

December  
Brasserie

## STARTERS

**Focaccia 6.50 v**  
*with olives & balsamic oil*

**Sweet & Sticky Pork 9**  
*Strips of pork marinated in soy, honey, ginger & chilli, fried & until crispy with chef's salad*

**Salt & Pepper Chicken 9**  
*Thin strips of crispy coated chicken, fried with peppers & onions, finished with honey, soy, sea salt & toasted sesame seeds.*

**Prawn & Feta Saganaki 12 / Feta Saganaki 9 v**  
*Baked feta or feta & prawns with tomato & oregano sauce with toasted rosemary bread*

**4 Hot Wings 5**  
*Slow cooked spiced hot wings*

**Leek & Potato Soup 8**  
*with sour dough vco, gfo, lfo*

**Baked Camembert in Sourdough 9.5**  
*topped with cranberries and red onion chutney v*

**Sweet Chilli Prawns 9**  
*served cold cucumber, avocado, red chilli GF*

## IMAGINARIUM CLASSICS

**Braised Beef & Guinness Pie 18**  
*A 'proper' pie filled with tender pieces of beef braised in Guinness & mustard, wrapped in our homemade short crust buttery pastry served with red wine gravy, mashed potato or hand cut chips & buttered seasonal vegetables.*

**Belly Pork 20 gf**  
*12 slow cooked belly pork, mashed potato, red onion chutney, creamed leeks, red wine sauce & buttered seasonal vegetables*

**Seafood Pasta -23**  
*Creamy garlic sauce with seafood & fish topped with fresh Parmesan*

**7oz Rump & Brisket Burger -16**  
*Served in a homemade brioche bun with lettuce, Monterey jack cheese, sliced tomato, burger sauce & gherkin. With fries.*

**The Imaginarium Chicken Burger -16**  
*Spiced buttermilk chicken burger served in a homemade brioche bun with lettuce, Monterey jack cheese, tomato, burger sauce & jalapenos. Served with fries*

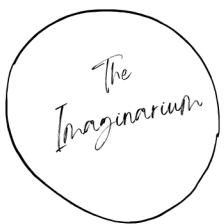
**Rib Platter 22.5 gfo**  
*A side of 6 Pork ribs marinated in smoky spices braised until tender & finished with a sticky BBQ sauce, 4 hot wings, fries, corn, 2 onion rings. Add 4 extra hot wings - 5.00*

**Turkey Ballotine 22**  
*Roast turkey wrapped in streaky bacon with Lincolnshire stuffing, served with Fondant potato, sprouts, roasted carrots & parsnips, red wine sauce*

**Braised Lamb Rump 23 gf, lfo**  
*slow braised with red wine & rosemary, served with Fondant potato, sprouts, roasted carrots & parsnips, red wine sauce*

**Pan Fried Sea Bass 23 gf**  
*fondant potato, green beans, pancetta, creamy fish veloute*

**Butternut Squash Roulade 22**  
*served with Fondant potato, sprouts, roasted carrots & parsnips, red wine sauce*



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## H A N G I N G   S K E W E R S

### *Chicken Souvlaki Hanging Skewer - 20 gfo*

*Tender pieces of chicken breast marinated in yoghurt, oregano & spices, chargrilled with peppers & onion.*

### *Halloumi Gyros Skewer - 20 gfo*

*Pieces of Halloumi marinated in lemon, oregano & spices, char grilled with peppers & onion, finished with a sweet chilli sauce (please note this skewer is laid flat and cannot be hung)*

*All skewers come with fries, salad, flat bread & tzatziki.*

## S T E A K S

### *100z Bistro Rump Steak - 29*

*Similar in texture to a rump steak with no fat, char grilled & finished with thyme & garlic, best cooked rare to medium*

### *8oz Fillet - 38*

*A tender steak regarded by many as the premium cut with no fat, best cooked rare to medium*

*Please choose 2 free sides to accompany your steak  
OR one side & one sauce*

### *Steak Sauces - 3 gf*

*Peppercorn sauce, Korean BBQ, Gorgonzola*

## S I D E S

*Hand Cut Chips - 4*

*Beer Battered Onion Rings - 4*

*Fries - 4*

*Truffle & Parmesan Fries - 6*

*Marinated Olives - 3*

*Garlic Mushroom's - 4*

*Tender Stem Broccoli with Honey & Soy - 5*

*Broccoli is gluten free without soy & honey*

*Greek Salad 5.5*

*Chef's Salad - 4.5*

*Rocket, tomato, cucumber & onion*

