

From the grill

Burgers

IFC

Imaginarium fried chicken

Boneless crispy chicken thigh, hot honey dressing, pickled slaw & rosemary salted fries

18

Add maple bacon 3

Add cheese 3

Halloumi burger

Crispy fried halloumi, with hot honey, lettuce, pineapple salsa, garlic dressing, pickled slaw & rosemary fries

18

Add maple bacon 3

1876 cheeseburger

Traditional 6oz beef burger topped with mozzarella in a homemade milk bread bun.

With lettuce, tomato, onion, relish & rosemary fries

18

Add maple bacon 3

Steaks

8oz Ribeye steak

Packed full of flavour due to the high fat content & marbling.

Served with a garlic mushroom and onion rings

with your choice of rosemary salted fries or triple cooked chips

35

8oz fillet steak

Tender & succulent with little or no fat.

Served with a garlic mushroom and onion rings

with your choice of rosemary salted fries or triple cooked chips

38

Steak sauces - 3.5

Bearnaise

Chasseur

Peppercorn

Truffle Maderia

Sides - 5

Braised red cabbage

King cabbage wedge

Glazed carrot

Creamed leeks & spinach

Rosemary salted fries

Truffle & parmesan fries

Triple cooked chips

Battered onion rings

Sauteed mushrooms

House salad

Garlic focaccia

Salads

Falafel bowl

Crispy falafel served with creamy hummus, herb cous cous, fresh salad, cucumber, tomatoes, and olives, finished with a drizzle of tahini and a sprinkle of dukkah for added crunch

18

Caesar salad

Chargrilled chicken served over crisp lettuce with homemade croutons,

Parmesan shavings, classic Caesar dressing

18

Desserts

Sticky toffee

pudding

toffee sauce

vanilla ice cream

8.5

Snickers

peanut butter

parfait, chocolate

mousse, roasted

peanuts, salted

caramel

8.5

Tart of the day

8.5

Crumble of

the day with

custard or

ice cream

8.5

Cheesecake

of the day

8.5

Cheese board

A selection of 3

cheeses,

malt loaf, crackers,

chutney, grapes &

candied walnuts

12

Ice cream

Vanilla (veo)

passion fruit sorbet (ve)

2.5 per scoop

Affogato

6

Sunday lunch

Main course - 19 • Two courses - 25 • Three courses - 31

Roast sirloin of beef • Slow roast belly pork • Roast gammon

Lemon & thyme roast chicken breast • Vegetarian nut roast (v)

All served with braised red cabbage, roast carrot, crispy kale,

buttery seasonal greens, mashed potato, roast potatoes,

Yorkshire pudding & unlimited gravy

Add cauliflower cheese 4

Food Allergies & Intolerances We freshly prepare all of our food in our kitchen & have assessed all the allergens in the food & drink we serve. However, because of the nature of how we prepare our food & drink, the many ingredients we use, & the shared equipment, we cannot fully guarantee our food & drink is allergen free. Please inform us of any allergens or special dietary requirements at the time of ordering. Full allergen information is available upon request.

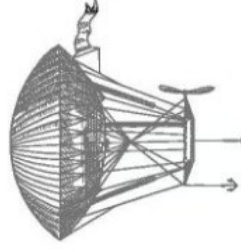
IMAGINARIUM 1876

ELIZABETH QUARTER

Served Monday to Saturday 5 to 9pm
Sunday 12 til 4



Marinated olives - 4 ve
Semi dried tomatoes - 4 ve
House nuts - 4 ve
House pickles - 4 ve



1876 Breads

Rosemary salt focaccia,
oil & vinegar
4.5

Flat bread with hummus
or tzatziki
4.5

House sourdough with
whipped butter
4.5

START

Starters

1876 Prawn cocktail
Poached prawns, pineapple
salsa, cucumber puree
9.5

Parfait
Chicken liver parfait, onion
chutney, focaccia
9.5

Soup of the day v
with house sourdough
9.5

Winter salad v
Pickled beets & goats'
cheese
9.5

Arancini with Napoli sauce v
Crispy parmesan & cheese
risotto balls, Napoli sauce
9.5

Salt & pepper chicken gf
Crispy salt & pepper chicken
with peppers & onions
9.5

Scotch egg
Lincolnshire sausage scotch
egg, piccalilli puree
9.5

Bacon, brie & cranberry
Truffle brie custard, pancetta,
cranberries, focaccia
Veggie option
9.5

1876 Classics

Belly pork
Honey cured pork belly, piquant
red cabbage puree, glazed carrot,
fondant potato, pork sauce
22

Lamb hotpot
Traditional slow braised lamb
hotpot topped with potatoes
with roast king cabbage
25

Aubergine

Roast aubergine stuffed with peppers,
onion & tomatoes topped with feta,
Napoli sauce, garlic focaccia
18

Vegan option

Seabass

Seared seabass with herb cous cous,
spiced tomato & pepper sauce,
citrus & almond salad
25

Katsu cauliflower curry
crispy panko cauliflower,
katsu curry sauce,
sushi rice
18

Fish & chips

Classic fish & chips cooked gluten free,
mushy peas, triple cooked chips, curry
sauce
18

Chicken chasseur

Pan roast chicken breast, classic
chasseur sauce, marquise potato,
spinach & leek cream
22

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