EMPIRE

SUNDAY
ROAST
EMPIRE

COCKTAILS

Our new, fresh, light and tasty cocktails are the ideal Sunday roast companions

MANDARIN MOJITO 12,50
The fresh combination of a classic mojito paired with fresh tangerine and mandarin liqueur.

FROSÉ 8
Frozen rose wine with blended fresh strawberries provide a light and refreshing daytime cocktail.

APEROL MARTINI 10,65
An infusion of Aperol and white rum mixed with lime and sugar offer a fresh cocktail with a kick.

BLUEBERRY JULEP 10,65
Fruity and fresh, vodka, mint, fresh blueberry and hint of ginger, topped with ginger ale.

EMPIRE AFTER 8 9
Empire's take on the British classic, includes chocolate, mint liqueur, Nutella chocolate liqueur, brandy & Baileys.

ELIXIR 10,65
Melon liqueur, gin and grapefruit syrup, create a light fresh and fruity cocktail perfect for daytime drinking.

IGIC included

STARTERS

All of our starters have been specially selected to be light, delicious and accompany your Sunday Roast perfectly.

EMPIRE SOUP OF THE DAY 7,50
Please ask your waiter which of our delicious, freshly made soups is available today.

CITRUS COD GOUJONS 10
Panko-coated Icelandic cod, deep-fried until golden, dusted with citrus powder and served with our homemade tartare sauce.

CHICKEN LIVER & HERB PÂTÉ 16.50
Our homemade smooth chicken liver pâté with delicate herbs and a touch of brandy and port, served with granary toast and shallot marmalade.

EMPIRE KING PRAWN COCKTAIL 19,50
Large king prawns with our lightly spiced homemade Marie Rose sauce and crisp gem lettuce.

EMPIRE'S EXCLUSIVE SCOTCH EGG 17
Our free-range Scotch egg is made with Empire's exclusive sausage meat, carefully prepared by our butcher using the finest local ingredients. Served on a bed of dressed mixed leaves with beetroot chutney.

GRILLED GREEN ASPARAGUS 9,90
Grilled green asparagus spears served with Cheddar cheese sauce.

SHARING PORK BOARD FOR TWO 15 p/p
Slow-roasted crispy pork belly, pulled pork croquette, Empire Scotch egg and Empire sausage, served with pickled red cabbage, spiced apple purée, beetroot chutney and piccalilli.

MAINS

All our roasts are served with crispy roast potatoes, creamy mashed potato, Yorkshire pudding, sage and onion stuffing, carrots, runner beans and rich Empire gravy.

EMPIRE MIXED ROAST 28
A selection of all four roast meats, served with Yorkshire pudding, sage and onion stuffing, broccoli with horseradish cream, minted garden peas, red cabbage, roast parsnips, roast potatoes, creamy mashed potato, carrots, runner beans and rich Empire gravy.

ROAST SIRLOIN OF BEEF WITH HERB CRUST 25
Tender sirloin of beef coated in a herb and breadcrumb crust and roasted until pink. Served with broccoli and horseradish cream.

GARLIC & ROSEMARY ROASTED LEG OF LAMB 23
Succulent leg of lamb roasted with garlic and rosemary until pink. Served with minted garden peas.

BEEF WELLINGTON 38
Prime fillet steak, seared and layered with a rich foie gras and mushroom duxelles, wrapped in golden puff pastry and baked to perfection. Served with Sunday roast vegetables, Yorkshire pudding and Empire gravy.

LEMON & HERB ROAST TURKEY BREAST 21
Juicy turkey breast infused with lemon and herbs. Served with honey and thyme-roasted parsnips.

GLAZED CRISPY PORK BELLY 21
Glazed and slow-roasted crispy belly pork. Served alongside buttered red cabbage.

MUSHROOM WELLINGTON 25 *(veg)*
Smoky cauliflower steak, charred until golden, served with a silky burnt butter and celeriac purée, and finished with a rich romesco sauce.

EXTRAS
· Empire cauliflower cheese 6,95
· 2 x Yorkshire puddings with Empire gravy 5,50
· Home made pork scratchings 4,50

KIDS ROAST 15
Half a portion of any of our four roast meats, served with its accompanying garnish, roast potatoes, mashed potato, Yorkshire pudding, sage and onion stuffing, carrots, runner beans and gravy.

IGIC included