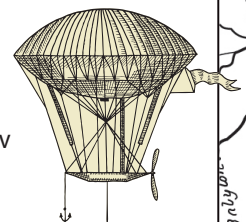


## WHILE You WAIT

Marinated olives - 4.5 ve  
homemade garlic foccacia - 4.5 v  
Candied walnuts - 4.5 ve



Salt & pepper chicken 9.5  
Thin strips of crispy coated chicken, fried with peppers & onions, finished with honey, soy, sea salt & toasted sesame seeds.

Prawns Pil Pil - 9.50  
Tiger prawns, sauteed with chilli & garlic finished Dashi broth

Sweet & sticky pork - 9  
Strips of pork marinated in soy, honey, ginger & chilli, fried & until crispy with salad

Duck croquettes - 9.5  
3 Asian inspired duck croquettes with honey & soy dipping sauce

Mushroom arancini - 9.5  
veo  
3 crispy mushroom arancini finished with truffle oil & vegetarian parmesan

Scotch egg - 9.5  
Hens egg wrapped in Lincolshire sausage, in a crispy panko crumb with onion ketchup

Camembert dipping board - 14 v  
A gooey baked Camembert with a selection of homemade breads, chutney, caramelised nuts & fruits  
great for sharing!

## IMAGINARIUM CLASSICS

Braised lamb shank - 25 gf  
Whole lamb shank braised with rosemary, thyme & red currant, with buttery mash, seasonal vegetables, crispy kale & red wine gravy

Aubergine & red pepper tagine - 18 ve  
Aubergines & red peppers slowly braised with Mediterranean spices & tomatoes.

Moroccan sea bass - 25  
Fillet of sea bass panfried in lemon butter, with tabouleh & Moroccan peppers

Braised beef & Guinness pie 19  
A 'proper' pie filled with tender pieces of beef braised in Guinness & mustards wrapped in our homemade short crust buttery pastry served with red wine gravy, mashed potato or hand cut chips & buttered seasonal vegetables

Chicken Valdostana - 22  
Pancetta wrapped chicken breast, baked with a rich napoli sauce topped with fresh mozzarella. With saute potatoes

Belly pork - 22 gf  
12-hour slow braised pork belly, pan fried with mashed potato, red onion chutney, creamed leeks with pancetta & red wine sauce

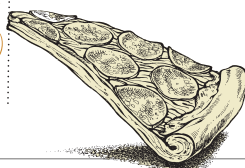
Rib platter - 24 gfo  
1/2 rack of pork ribs marinated in smoky spices, braised until tender & finished with a sticky BBQ sauce, 4 hot wings, fries, chard corn, 2 onion rings & slaw

Add 4 extra hot wings - 5.00

## the ITALIAN CONNECTION

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

### PIZZA & CALZONES



Garlic bread - 13.5  
Hand stretched pizza dough baked with garlic butter  
Add cheese 1.50

Margarita 15  
Tomato base topped with mozzarella, sun blushed tomatoes & basil

Chicken, bacon & mushroom - 17  
Tomato base topped with mozzarella, chicken, bacon & mushroom

Sticky pork 17  
Tomato base topped with mozzarella, crispy sticky pork & sweet chili sauce

Kiev - 17  
Garlic bread with cheese topped with crispy chicken

### FRESH PASTA WITH...



Cheese & garlic - 15  
Creamy garlic sauce topped with cheddar & fresh parmesan

Tomato & basil - 16  
Tomato sauce, sun blushed tomatoes & fresh basil finished with fresh parmesan

Chicken, bacon & mushroom - 17  
Creamy garlic sauce with chicken bacon & mushroom topped with fresh parmesan

Seafood - 19  
King prawns & mussels topped with fresh parmesan in spiced tomato sauce

# FROM the GRILL

## BURGERS

8oz Waygu burger -18  
Chargrilled Waygu beef burger served in a homemade brioche bun with lettuce, Monterey jack cheese, sliced tomato, burger sauce & gherkins, fries

Imaginarium chicken burger -17  
Spiced buttermilk chicken burger served in a homemade brioche bun with lettuce, Monterey jack cheese, tomato, burger sauce & jalapenos, fries

Halloumi burger - 17 v  
Crispy halloumi in a homemade brioche bun with chilli sauce, lettuce, onion, sliced tomato & jalapenos, fries

## SKEWERS

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

Chicken souvlaki -22 gfo  
Tender pieces of chicken breast marinated in yoghurt, oregano & spices, chargrilled with peppers & onion.

Halloumi gyros skewer - 21 gfo  
Pieces of halloumi marinated in lemon, oregano & spices, roasted with peppers & onion.

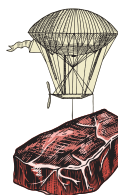
Tandoori monkfish - 24 gfo  
Monkfish & king prawns marinated in ltandoori spices roasted with peppers & onion.

## STEAKS PLUS \*TWO FREE SIDES\*\*

10oz ribeye steak - 29  
A flavoursome steak with marbelling, chargrilled to your liking but best cooked medium rare to medium

8oz Fillet -38  
A tender steak regarded by many as the premium cut with no fat, best cooked rare to medium

Waygu 8oz Bavette 33  
Waygu beef is reputed to be the most tender beef in the world.  
Best cooked rare to medium



Steak Sauces - 3.50 gf  
Peppercorn  
Classic Diane  
Gorgonzola

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

Hand cut chips - 4.5  
Fries - 4.5  
Truffle & parmesan fries - 6

Buttered new potatoes - 4.5  
Beer battered onion rings - 4.5

Creamed leeks & pancetta - 6  
Marinated olives - 4.5  
Garlic mushroom's - 4.5

Tender stem broccoli with honey & soy - 5.5  
Broccoli is gluten free without soy & honey  
Greek salad - 6

Dressed chef's salad - 4.5  
Rocket, tomato, cucumber & onion  
Seasonal buttered vegetables - 4.5

## SALAD BOWLS

Sweet chilli - 18  
sweet sticky pork, avocado, nachos, sour cream

Gyros - 18  
Chicken souvlaki, halloumi, Tzatziki

Charcuterie board - 17  
a selection of antipasto meats, salami & cheeses with pickles, chutney & nuts

Caesar - 18  
Buttermilk chicken, avocado, parmesan shavings, parma ham shards

## DESSERTS

Chocolate & salted caramel brownie 8.5 gf, v

Cheesecake of the day - 8.5

Chocolate cookie dough - 8.5 VEO

Cheese board - 12  
A selection of cheeses, homemade crackers, chutney, grapes & candied walnuts

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

Creme brulee 8.5 gf, v

Crumble of the day -8.5

Ice cream Sundae - 7.50  
Two scoops of ice cream or sorbet with sauces, whipped cream & toppings

TOO FULL!! ASK ABOUT OUR BEVERAGES & COCKTAIL DESSERTS

# SUNDAY LUNCH

MAIN COURSE - 19 • TWO COURSES - 25 • THREE COURSES - 30

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

Excludes Camembert starter, £5 supplement applies to cheese board

**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.

