

# THE IMPERIAL HOTEL

---

Created with flair and imagination, every dish is a masterpiece, made fresh to order, using only the finest local ingredients. Our team of chefs are always striving to improve and try new ideas, yet always with our customers in mind, never ignoring the fundamentals that ensure their meal is nothing short of outstanding every time.

- 1 Course £19.00
- 2 Course £30.00
- 3 Course £35.00
- 4 Course £40.00

# TABLE D'HOTE

---

Sweet Potato, Coconut & Lime Velouté

(G) (D) (P) (N) (SO) (S) (C)

Wood Smoked Scottish Salmon Plate, Greenland Prawns, Tomato Brandy Mayonnaise

(F) (CR) (G) (D) (E) (SU) (SO) (S)

Wild Mushroom Truffle Tart, Stilton Bon Bon

(D) (G) (E)

Watermelon Panna Cotta, Malibu Jelly, Coconut Sorbet

(SU)

Consommé of Beef Sherry & Horseradish Pancake

(D) (E) (C) (SU) (M)

\*\*\*\*\*

Sorbet of Champagne

(SU)

King Scallops, Cauliflower Purée, Roasted Cauliflower, Chive Crumb

(MO) (G) (D)

\*\*\*\*\*

Roast Leg of British Lamb, Lamb Fat Roasted Carrot, Carrot & Star Anise Purée, Crisp Capers, Lamb Jus

(G) (D) (C) (SU)

Pork Three Ways, Pork Fillet, Slow Cooked Belly, Crumbed Black Pudding, Pear & Honey Purée

(G) (D) (E) (C) (SU)

Fillet of Westcountry Beef, Marrow Bone Croquette, Tarragon Sabayon, Red Chard

(G) (D) (E) (C) (SU)

Fillet of Sea Bass, Stem Broccoli Purée, King Prawns in Citrus Butter

(F) (CR) (D) (SU)

Tempura Spring Vegetables, Sweet Chilli Glaze, Coriander, Pak Choi

(G) (D) (SO) (S)

All our main dishes are served with

2 COURSES £30 | 3 COURSES £35 | 4 COURSES £40

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY  
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

Please inform us if you have a food allergy that we should be aware of  
A vegetarian and vegan menu is also available

# DESSERT MENU

---

Crème Brûlée, Berry Sorbet, Berry Gel

(D) (G) (E) (N) (P) (SO) (E) (SU)

Peanut Butter Parfait, Peanut Praline, Maple Chantilly

(G) (D) (N) (P)

Hot Chocolate & Rum Pudding, White Chocolate Sauce

(D) (G) (E) (SU)

Blueberry & Lemon Trifle, Pistachios, Shortbread

(D) (G) (E) (SU) (N) (P)

Fresh Fruit Salad, Westcountry Clotted Cream or Pouring Cream

(D)

Westcountry Cheese Selection, Godminster Cheddar,

Somerset Brie, Devon Blue

(D) (G) (C) (SU) (S) (N) (M) (P)

Selection of Yarde Farm Award Winning Local Ice Cream Choose up to three of the following;

Strawberry, Vanilla, Chocolate,

Mint Choc Chip, Salted Caramel

(D) (G) (P) (SU) (SO) (N) (E)

Selection of Sorbets, Orange, Lemon, Blackcurrant, Mango

(D) (G) (N) (P) (SO) (E)

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS  
(CR) - CRUSTACEAN (C) - CELERY (N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE  
(S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

Please inform us if you have a food allergy that we should be aware of  
A vegetarian and vegan menu is also available