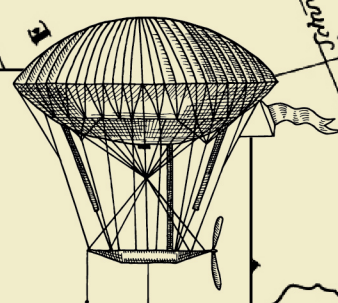


- Focaccia, olives & balsamic oil - 5.50 ve
- Marinated olives - 3.50 ve
- Sourdough, flavoured butter & sea salt - 3 v

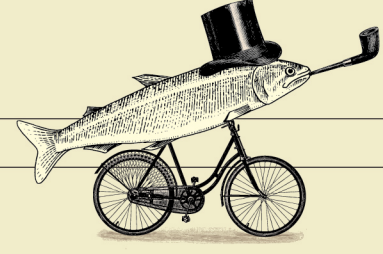


TO
START

- | | | | |
|--|---|---|--|
| <p>Prawns Pil Pil - 9.50
Tiger prawns, sauteed with chilli & garlic finished with Imaginarium crispy leaves & bread</p> <p>Sweet & sticky pork - 8
Strips of pork marinated in soy, honey, ginger & chilli, fried & until crispy with salad & fresh leaves</p> | <p>Duck croquettes - 8.50
Asian inspired duck croquettes, kimchee slaw, honey & soy sauce</p> <p>Mushroom parfait, onion chutney - 7.50 v
Smooth chestnut & mushroom parfait, red onion chutney & toast</p> | <p>Chicken liver pate - 8
Smooth chicken liver pate, red onion chutney & toast</p> <p>Lobster Scotch egg - 11
Soft runny egg wrapped with lobster & haddock in a crispy crumb with rocket & lemon aioli</p> | <p>Camembert dipping board - 14
A gooey baked Camembert with a selection of homemade breads, chutney, caramelised nuts & fruits</p> |
|--|---|---|--|

THE IMAGINARIUM FAVOURITES CHOSEN BY YOU

Braised beef & Guinness pie - 16
A 'proper' pie filled tender pieces of beef braised in Guinness & mustard wrapped in our homemade short crust buttery pastry served with a red wine gravy, mash or hand cut chips & buttered seasonal vegetables



Braised lamb shank - 24 gf
Whole lamb shank braised with rosemary, thyme & red currant, with buttery mash, seasonal vegetables, crispy kale & caramelised onion gravy

Chimichanga - 17
Chicken, peppers, jalapenos, onions & olives in a cheesy salsa sauce. Wrapped in a tortilla, deep fried & topped with melted cheese, jalapeños with dips & rice

Vegan chimichanga - 15 ve
Mixed beans, peppers, onions & olives in a vegan cheesy salsa sauce, wrapped in a tortilla, deep fried, with dips & rice

Belly pork - 19 gf
12-hour slow braised pork belly, pan fried with colcannon mash red onion chutney, creamed leeks, crispy pancetta & red wine sauce (not available on Sundays)

Fusion pork - 22.50
Pork fillet brined in Asian spices, pan fried with toasted sesame & served with kimchee slaw, rice & pak choi

Vegan saag aloo - 15 ve
Imaginarium take on the classic Indian curry with spinach, chick peas & Tiba Tempeh, served with flatbread & rice

PIZZA

All our pizza dough is freshly made in house, all pizzas can be enjoyed as a calzone please ask when ordering

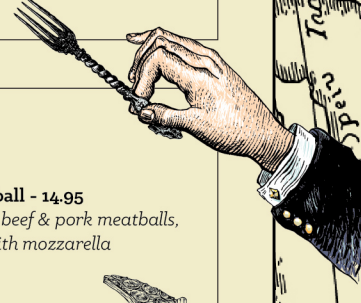
Garlic bread - 10.95
Hand stretched pizza dough baked with garlic butter
Add cheese 1.50

Imaginarium Margarita - 13.95
Tomato base topped with marinated mozzarella, sun blushed tomatoes & sliced black olives

Chicken, bacon & mushroom - 14.95
Garlic base topped with mozzarella, chicken

Pepperoni & chorizo sausage - 14.95
Tomato base topped mozzarella, sliced chorizo

Meatball - 14.95
Tomato base with beef & pork meatballs, topped with mozzarella



FRESH PASTA

WITH...



All our pasta is freshly made in house

Cheese & garlic - 10.95
Creamy garlic sauce topped with cheddar & fresh parmesan

Chicken, bacon & mushroom - 14.95
Creamy garlic sauce with chicken bacon & mushroom topped with fresh parmesan

Tomato & olive - 13.95
Tomato sauce, sun blushed tomatoes & sliced black olives finished with fresh parmesan

Meatball - 14.95
Tomato sauce, beef & pork meatballs finished with fresh parmesan

SEAFOOD

Roast monkfish - 24
Wrapped in Parma Ham, tomato & cumin sauce, tabouleh & spring salad

Please ask a member of the team about our daily seafood specials



FROM THE GRILL

IMAGINARIUM BEEF BURGERS

7oz Rump & brisket burger - 14.95
Served in a homemade brioche bun with baby gem lettuce, Monterey jack cheese, sliced tomato, burger sauce & gherkins. Served with fries
Add sweet & sticky pork - 3.00 • Bacon - 2.00

The Imaginarium chicken burger - 14.95
Kimchi spiced buttermilk chicken burger served in a homemade brioche bun with baby gem lettuce, Monterey jack cheese, tomato, burger sauce & jalapeños. Served with fries
Add sweet & sticky pork - 3.00 • Bacon - 2.00

The Imaginarium halloumi burger - 14.95 v
Chargrilled halloumi in a homemade brioche bun with sweet chilli, baby gem lettuce, onion sauerkraut, sliced tomato. Served with fries

BBQ rack of ribs - 17.50 gfo
Pork ribs marinated in smoky spices braised until tender & finished with a sticky BBQ sauce, with salad garnish, fries & 2 onion rings
Add 4 BBQ wings - 4.00

HANGING SKEWERS

Chicken souvlaki hanging skewer - 19 gfo
Tender pieces of chicken breast marinated in yoghurt, oregano & spices, chargrilled with peppers & onion. Served with tzatziki, fries and your choice of 1 side from the skewer section

Halloumi gyros skewer - 19 gfo
Pieces of halloumi marinated in lemon, oregano & spices, chargrilled with peppers & onion. Served with tzatziki, fries and your choice of 1 side from the skewer section

Monkfish wrapped in prosciutto - 19.00 gfo
Monkfish marinated in lemon & garlic and finished with sweet chilli, chargrilled with peppers & onion. Served with tzatziki, fries and your choice of 1 side from the skewer section

- Skewer sides**
- Homemade flat bread
 - Fries
 - Greek salad
 - Chard peppers olives
 - Chef salad
 - Seasonal buttered vegetables

STEAKS PLUS *TWO FREE SIDES**

- 10oz Bistro steak - 27** Similar in texture to a rump steak with no fat, pan fried with thyme & garlic, best cooked rare to medium
- 8oz Fillet - 35** A tender steak regarded by many as the premium cut with no fat, best cooked rare to medium

*Please choose 2 free sides from below to accompany your steak**

Chard peppers & tomatoes - 4.50
Fries - 4

Roasted potatoes with parmesan, truffle oil & bacon crumb - 4.50
Hand cut chips - 4
Beer battered onion rings - 4

Truffle & parmesan fries - 6
Marinated olives - 3.50
Garlic mushroom's - 4

Tender stem broccoli with honey & soy - 4
Broccoli is gluten free without soy & honey
Greek salad - 5.50

Dressed chef's salad - 4.50
Rocket, tomato, cucumber & onion
Seasonal buttered vegetables - 4

Steak Sauces - 3.00 gf
Peppercorn sauce
Classic Diane
Gorgonzola
Bearnaise

DESSERTS

Strawberry cloud cheese cake - 7.50 v
Strawberry cheesecake, strawberry gel, hobnob biscuit base, white chocolate & candy floss

Rhubarb crumble & white chocolate custard - 7.50 v
Oaty crumble, candied rhubarb sticks, rhubarb compote & white chocolate custard

Chocolate & salted caramel brownie - 7.50 gf, v
Chocolate brownie with honeycomb, chocolate encased ice cream and a chocolate and salted caramel sauce

Passion fruit brulee - 7.50 gf, v
A French dessert that is composed of a creamy custard base topped with a layer of caramelized sugar to add that crunch, served with passion fruit curd & shortbread

Vegan chocolate cookie dough - 7.50
A gooey baked chocolate cookie dough that's all vegan

Cheese board - 10
A selection of British cheeses, homemade crackers, chutney & grapes

Ice cream - 2.50 per scoop
Vanilla (veo)
Chocolate • Strawberry
Honeycomb & caramel
Mango & passion fruit sorbet (ve)
Salted caramel (ve)

Ice cream Sundae - 6.50
Two scoops of ice cream from above with sauces, whipped cream & toppings

SUNDAY LUNCH

Main course - 16 • Two courses - 22 • Three courses - 26
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

£3 supplement applies to the lobster Scotch egg & cheese board when ordering 2 & 3 courses. Offer excludes camembert dipping board

BEVERAGES & COCKTAIL DESSERTS



Too full? Why not finish your evening off with a hot drink... or a cocktail dessert?

See our drinks menu for our full range



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.

