



EST. 1866

# The Imperial

TORQUAY

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. Adults need around 2000 calories a day.

## Nibbles

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Smoked almonds 468kcal	2.50
Brown Brixham crab toasts 224kcal	3.50
Olives 120kcal	3.50
Roasted mini chorizo sausages, tomato chutney 429kcal	3.50
Black pudding balls, piccalilli 248kcal	4

## Sandwiches & Toast

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Poached hens egg, spinach, hollandaise, toasted muffin 510kcal	8.50
Poached hens egg, ham hock, hollandaise, toasted muffin 574kcal	9.50
Croque Monsieur 602kcal	9.50
English ham & tomato relish 459kcal	9.50
Smoked salmon, cream cheese, fresh watercress 599kcal	10.50
Crayfish Marie Rose 575kcal	12.50
The club; chicken, cured bacon, eggs, tomato, lettuce 781kcal	11.50

## Salads

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Superfood salad 585kcal	11.50
Chicken caesar salad 710kcal	12
Smoked salmon, watercress, lemon & capers 483kcal	10.50

## Fish & Crustacea

Beer battered fish, chunky chips, baby peas 1285kcal 17

Chef's fish of the day (Market Price)

Brixham crab & mayonnaise 495kcal 10.50

Crayfish cocktail 432kcal 10.50

Whitebait, garlic mayonnaise 1308kcal 10.50

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## Pasta

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Tomato linguine 448kcal	13
with chorizo 547kcal	16
Truffle macaroni 690kcal	14
with crispy bacon 757kcal	16

## Meat

10oz Grilled rib-eye steak, béarnaise sauce 1801kcal	35
Beef burger, cheddar, tomato relish 1761kcal	18
Roast chicken breast, mashed potato 734kcal	18
bacon, mushroom	

## Sides

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Buttered spinach 210kcal	3.50
Baby new potatoes 151kcal	3.50
Mashed potatoes 523kcal	3.50
Green salad 236kcal	3.50
Green beans & parmesan 139kcal	3.50
Triple cooked chips 239kcal	3.50

## Desserts

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Sticky toffee pudding & salted caramel ice cream 662kcal	8
Orange curd tart 325kcal	8
Paxton & Whitfield cheese selection 626kcal	12.50
Vanilla ice cream & hot chocolate sauce 272kcal	8
Selection of ice cream & sorbets 203kcal	7.50

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## Afternoon Tea

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Served in the Palm Court Lounge 2.00pm - 5.00pm

### Cream Tea

Warm fruit scones with clotted cream & preserves

Served with a choice of teas, infusions or coffee

8.50

618kcal

### The Imperial Afternoon Tea

Savouries include:

Finger sandwiches:

Smoked salmon & creme cheese  
Coronation chicken  
Cucumber & chive

Served with mini savoury tart  
and dainty sausage rolls

Sweets include:

Warm fruit scones with clotted cream & preserves  
Selection of sweet bites

1711kcal

Served with a choice of teas, infusions or coffee

25 per person

with Prosecco 32  
with Champagne 36.50

## Sparkling & Champagne

125ml Bottle

Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%	7.10	42
Champagne Collet, Brut, France 12.5%	11.50	66
Champagne Collet, Rosé, France 12.5%	13	75.50
Nyetimber, Classic Cuvée MV, England	14	80
Champagne Laurent Perrier, Brut la Cuvée, France 12%	15.25	85
Champagne Bollinger, Special Cuvée, France		90
Champagne Pol Roger, Brut Réserve, France		95
Champagne Laurent Perrier, Cuvée Rosé, France		96
Champagne Laurent Perrier, Grand Siecle Cuvée, France		195
Dom Perignon, Moët et Chandon, France		215

## White Wine

175ml 250ml Bottle

Semillon Chardonnay, Saddle Creek, Aus. 12%	7.95	10.75	29
Pinot Grigio, Berton Vineyard, Australia 12%	8.50	10.95	32
Picpoul de Pinet, Tournee Du Sud, France 13%	9.50	12.95	36
Chardonnay Pays d'oc, Daomaines De Porthie, France 13.5%	10.50	14.50	37
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 12.5%	10	13.45	37
Gavi Di Gavi 'Fossili', San Silvestr, Italy 12.5%	10.75	14	40
Sauvignon Blanc, Vellas, Chile			29
Chenin Blanc, Swartland Winery, South Africa			30
Gruner Veltliner, Weingut Rabl, Lower Austria			36
Albarino Coral do Mar, Pazo Do Mar, Spain			40
Viognier '1753', Château de Campuget, France			42
Vermentino di Sardinia Ala Blanco, Italy			42
Riesling 'The Lodge Hill' Clare Valley, Jim Barry, Australia			44
Bacchus, Bolney Estate, England			45
Chardonnay Hen & Chicken, Larry Cherubino, Western Australia			48
Pinot Grigio 'Villa Canlungo' Collio, Italy			50
Sancerre, Domaine Gérard Millet, France			50
Chablis, Domaine Grand Roche, France			50
Pinot Gris, Rockburn, New Zealand			55
Pouilly Fuissé, Domaine Ferrand, France			60
Meursault 'Le Limozin' Domaine René Monnier, France			80

## Dessert Wine

100ml ½ Bottle

Muscat De Beaumes De Venise, Domaine De Coyeux, France 15.5%	9.15	32
Orange Muscat Essensia Quady, USA		35
Sauternes Castelnau de Suduiraut, France		40
Godfrey's Creek Noble Riesling, Saint Clair, NZ.		42

## Red Wine

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia 13.5%	7.75	10.75	29
Merlot Reserva Viña Echeverria, Chile 13.5%	8.50	10.95	32
Rioja Crianza, Hugonell, Rioja, Spain 13.5%	9.45	12.75	35
Malbec Paula, Doña Paula, Argentina 13.5%	10	12.95	36
Côtes du Rhône Domaine André Brunel, France 13.5%	10.25	13	38
Primitivo 'Il Pumo', Cantine San Marzano, Italy 13.5%	10.75	14	40
Shiraz Foundstone, Berton Vineyard, Australia			32
Montepulciano D'abruzzo 'Feudi D'albe', Bove, Italy			36.75
Agiorgitiko 'Notios Red', Gaia Wines, Greece			40
Bordeaux Superieur, Château Lestrière, France			41
Terroir Saint Chinian, Gérard Bertrand, France			42
Lychgate, Bolney Estate, England			42
Château Grand Pré, Fleurie, France			45
Pinot Noir, Saint Clair, Marlborough, New Zealand			48
Malbec, 'Apple Doesn't Fall Far From The Tree', Argentina			48
Crozes Hermitage 'Inspiration', Domaine De La Ville, France			48
Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy			48
Nero d'Avola Dark Prince, Fox Gordon, South Australia			50
Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain			50
Château Cissac, Haut Medoc, France			50
Pinotage, Groot Constantia, South Africa			50
Cabernet Sauvignon 'R' Collection, Raymond Vineyards, USA			52
Château Boutisse St. Emilion Grand Cru, France			55
Pinot Noir Peninsula, Paringa Estate, Mornington, Australia			59
Châteauneuf-du-Pape 'Tradition', Château Fortia, France			70
Cabernet Sauvignon, Larry Cherubino, Margaret River, Australia			80
Gevrey-Chambertin, Creux Brouillard,			80
Barolo 'Tortoniano', Michele Chiarlo, Italy			90
Château du Domaine de l'Eglise, Pomerol, France			120
Château Pichon Baron, 2Ème Cru Classé, Pauillac, France			280
Bonnes Mares Grand Cru, Domaine Pierre Naigeon, Burgundy, France			300

## Rose Wine

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. 12%	7.75	10.50	29
'Rosé 'Cuvée Henri Fabre', Côtes de Provence, Château de l'Aumérade, France			40
Beyaz Kalecik Karasi, Kayra, Turkey			42
Rosé, Constantia, Groot Constantia, South Africa			48
Whispering Angel, Chateau d'Esclans. Provence, France			55

## Gin & Infused Gins

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**Beekeeper London Dry Gin** 8.55  
Complex and juniper-forward with a hint of spice.  
Paired with Fever-Tree Premium Indian Tonic, garnished with lemon

**Sipsmith London Dry Gin** 9.75  
Exceptionally well balanced with a classic juniper front.  
Paired with Fever-Tree Premium Indian Tonic, garnished with lime

### Juniper Rich & Robust

**Manchester Gin** 9.10  
Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary

**Roku Gin** 9.50  
Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger

**Pink Pepper** 9.95  
A warming gin with a rush of pink peppercorn.  
Paired with Fever-Tree Aromatic Tonic, garnished with lavender

### Fresh & Floral

**Hendrick's Gin** 8.95  
Delightfully infused with cucumber and rose petal.  
Paired with Fever-Tree Elderflower Tonic, garnished with cucumber

**Star of Bombay** 10.10  
Super premium variant of Bombay Sapphire. Juniper and coriander have been intensified with a light addition of bergamot to give an exotic twist.  
Paired with Fever-Tree Aromatic Tonic, garnished with orange

**Monkey 47** 10.25  
47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest

**The Botanist Islay Gin** 10  
Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Elderflower Tonic, garnished with a lime wedge

### Citrus & Herbaceous

**Malfy Gin** 9.75  
An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice.  
Paired with Fever-Tree Mediterranean Tonic, garnished with lemon peel

**Tanqueray No. 10** 10.50  
Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic, garnished with pink grapefruit

### Sweeter & Infused Gins

**JJ Whitley Elderflower** 9.50  
Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Fever-Tree Elderflower Tonic, garnished with a lemon zest

**Whitley Neill Rhubarb & Ginger Gin** 9.50  
Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate.  
Paired with Fever-Tree Ginger Ale, garnished with orange

## Tonics

Bottle

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Fever-Tree Indian Tonic Water 3.75

Fever-Tree Mediterranean Tonic Water 3.75

Fever-Tree Naturally Light Tonic Water 3.75

Fever-Tree Elderflower Tonic Water 3.75

## Rum

25ml

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Koko Kanu Rum	8.85
Appleton Estate White Classic Rum	8.85
East London Rarer Rum	8.85
Velho Barreiro Cachaça	8.85
RedLeg Spiced Rum	9.25
Havana Club 7 Year Old Rum	9.25
Kraken Black Spiced Rum	9.25
Plantation Original Dark Rum	9.25

## World Whiskey

25ml

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Jack Daniel's	5.70
Buffalo Trace	5.70
Maker's Mark Kentucky	5.95
Roe & Co	5.95
Bulleit Rye	6.70
Woodford Reserve Bourbon	6.95
Basil Hayden Small Batch Bourbon	7.25
Nikka From The Barrel Japanese	9.25
Suntory Whisky Toki	10.70

## Malt Whisky

25ml

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Glenkinchie 12 Year	6.50
Monkey Shoulder	6.95
Johnnie Walker Double Black	6.95
Ardmore Legacy	6.95
Macallan Double Cask Gold	7.50
Talisker 10 Year	8.25
Bruichladdich Scottish Barley, The Classic Laddie	8.80

## Vodka

25ml

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Absolut Blue	5.70
East London Vodka	5.95
Zubrowka Bison Grass	5.95
Ketel One Citroen	5.95
Ketel One Oranje	5.95
Sipsmith Sipping Vodka	6.20
Haku Vodka	6.70
Grey Goose	7.70



## Tequila

25ml

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El Jimador Blanco	5.55
El Jimador Reposado	5.55
Patrón XO Cafe Liqueur	5.95
QuiQuiRiQui Matatlan Mezcal	7.25
Herradura Reposado	8.25

## Cognac

25ml

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Maxime Trijol VS	7.25
Courvoisier VSOP	8.25
H By Hine VSOP	10.25
Courvoisier XO	16.25

## Port & Sherry

25ml

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Xeco Amontillado Nv	6.95
Quinta Do Crasto 2013 Lbv Port	5.50
Xeco Fino Nv	5.75
Quinta Do Crasto Nv Finest Reserve Ruby Port	8.25

## Liqueurs

25ml

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Passoã	5.15
Archers	5.15
Kahlua	6.95
Baileys 50ml	6.95
Briottet Crème De Mure	6.95
Briottet Crème De Framboise	6.95
Briottet Crème De Cassis De Dijon	6.95
Cointreau	8
Southern Comfort	8
Lazzaroni Amaretto	8
Cotswolds Crème Liqueur	9.15
Drambuie	9.15
Briottet Triple Sec	9.15
Chambord	9.15

## Aperitifs & Vermouth

50ml

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Aperol	5.35
Pernod 25ml	5.35
Belsazar Dry Vermouth	5.45
Belsazar Vermouth	5.45
Belsazar Red	5.45
Lillet Blanc	5.95
Belsazar Rose	5.95
Jagermeister 25ml	6.95
Pimm's No.1	6.95

## Draught Beer & Cider

Pint

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Aspalls 5.5%	5.25
Estrella Damm 4.6%	5.55
Brooklyn Defender IPA 5.5%	5.75
Poretti 4.8%	5.75
Shipyards Pale Ale 4.5%	5.75

## Bottled Beer

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Brooklyn Special Effects LA	5
Kirin Ichiban	5.75
Daura Damm - Gluten Free	5.75
Vedett Extra Blonde	5.75
Brooklyn Lager	5.85
Modelo Especial	5.85
Crafty Dan 13 Guns	6
Guinness	6
Inedit Damm	6.30

## Bottled Cider

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Rekorderlig Mixed Berry	6.80
Rekorderlig Strawberry & Lime	6.80
Aspalls	6.80

## Bottled Soft Drinks

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Spirit Mixers	2.50
Fever-Tree	3.50
Coca Cola	4.30
Diet Cola	4.30
Orange	4.60
Apple	4.60
Luscombe Lime Crush	5.15
Luscombe Apple & Pear	5.15

## Coffee

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Espresso	2
Double espresso	3.95
Americano	3.95
Latte	3.95
Cappuccino	3.95
Mocha	3.95
Flat white	3.95

## Tea

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Breakfast	3.95
Decaffeinated	3.95
Earl Grey	3.95
Hunan Green	3.95
Strawberry & Mango Tisane	3.95
Peppermint	3.95
Chamomile	3.95

## Hot chocolate

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Hot Chocolate	4
Hot Chocolate with Marshmallows	4.50

