



EMPIRE

MODERN BRITISH
RESTAURANT & STEAK HOUSE

WARM BITS TO START

- 01 **EMPIRE SOUP OF THE DAY 7,50**
Please ask your waiter which of our freshly made soups are available today. Served with fresh bread and butter.
- 02 **SALMON FISHCAKE WITH A LEMON TARTAR SAUCE 12**
A light fishcake made with succulent salmon flakes, infused with parsley, dill and lemon. Served with a smooth lemon tartar sauce.
- 03 **SEARED QUEEN SCALLOPS ON CREAMY PEAS WITH CRISPY PORK BELLY & APPLE PURÉE 19,50**
Tender queen scallops, served alongside slices of slow roasted crispy belly pork with our duo garnish of apple purée and signature creamy peas.
- 04 **SAUTÉED CHICKEN LIVERS WITH CRISPY BACON IN A RED WINE REDUCTION 16**
Sautéed chicken livers with crispy bacon and wild mushrooms simmered in a rich red wine reduction. Served with granary toast.
- 05 **ASPARAGUS WITH CRISPY POACHED EGG & VANILLA SPIKED HOLLANDAISE SAUCE 13 (Veg.)**
Grilled asparagus topped with a special free range soft poached egg in a crispy breadcrumb coating and creamy hollandaise sauce spiked with vanilla essence.
- 07 **SHARING PORK BOARD FOR TWO (per person) 12,50**
A selection of our finest pork dishes to share, served with pickles and chutney; Slow roasted crispy belly pork, pulled pork croquette, Empire scotch egg and Empire sausage served with pickled red cabbage, spiced apple puré, beetroot chutney and piccalilli.

COLD BITS TO START

- 11 **EMPIRE KING PRAWN COCKTAIL 17**
Our twist on the classic, lightly spiced house made marie rose sauce smeared under tender large king prawns on a bed of crisp gem lettuce.
- 12 **SALMON TARTARE 19**
Diced succulent fresh salmon tossed in a lemon and dill oil, served on a bed of avocado, red onion and cucumber with preserved egg yolk and a citrus dressing.
- 13 **EMPIRE'S EXCLUSIVE SCOTCH EGG 13,25**
Our free range scotch egg is made with our exclusive Empire sausage meat carefully prepared by our butcher using the finest local ingredients, served on a bed of dressed mixed leaves and beetroot chutney.
- 14 **STEAK TARTARE 24,50**
Finely chopped raw fillet steak, Savora mustard, Courvoisier, free range egg yolk, ground black pepper and Maldon sea salt prepared at you table by your waiter with a selection of garnishes.
- 15 **CHICKEN LIVER & HERB PÂTÉ 12,50**
Our in - house made smooth pâté with delicate herbs & a light touch of brandy & port is served with granary toast and shallot marmalade.
- 16 **BEETROOT TARTARE 17,95 (Vg.)**
Diced Beetroot, avocado, cucumber, red onion and mango sauce on beetroot carpaccio topped with beetroot dust and a herb vinegar.

SALADS

- 20 **EMPIRE WALDORF SALAD 12,50 (Veg.)**
Smashed roasted walnuts, mixed greens, chopped celery and thinly sliced red and green apple dressed with a honey and mustard vinaigrette.
- 21 **PEAR AND BLUE CHEESE SALAD 12,50 (Veg.)**
Crumbled blue cheese, spinach and mixed greens on a bed of sliced pear topped with balsamic dressing.

HOMEMADE PIES

- 26 **STEAMED STEAK & ALE PUDDING 21**
3 cuts of prime steak slowly braised in a British ale and thyme gravy with diced carrots, then steamed in our homemade suet pastry. Served with red cabbage and a side of your choice.
(Made fresh daily, only served after 19:00)
- 27 **ULTIMATE FISH POT PIE 22,50**
Succulent chunks of salmon, cod, king prawns and scallops poached in a white wine reduction with fresh cream and peas, then topped with cheesy mashed potato. Accompanied with a fish velouté sauce and side of your choice.
- 28 **CHICKEN, LEEK & MUSHROOM PIE 20,50**
Homemade shortcrust pastry filled with braised chicken thigh, sautéed leeks, mushrooms, crème fraîche and chopped herbs. Accompanied with a side dish and sauce of your choice.
- 29 **CHEESE & RED ONION PIE 20,50 (Veg.)**
A blend of creamy mature Cheddar and Red Leicester cheese with finely diced potato chopped chives and sautéed sweet red onions with a hint of English mustard, encased in our homemade shortcrust pastry. Accompanied with a side dish and sauce of your choice.

Our dishes may contain some ingredients or traces of allergens. If you have a food allergy or intolerance, please consult our staff. Thank you

IGIC not included

WELLINGTONS

(We prepare these dishes with the greatest of care, please allow a minimum of 30 mins. cooking time)

- 33

EMPIRE BEEF WELLINGTON 33
A prime cut of seared fillet steak, basted in a duxelles of foie gras and mushroom, then lightly wrapped in a puff pastry parcel and baked to perfection. Served with spinach and a sauce of your choice.
- 40

WILD MUSHROOM WELLINGTON 25 (Veg.)
A vegetarian twist on our speciality beef wellington – A light puff pastry parcel filled with mushroom duxelles, baby basil and spinach, in a brie cheese mousse. Served with wilted spinach and a sauce of your choice.

- 23

SALMON WELLINGTON 25
Fresh salmon fillet and mushroom duxelles encased in a fluffy puff pastry parcel. Served with wilted spinach and Hollandaise sauce.
- 25

VEGAN WELLINGTON 25 (Vg.)
The ultimate vegan treat. Vegan feta cheese and mushroom duxelles are wrapped in a herb pancake, covered with freshly made vegan pastry then baked until crispy and golden. Served with a cranberry and herb sauce.

MAIN COURSES

- 30

TIPSY BEEF FOR TWO (price per person) 21,5
The perfect pair; Fillet steak medallions sautéed in a rich red wine, garlic, rosemary and thyme jus, served alongside our famous steamed steak and ale pudding and accompanied with creamy mashed potato.
- 42

SLOW BRAISED LAMB SHANK 25,5
Slow braised lamb shank on a bed of sweet red cabbage, served with buttered green beans, mint jule and a choice of either creamy mashed potatoes or boiled new potatoes.
- 32

EMPIRE FISH & CHIPS 18
Succulent fillet of cod dipped in a light beer batter served with triple cooked large chips and a duo of creamy peas and tartar sauce.
- 34

EMPIRE BANGERS & MASH 15,50
Empire sausages made exclusively by our butchers 'Meat Boutique'. Served with creamy mashed potato, buttered onions and a light onion gravy.
- 35

SALMON FILLET WITH ASPARAGUS 19,75
Fresh fillet of salmon grilled skin side down for a crisp flavoursome skin and succulent fillet. Served with a potato rosti, char grilled asparagus and salsa verde.

- 36

CRISPY BELLY PORK WITH A RASPBERRY & PORT REDUCTION 19,50
Slowly roasted, tender pork belly, drizzled in a raspberry and port reduction. Served with creamy mashed potato and buttered cabbage.
- 31

CHARRED LEMON & THYME HALF ROASTED HEN 18,75
Char grilled, lemon and thyme infused half hen. Topped with a garlic butter and served alongside charred lemon and skinny skin-on chips sprinkled with thyme salt.
- 37

CRISPY COATED CHICKEN FRITTER 19
Golden crispy coated chicken breast, served on a bed of skinny skin on chips, deconstructed avocado coleslaw and creamy peas.
- 38

DRY-AGED STEAK BURGER 18,50
Premium dry aged steak burger topped with lettuce, gherkin, Empire signature burger sauce and tomato jam. Served with skinny skin on chips.
- 41

EMPIRE VEGAN BURGER 17,25 (Vg.)
Vegan burger patty served with salad, vegan cheese and a vegan white sauce in a soft, vegan bun.
- 43

SEA BASS “EN PAPILLOTE” 22
Marinated sea bass fillet, served with red peppers, green beans, sautéed potatoes and a red pepper Béarnaise sauce.

CHARCOAL GRILL & CHOPS

All of our char grill dishes come with thin cut skin on chips, one sauce of your choice and buttered cabbage.

OFF THE BONE

- 69

LADY FILLET (180g) 24,50
Lean and tender fillet with a delicate flavour just a touch smaller.
- 70

FILLET STEAK (250g) 29,50
Lean and tender with a delicate flavour.
- 72

SIRLOIN 24
A delicate flavour balanced with a firmer texture.
- 73

RIB EYE 27
Marbled throughout for a juicy full bodied flavour.
- 74

SELECT CUT BOARD FOR TWO PEOPLE 35 (price per person)
A taste of three of our most popular cuts- tender fillet steak, 28-day aged sirloin and premium ribeye. Served with a hot skillet at your table to allow you to cook your meat to your exact preference. Served with your choice of two sides and two sauces.
- 75

CHATEAUBRIAND FOR TWO 34,50 (price per person)
Lean and exquisitely tender, with melt in your mouth flavours. This premium steak is carved at your table and served with your choice of two sides and two sauces.

ON THE BONE

- 81

MARINATED “TOMAHAWK” PORK CHOP 21
Juicy Tomahawk pork chop on the bone. Marinated in rosemary and grilled on our char grill for extra tenderness.

OKELAN BEEF

Exclusive to Venture Group Tenerife. This award-winning, fourth generation, family-run business supplies the highest quality, tender steak with a rich clean flavour. We dry age in our butchers Meat Boutique for an optimum of 30-40 days for a rich, but not to mature flavour.

- 88

OKELAN PREMIUM DRY AGED SIRLOIN STEAK ON THE BONE FOR 1 (500g) 39
A flavoursome cut with heavy marbling for a richer flavour.
- 89

OKELAN PREMIUM DRY AGED STRIP LOIN ON THE BONE FOR 1 (600G) 45
Heavily marbled throughout for a full bodied flavour.
- 92

OKELAN PREMIUM RIB EYE FOR 2 ON THE BONE (CHULETÓN) APPROX 900g – 1.2 kg per 100g 8,50
Heavily marbled for full bodied flavour. Caramelised on our charcoal grill then sliced and served rare with a hot skillet at your table to allow you to cook your meat to your preference.

SIDES & HOMEMADE SAUCES

POTATOES 4,95

- 44 Thinly sliced creamy potatoes
- 45 3 times cooked chunky chips
- 46 Creamy mash potato
- 47 Thin cut skin on chips

- 58 Asparagus & Hollandaise sauce 6,50

VEGETABLES 5,50

- 50 Empire bubble & squeak
- 51 Buttered spinach
- 52 Roasted mixed root veg
- 53 Honey & mustard dressed salad
- 54 Creamy peas
- 56 Sautéed onions
- 57 Sautéed garlic mushrooms
- 59 Spinach gratin 5.95

SAUCES 2,95

- 60 Real reduced gravy
- 61 Mustard & onion gravy
- 62 Peppercorn sauce
- 64 Bearnaise sauce
- 65 House mushroom sauce
- 66 Blue cheese sauce
- 67 Garlic butter