heavy marbling for a richer flavour.

89 **PREMIUM DRY AGED STRIP LOIN ON THE BONE FOR ONE (approx 600g)** · 55
Heavily marbled throughout for a full bodied flavour.

92 **PREMIUM RIBEYE FOR TWO ON THE BONE (*Chuletón*) Approx 900g – 1.2 Kg.** Per 100g 10.50
Heavily marbled for full bodied flavour. Caramelised on our charcoal grill then sliced and served rare with a hot skillet at your table to allow you to cook your meat to your preference.

SIDES AND HOMEMADES SAUCES

POTATOES · 5.95

44 Thinly sliced creamy potatoes
45 Triple-cooked chunky chips
46 Empire mash potato
47 Skinny chips

VEGETABLES · 6.95

50 Empire bubble and squeak
51 Buttered spinach
52 Buttered carrots

VEGETABLES · 6.95

53 Honey and mustard dressed salad
54 Creamy peas
55 Cauliflower cheese
56 Sautéed onions
57 Sautéed garlic mushrooms
58 Asparagus and Hollandaise sauce
59 Creamy leeks
68 Steamed broccoli
102 Buttered carrots

103 YORKSHIRE PUDDING · 5

SAUCES · 4.25

60 Real reduced gravy
61 Mustard and onion gravy
62 Peppercorn sauce
64 Béarnaise sauce
65 House mushroom sauce
66 Blue cheese sauce
67 Garlic butter
99 Chimichurri butter
101 Truffle butter