



EST. 1866

The Imperial

TORQUAY

Some of our food, drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. All Prices are GBP.

Nibbles

Smoked almonds	2
Brown crab toasts	3
Olives	3
Roasted mini chorizo sausages & tomato chutney	3
Black pudding balls with piccalilli	3.50

Eggs

Eggs Florentine	6.50
Eggs Royale	7
Eggs Benedict	7
Baked eggs, chorizo & roasted cherry tomatoes	7.50
Smashed avocados, lime, tomato, pomegranate, pumpkin seeds and poached eggs	9

Crustacea

Crayfish Marie Rose	12
Crab & mayonnaise	9.50
Crayfish cocktail	9.50
Deep-fried baby squid & garlic mayo	9.50

Soups

Crab bisque	7.50
Red pepper & tomato soup	7.50

Sandwiches

Croque Monsieur	8
Ham & tomato relish	8
Smoked salmon, lime cream, fresh watercress	9.50
Crevettes Marie Rose	10
The club; chicken, cured bacon, eggs, tomato, lettuce	10
Roasted pepper, rocket, melted buffalo mozzarella, pesto	12
Reuben; hot pastrami, melted Gruyère, sauerkraut	13

Salads

Cornish Tor goat's cheese, beetroot, toasted pumpkin seeds	7.50
Superfood salad	10
Chicken Caesar salad	10.50
Salad caprese	10.50
Smoked salmon, watercress, lemon & capers	12

Pasta

Tomato linguine with chorizo	11
	14
Truffle macaroni with crispy bacon	12
	14

Fish

Fillet of breem, chrushed potato, and sauce vierge	£16
Beer battered fish, chunky chips, baby peas	15
Chef's fish of the day	(^{Market} Price)

Meat

Grilled rib-eye steak, béarnaise sauce	24
Prime beef burger, cheddar, tomato relish	14.50

Sides

Buttered spinach	3	Green salad	3
Baby new potatoes	3	Green beans & Parmesan	3
Mashed potatoes	3		

Desserts

Sticky toffee pudding & salted caramel ice cream	7
Strawberry & Pimm's trifle	7
Paxton & Whitfield cheese selection	11
Vanilla ice cream & hot chocolate sauce	7
Selection of ice cream & sorbets	6.50

Afternoon Tea

Served in the Palm Court Lounge 2.00pm - 5.00pm

The Imperial Afternoon Tea

Savouries include:

Smoked salmon & cream cheese sandwich,
ham & mustard sandwich, cucumber & watercress
sandwich, crab tarts, and dainty sausage rolls

Sweets include:

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

Served with a choice of teas, infusions,
tisanes or coffee

18.50 per person

Royal Afternoon Tea

Savouries include:

Smoked salmon & cream cheese sandwich,
ham & mustard sandwich, crab tarts and Paxton
& Whitfield mature cheddar scones.

Sweets include:

Warm fruit scones with clotted cream & preserves,
Victoria sponge, fruit meringue, Battenburg, passion
fruit tart and chocolate delice.

Served with a choice of teas, infusions,
tisanes or coffee

Served with a glass of prosecco
£23 per person

Served with a glass of Champagne
£26 per person

Sparkling & Champagne

125ml Bottle

Prosecco Extra Dry Fili, Sacchetto, Italy ^{11.5%}	6.75	38
Bolney Bubbly, Bolney Estate, England ^{12.5%}	11	56
Champagne Collet, Brut, France ^{12.5%}	11	56
Champagne Collet, Rosé, France ^{12.5%}	13	66
Champagne Laurent Perrier, Brut la Cuvée, France ^{12%}		72
Bolney Cuvée Rosé, Bolney Estate, England		65
Nyetimber, Classic Cuvée MV, England		78
Champagne Bollinger, Special Cuvée, France		81
Champagne Pol Roger, Brut réserve, France		83
Champagne Laurent Perrier, Cuvée Rosé, France		86
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%}	6.95	9.35	27
Pinot Grigio, Berton Vineyard, Australia ^{12%}	7.25	9.55	28
Picpoul de Pinet, Tournee Du Sud, France ^{13%}	8.25	11.15	32
Chardonnay Naturalys, Gérard Bertrand, Fr. ^{13%}	8.75	11.25	33
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ ^{12.5%}	8.95	11.35	34
Gavi Di Gavi 'Fossili', San Silvestr, Italy ^{12.5%}	9.25	12.25	36
Trebbiano Emilia Romagna, Novità, Italy			24
Sauvignon Blanc, Vellas, Chile			26
Chenin Blanc, Swartland Winery, South Africa			27
Gruner Veltliner, Weingut Rabl, Lower Austria			32
Albarino Coral do Mar, Pazo Do Mar, Spain			36
Viognier '1753', Château de Campuget, France			38
Vermentino di Sardinia Ala Blanco, Italy			38
Riesling 'The Lodge Hill' Clare Valley, Jim Barry, Australia			39
Bacchus, Bolney Estate, England			40
Chardonnay Hen & Chicken, Larry Cherubino, Western Australia			42
Pinot Grigio 'Villa Canlungo' Collio, Italy			42
Sancerre, Domaine Gérard Millet, France			46
Chablis, Domaine Grand Roche, France			46
Château De Chamilly, Montagny 1er Cru, France			46
Pinot Gris, Rockburn, New Zealand			50
Pouilly Fuissé, Domaine Ferrand, France			54
Meursault 'Le Limozin' Domaine René Monnier, France			76
Puligny-Montrachet 1er Cru Les Champs Gains, Château de Cîteaux, France			116

Dessert Wine

100ml ½ Bottle

Muscat De Beaumes De Venise, Domaine De Coyeux, France ^{15.5%}	7.95	29
Orange Muscat Essensia Quady, USA		31.50
Sauternes Castelnaud de Sudaud, France		36
Godfrey's Creek Noble Riesling, Saint Clair, NZ.		39

All wines are also available in 125ml measures

Red Wine

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia 13.5%	6.95	9.35	27
Merlot Reserva Viña Echeverria, Chile 13.5%	7.25	9.55	28
Rioja Crianza, Hugonell, Rioja, Spain 13.5%	8.25	11.15	32
Malbec Paula, Doña Paula, Argentina 13.5%	8.75	11.25	33
Côtes du Rhône Domaine André Brunel, France 13.5%	8.95	11.35	34
Primitivo 'Il Pumo', Cantine San Marzano, Italy 13.5%	9.25	12.25	36
Sangiovese Rubicone, Emilia Romagna, Italy			24
Shiraz Foundstone, Berton Vineyard, Australia			28
Montepulciano D'abruzzo 'Feudi D'albe', Bove, Italy			32
Agiorgitiko 'Notios Red', Gaia Wines, Greece			35
Bordeaux Superieur, Château Lestrille, France			36
Terroir Saint Chinian, Gérard Bertrand, France			36
Lychgate, Bolney Estate, England			38
Château Grand Pré, Fleurie, France			40
Pinot Noir, Saint Clair, Marlborough, New Zealand			42
Malbec, 'Apple Doesn't Fall Far From The Tree', Argentina			42
Crozes Hermitage 'Inspiration', Domaine De La Ville, France			42
Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy			42
Nero d'Avola Dark Prince, Fox Gordon, South Australia			46
Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain			46
Château Cissac, Haut Medoc, France			46
Pinotage, Groot Constantia, South Africa			46
Cabernet Sauvignon 'R' Collection, Raymond Vineyards, USA			47
Grenache Mataro Shiraz 'Joshua', Teusner Wines, Australia			49
Château Boutisse St. Emilion Grand Cru, France			49
Rosso di Montalcino Campo Ai Sassi, Frescobaldi, Italy			50
Pinot Noir Peninsula, Paringa Estate, Mornington, Australia			51
Châteauneuf-du-Pape 'Tradition', Château Fortia, France			66
Cabernet Sauvignon, Larry Cherubino, Margaret River, Australia	75.50		
Gevrey-Chambertin, Creux Brouillard,			76
Domaine Pierre Naigeon, France			
Barolo 'Tortoniano', Michele Chiarlo, Italy			81
Château du Domaine de l'Eglise, Pomerol, France			110
Château Pichon Baron, 2Ème Cru Classé, Pauillac, France			260
Bonnes Mares Grand Cru, Domaine Pierre Naigeon, Burgundy, France			300

Rose Wine

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. 12%	6.75	9.15	26
Gris Blanc, Gérard Bertrand, France 13%	7.50	9.75	29
'Rosé 'Cuvée Henri Fabre', Côtes de Provence, Château de l'Aumérade, France			36
Beyaz Kalecik Karasi, Kayra, Turkey			38
Rosé, Constantia, Groot Constantia, South Africa			42

All wines are also available in 125ml measures

Gin & Infused Gins

	25ml
Beefeater London Dry Gin Complex and juniper-forward with a hint of spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	6.95
East London Gin A classic London dry, distilled using the finest 100% British wheat spirit. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel	7.45
Sipsmith London Dry Gin Exceptionally well balanced with a classic juniper front. Paired with Fever-Tree Premium Indian Tonic, garnished with lime	7.85
Manchester Gin Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary	7.85
Roku Gin Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger	7.85
Pink Pepper A warming gin with a rush of pink peppercorn. Paired with Fever-Tree Aromatic Tonic, garnished with lavender	8.50
Pinkster Gin Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Fever-Tree Indian Tonic, garnished with a raspberry and sprig of fresh mint	7.35
Hendrick's Gin Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic, garnished with cucumber	7.75
Star of Bombay 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	8.75
Monkey 47 47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest	8.75
East London Louder Gin Unique and savoury, this gin has a strong herbaceous aroma derived from fresh sage. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel	8.75
The Botanist Islay Gin 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	8.50
Malfy Gin 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	8.30
Tanqueray No. 10 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	8.75
JJ Whitley Elderflower 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	7.60
Whitley Neill Rhubarb & Ginger Gin 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	7.85

Tonics	Bottle
Fever-Tree Indian Tonic Water	2.50
Fever-Tree Mediterranean Tonic Water	2.50
Fever-Tree Naturally Light Tonic Water	2.50
Fever-Tree Elderflower Tonic Water	2.50

Rum	25ml
Koko Kanu Rum A subtle blend of crystal clear rum and refreshing coconut flavour. Paired with Fever-Tree Madagascan Cola, garnished with lemon	7.25
Appleton Estate White Classic Rum A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime	7.25
East London Rarer Rum Blackberries drizzled with honey and cinnamon, with hints of cedar and chocolate ice cream. Paired with Fever-Tree Ginger Ale, garnished with orange	7.25
Velho Barreiro Cachaça Sugar cane flavours and subtle sweetness are enhanced by buttery sweetcorn notes and subdued spice. Paired with Fever-Tree Ginger Ale, garnished with lime and a sprig of mint	7.25
RedLeg Spiced Rum A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime	7.45
Havana Club 7 Year Old Rum Sweet and buttery with intermingled notes of toffee, honeycomb and coffee Paired with Fever-Tree Madagascan Cola, garnished with lime	7.75
Kraken Black Spiced Rum Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime	8
Plantation Original Dark Rum Notes of plum, banana and vanilla are enhanced by maturation in Cognac casks to give a spiced finish. Paired with Fever-Tree Ginger Beer, garnished with lime	8

World Whiskey	25ml
Jack Daniel's	4.75
Buffalo Trace	4.80
Maker's Mark Kentucky	4.90
Roe & Co	5
Bulleit Rye	5.50
Woodford Reserve Bourbon	5.80
Basil Hayden Small Batch Bourbon	6.20
Nikka From The Barrel Japanese	8
Suntory Whisky Toki	9.20

Malt Whisky	25ml
Monkey Shoulder	6
Johnnie Walker Double Black	6
Ardmore Legacy	6
Glenkinchie 12 Year	6.50
Macallan Double Cask Gold	6.50
Talisker 10 Year	7
Bruichladdich Scottish Barley, The Classic Laddie	7.25

Vodka	25ml
Absolut Blue	4.45
East London Vodka	4.60
Zubrowka Bison Grass	4.80
Ketel One Citroen	5
Ketel One Oranje	5
Sipsmith Sipping Vodka	5.25
Haku Vodka	5.50
Grey Goose	6

Tequila	25ml
El Jimador Blanco	4
El Jimador Reposado	4
Patrón XO Cafe Liqueur	5
QuiQuiRiQui Matatlan Mezcal	6
Herradura Reposado	7

Cognac	25ml
Maxime Trijol VS	7
Courvoisier VSOP	8
H By Hine VSOP	10
Courvoisier XO	16

Port & Sherry	25ml
Quinta do Crasto NV Finest Reserve Ruby Port	4
Quinta do Crasto 2013 LBV Port	4
Xeco Fino NV	5
Xeco Amontillado NV	6

Liqueurs	25ml
Passoa	4
Archers	4
Campari	4
Kahlua	6
Baileys 50ml	6
Briottet Creme De Mure	6
Briottet Creme De Framboise	6
Briottet Creme De Cassis De Dijon	6
Cointreau	7
Southern Comfort	7
Lazzaroni Amaretto	7
Cotswolds Cream Liqueur	8
Drambuie	8
Briottet Triple Sec	8
Chambord	8

Aperitifs & Vermouth

	50ml
Aperol	4
Pernod <small>25ml</small>	4
Belsazar Dry Vermouth	4
Belsazar Vermouth	4
Belsazar Red	5
Lillet Blanc	5
Belsazar Rose	5
Jagermeister <small>25ml</small>	6
Pimm's No.1	6

Draught Beer

	Pint
Shipyard Pale Ale <small>4.5%</small>	4.85
Revisionist Craft <small>4%</small>	5
Estrella Damm <small>4.6%</small>	5.25

Bottled Beer

Becks Blue	4
Birra Morretti	4.75
Kirin Ichiban	4.95
Blue Moon	5
Daura Damm - Gluten Free	5
Vedett Extra Blonde	5
Brooklyn Lager	5.10
Modelo Especial	5.10
Crafty Dan 13 Guns	5.25
Inedit Damm	5.50

Bottled Cider

Rekorderlig Mixed Berry	5.95
Rekorderlig Strawberry & Lime	5.95
Aspalls	5.95

Bottled Soft Drinks

Spirit Mixers	2.50
Fever-Tree Lemonade	3
Fever-Tree Madagascan Cola	3
Fever-Tree Ginger Ale	3
Fever-Tree Spiced Orange Ginger Ale	3
Fever-Tree Ginger Beer	3
Fever-Tree Naturally Light Ginger Beer	3
Fever-Tree Indian Tonic Water	3
Fever-Tree Mediterranean Tonic Water	3
Fever-Tree Naturally Light Tonic Water	3
Fever-Tree Bitter Lemon	3
Fever-Tree Sicilian Lemonade	3
Fever-Tree Soda Water	3
Coca Cola	3.75
Diet Cola	3.75
Orange	4
Apple	4
Luscombe Strawberry Crush	4.50
Luscombe Lime Crush	4.50
Luscombe Apple & Pear	4.50

Coffee

Espresso	2
Filter	3
Double espresso	3.95
Americano	3.95
Latte	3.95
Cappuccino	3.95
Mocha	3.95
Flat white	3.95

Tea

Breakfast	3.55
Decaffeinated	3.55
Earl Grey	3.55
Hunan Green	3.55
Strawberry & Mango Tisane	3.55
Peppermint	3.55
Chamomile	3.55

Hot chocolate

Hot chocolate	3.75
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