

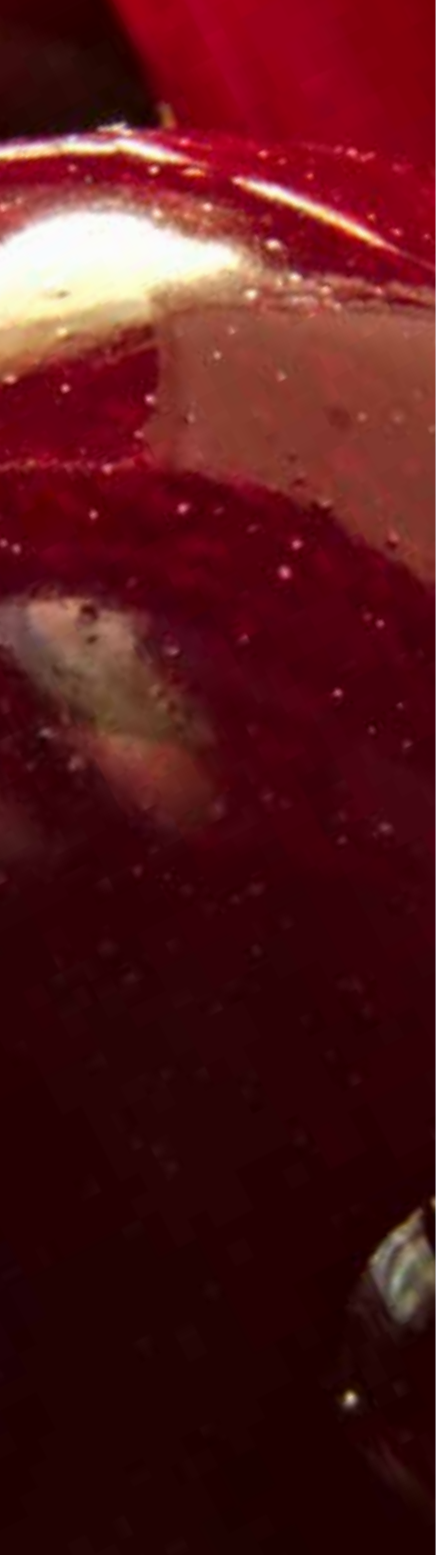


IMPERIAL

TASTE

DRINKS LIST

2026/27



WINE LIST

WHITE

Molino del Sol Tempranillo Easy drinking white from the heart of Spain	£19.50
Imperial Sauvignon Blanc Sustainably sourced zesty Sauvignon from the South of France	£25.00
Sea Change Pinot Grigio Soft apple and pear flavours dominate in this popular white	£27.00
Patriarche Chardonnay, Vin De France Classic French Chardonnay with hints of oak adding depth	£29.00
Villa Pani Gavi Attractively packaged fruity white with Italian style	£31.00
Entreflores Albariño Wonderfully fresh with lots of fruit and a hint of a savoury finish	£33.00

ROSÉ

Sea Change Pinot Grigio Rosé Pale pink with hints of red berries over apple and pear	£27.00
L'Oasis Provence Rosé Soft in colour but with oodles of red fruit flavours	£30.00

IMPERIAL WINE: GREEN FROM SOURCE TO BOTTLE

Have you tried a glass of our very own Imperial wine yet?

We've collaborated with a small, family-run, eco-friendly vineyard to create our two bespoke exclusive wines; a zesty Sauvignon Blanc and a fruity Syrah Grenache - sourced, produced and packaged as sustainably as possible.

Chateau Canet follows the ecological specifications of Terra Vitis and has achieved

the highest certification in France. Their innovative solutions are designed not only to reduce CO₂ impact, but to protect their local environment and ecosystem.

They use male butterfly pheromones instead of pesticides to deter caterpillars, and harvest at night to reduce oxygen exposure, minimising the sulphites needed in the production process.

The labels are made from post-consumer recycled paper and discarded grape skins, and the bottles are thinner than usual, reducing their weight and the emissions to ship them.

So you can feel good while you sip!

Try a bottle today, and see for yourself how easy it is to produce sustainable wine that doesn't compromise on flavour or price.

KEEPING IT LOCAL

Did you know that the largest proportion of wine's carbon footprint comes from shipping?

That's why we've made the commitment to source wine solely from our continental neighbours, drastically reducing the food miles of our drinks menu!

SEA CHANGE

Born from a commitment to protect our oceans, Sea Change combines quality vegan wines with sustainable, plastic-free packaging and a lower carbon footprint.

Every bottle sold contributes to marine conservation projects, making a positive impact with every glass.

RED

Molino del Sol Airen Easy drinking red from the heart of Spain	£19.50
Imperial Syrah Grenache Responsibly-sourced red with lots of red fruit and soft tannins	£25.00
Sea Change Montepulciano d'Abruzzo Juicy red with dry cherry and redcurrant flavours	£27.00
Patriache Pinot Noir Ripe Pinot Noir, Burgundian in style but at a fraction of the price	£29.00
Vina Cerrada Rioja Crianza Stylish Rioja with aging in both barrel and bottle - smooth and complex	£31.00
Sea Change Merlot Soft and plummy sustainably sourced and packaged Merlot	£33.00

FIZZ

Sea Change Prosecco Sustainable sparkling - perfect as an aperitif	£27.00
Sea Change Prosecco Rosé Soft red berries and a lively fizz	£28.00
Langlois Crémant de Loire Brut Sparkling wine from the Loire Valley - cool and crisp	£42.00
Champagne Castelnau Brut NV Champagne from a coop of small growers - rich and biscuity	£57.00
Champagne Laurent Perrier La Cuvée Classic LP, Chardonnay led with lemon acidity - crisp and dry	£70.00

WINE AND BEER PACKAGE FOR 40

£345

Includes the following:

- 5 bottles of Imperial Sauvignon Blanc
- 5 bottles of Imperial Syrah Grenache
- 25 bottles of beer

Sale or return not applicable on the above package



BEER + CIDER

Selection of canned beers

Peroni / Corona / Asahi

£5.50

Beyond Belief sustainable beer selection

KOFI / Perigee / Payload

£5.50

Kopparberg cider

Mixed berries / Strawberry and lime

£5.50

Non-alcoholic beers

Asahi / Budvar

£4.00

Non-alcoholic Kopparberg cider

Strawberry and lime

£4.00

IT'S BEYOND BELIEF!

Beyond Belief is a range of sustainable beers founded by one of our very own Imperial alumni during his masters degree!

By replacing 50% of the malted barley in every pint with surplus food from the manufacturing industry, each beer saves

food from going to waste while reducing the CO2, water and land-use demands associated with barley production.

They use surplus from pasta and noodles to fondant fancies and coffee to brew and flavour their beer; rescuing food that would otherwise be wasted. It turns out, beer made out of cake is pretty tasty!

COCKTAILS

Minimum order 50

COCKTAILS

Mojito

£12.50

Piña Colada

£12.50

Paloma

£12.50

MOCKTAILS

Strawberry crush

£7.50

Virgin Caribbean punch

£7.50

Virgin Mimosa

£7.50

WE'VE GOT A CAN- DO ATTITUDE

Did you know you can consume two beers in aluminium cans for around the same carbon footprint as just one in a glass bottle?

That's why we're switching all of our beer menu over to canned beers.

We ensure our decisions are backed by science, so we collaborate with Imperial academics and students, using their data to guide the decisions we make.

This Imperial-specific investigation was conducted by Bangkit

Setiawan and Zijing HE, supervised by Professor Anna Korre.

You may still notice some bottles as we run down our existing stock. Once we've got through these remaining bottles, we'll be a bottle-free operation!

SOFTS

Bottled mineral water 750ml

Still or sparkling

£2.80

Canned water 330ml

Still or sparkling

£1.70

Canned soft drinks 330ml

Pepsi, Diet Pepsi, Fanta, Tango, 7UP

£1.80

Bottlegreen pressé 275ml

Sparkling elderflower, Sparkling pomegranite and elderflower, Ginger beer

£3.50

San Pellegrino 330ml

Limon and mint, Aranciata, Melograno

£2.00

Fruit juice 1 litre

Apple, Orange, Cranberry, Pineapple

£3.70

NIBBLES

Kettle crisps (gf, vg) serves 5

£4.50

Vegetable crisps (gf, vg) serves 5

£4.50

Chilli rice crackers (vg) serves 5

£4.50

Olives (gf, vg) serves 5

£5.50

Pretzels (vg) serves 5

£5.50

Crumbles with black olives serves 5

£5.50

Parmigiano reggiano crumbles serves 5

£5.50

Protein platter serves 5

Chorizo, boiled eggs, chicken tikka fillets

£26.00

Cheese platter serves 5

Apricot chutney, grapes, crackers

£22.00

Vegan cheese platter serves 5

Apricot chutney, grapes, crackers

£25.00

Crudités and dips serves 5

Houmous, tzastiki

£15.00

