

Welcome to Café Cru at the Imperial Hotel

Serving dinner Monday-Saturday

Please ask about allergens before ordering. Many dishes can easily be adjusted to suit.



CRU STARTERS

Today’s Freshly Made Soup (ask for GF/V/VG)
£6.95

Prawn Cocktail (ask for GF)
Marie Rose sauce, lemon & brown bread
£7.95

Herb Crusted Cod Fillet (ask for GF)
Pea & mint mash, parsley velouté
£8.50

Suffolk Ham Terrine (ask for GF)
Piccalilli, ciabatta toast
£7.95

Baked Chicken & Ham Pancake
Baked with cream & cheese
£7.95

Cranberry, Brie & Onion Tart (V) (ask for VG)
Leaf salad, cranberry syrup
£7.50

SORBET PALATE CLEANSER (GF)
£2.00

CRU STEAKS

All our beef is farmed in Scotland and matured to the highest standard for 28 days giving the meat a mouth-watering taste, once cooked on our Char Grill, to your liking

All steaks are served with mushroom, tomato,
onion rings & chips (ask for GF)

10oz Ribeye £23.95 / Peppered - £26.95

8oz Fillet £25.95 / Peppered - £27.95



CRU MAIN COURSES

Deep Fried Fillet of Scottish Haddock
Cooked in a crisp batter & served with chips, peas & tartar sauce
£13.50

Pan Fried Fillet of Sea Bass (GF)
Potato terrine, roasted cauliflower, parsnip crisps, curried butter sauce
£15.75

Imperial Fish Pie
Prime white fish, Scottish salmon, smoked haddock served in a fish velouté
with boiled egg, topped with creamed potato & served with peas
£15.00

Braised Shin of Beef Cottage Pie
Topped with Norfolk Dapple mash, served with honey roasted parsnips
& braised red cabbage
£15.00

Roasted Bronze Norfolk Turkey (ask for GF)
Bacon wrapped chipolata, chestnut stuffing, duck fat roast potatoes,
seasonal vegetables, cranberry sauce
£14.50

Duo of Suffolk Pork (ask for GF)
Confit belly, braised shoulder bon bon, mustard mashed potato, red cabbage,
apple purée, heritage carrots, jus
£15.95

Celeriac, Spinach & Artichoke Pithivier (VG)
Roasted beets, kale, carrot purée, mushroom jus
£13.50

SIDES

Chips (V)(ask for GF) - £3.00
New Potatoes (V)(GF) - £3.00
Selection of Seasonal Vegetables (V)(GF) - £3.00
Peas (V)(GF) - £3.00
Buttered Kale (V)(GF) - £3.00
Onion Rings (V) - £3.00
Steak Garnish (Grilled tomato, mushroom & onion rings) (V) - £3.00



CRU DESSERTS

Imperial Christmas Pudding (ask for V/GF)
Brandy infused crème Anglaise
£6.95

Apple & Cinnamon Oat Crumble (V) (ask for VG)
Served with vanilla ice cream
£6.95

Saffron Poached Pear (V)
Lemon & poppy seed cake, vanilla yoghurt,
cinnamon sauce, candied hazelnuts
£6.95

Cherry & White Chocolate Cheesecake
Meringue, cherry gel, speculoos crumb
£6.95

Dark Chocolate Mousse (ask for GF/V)
Mandarin gel, jelly, poached segments, orange crisps & sorbet
£6.95

A Selection of Local Cheeses (ask for GF/V)
Served with quince jelly, flavored butter, fruit & crackers
£9.00

Trio of Ice Cream (V/GF) or Sorbet (VG/GF)
£5.50 or £1.90 per scoop

THE LITTLE IMP’S MENU (Under 12s)
2 courses & a drink £10.95 - Served every day from 12noon

MAINS	DESSERT
Fish & Chips (ask for GF)	Pancake with Golden Syrup (V)
Crispy Chicken Bites, Chips & Peas	DIY Sundae (V) (ask for GF)
Sausage, Mash & Peas	Chocolate Brownie (V)

(GF) - Gluten Free, (V) - Vegetarian, (VG) - Vegan
Please let us know if you have any allergies before ordering your food as not all ingredients are listed. If our menu doesn't seem to meet your specific dietary requirements, please ask. Our chefs are a talented team and will do their very best to cater for you.

