

EMPIRE

MODERN BRITISH
RESTAURANT & STEAK HOUSE

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

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

Empire King Prawn Cocktail

lightly spiced house made Marie Rose sauce with horseradish, drizzled over tender large king prawns on a bed of crisp gem lettuce

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

OR

Steak Burger With Cheese & Crispy Bacon

Steak minced for a luxurious patty topped with crispy bacon and mature cheddar and finished with tomato relish and gherkins. Served with 3 thin cut skin on chips

OR

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

OR

Empire Rump Steak

One of the leanest cuts with a pure, distinctive flavour. Served with thin cut skin on chips & roasted mixed vegetables

OR

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 icecream

30€ per person

I.G.I.C not included

Includes 1/2 BOTTLE OF RED OR WHITE HOUSE WINE OR 2 PINTS OF PERONI BEER PER PERSON