



WELCOME TO BAR FIZZ

Open daily

Food served until

10.00pm Monday to Saturday

& 9.00pm on Sunday

BREAKFAST MENU

Monday – Saturday 7am – 11am / Sunday 8am – 11am

Juices

Norfolk apple juice, freshly squeezed orange juice, grapefruit juice £2.75

Continental

£7.50

A bowl of fresh fruit and/or yoghurt. choice of cereals (Rice Krispies, Frosties, Corn Flakes, Special K, Bran Flakes, Weetabix, Alpen) or Porridge

Glass of fresh fruit juice Croissant or Danish pastry & toast with butter, jams & preserves

Breakfast Sundae

£4.00

Muesli, yoghurt, fruit compote and honey

Imperial Breakfast

£10.95

Fried, poached or scrambled egg, bacon, sausage, tomato, mushroom & hash brown (baked beans on request) served with toast & a standard tea/coffee

Grilled Norfolk Kippers

£7.00 - £12.00 (pair)

Finest on the coast, melted butter, fresh lemon, served with bread & butter

Grilled Yarmouth Bloaters (24 hours' notice)

£7.00 - £12.00 (pair)

Lowestoft Poached Smoked Haddock

£9.95

Served with a poached egg, bread & butter

Smoked Salmon & Scrambled Egg on Toast

£8.50

Eggs Benedict

£9.50

Toasted muffin, smoked salmon or gammon of ham, soft poached egg, hollandaise sauce & fresh chopped chives

Croissant or toast

£3.00

with butter, marmalade & preserves

Pain au chocolate or Danish pastry

£3.00

SANDWICHES & MEALS

Monday – Saturday 11am – 10pm / Sunday 11am – 9pm

SANDWICHES OR BAGUETTES SERVED WITH CRISPS

With white, granary bread or white baguette

Suffolk ham, tomato & wholegrain mustard £6.95

Roast beef, wild rocket, tomato & horseradish £6.95

Roast chicken, mayonnaise & cucumber £6.95

Cheddar cheese, tomato & pickle (v) £6.95

Tuna mayonnaise & cucumber £6.95

Egg mayonnaise & cress (v) £6.95

Prawn, cucumber & tomato mayonnaise £7.95

Smoked Scottish salmon £8.50

TOASTED SANDWICHES

Croque Monsieur – toasted slices of Suffolk ham & Gruyere cheese £7.50

Croque Madame – as croque monsieur but topped with a fried egg £7.95

STARTERS

Monday - Saturday 11am - 10pm / Sunday 11am - 9pm

Bread Basket <i>Dipping oil & butter</i>	£2.50
Today's Freshly Made Soup <i>Served with French bread</i>	£6.95
Terrine of Smoked Salmon <i>Horseradish butter, avocado, caviar</i>	£7.95
Prawn Cocktail <i>Marie Rose sauce, lemon & brown bread</i>	£7.50
Baked Chicken & Ham Pancake - <i>Signature Dish</i> Add chips <i>Baked with cream & cheese</i>	£7.25 £2.50
Terrine of Suffolk Ham <i>Spiced pineapple, chutney, sweet mustard dressing</i>	£7.50
Panko Brie Wedges (v) <i>Waldorf salad, balsamic dressing</i>	£6.95
Wild Mushroom Arancini (v) <i>Rocket, sun blushed tomato & caper salad</i>	£7.50

BOARDS

Monday - Saturday 11am - 10pm / Sunday 11am - 9pm

Hummus, Olives, Balsamic with Bread		£6.95
From the Sea	£10.50	To share £16.50
Smoked salmon terrine, breaded cod cheek, Roll mop herring, mackerel pate, fried whitebait, toasted ciabatta		
From the Land	£10.50	To share £16.50
Ham hock terrine, cured meats, Buffalo mozzarella, pickles, chutney, toasted ciabatta		
Vegetarian	£9.50	To share £15.00
Marinated artichokes, Buffalo mozzarella, wild mushroom arancini, sun blushed tomatoes, olives, toasted ciabatta		

MAINS

Monday - Saturday 11am – 10pm / Sunday 11am – 9pm

Deep Fried Fillet of Scottish Haddock	£12.95
<i>Cooked in a crisp batter & served with chips, garden peas & tartar sauce</i>	
Imperial Fish Pie – <i>Signature Dish</i>	£12.50
<i>Prime white fish, Scottish salmon, smoked haddock & boiled egg, topped with creamed potato & served with garden peas</i>	
Pan Fried Fillet of Sea Bass	£15.95
<i>Fondant potato, celeriac puree, braised endive, trompettes, veal jus</i>	
Curried Breast of Chicken	£12.50
<i>Pilaf rice, mango chutney & flatbreads</i>	
Beef & Ale Pie	£13.50
<i>Creamed potato, thyme roasted root vegetables</i>	
Roast Breast of Norfolk Chicken	£14.95
<i>Creamed potato, wild mushrooms, fine beans, coarse grain mustard jus</i>	
Pan Fried Liver & Bacon	£11.95
<i>Mash potato & onion gravy</i>	
Imperial Mac & Cheese (v)	£10.95
<i>Smoked dapple crumb, garlic bread & mixed leaves</i>	
Pistachio Falafel (v)	£13.95
<i>Winter slaw, hummus, flatbreads</i>	

FROM THE GRILL

10oz Rib-Eye Steak	£21.95
<i>Served with chips, a rocket, sun blushed tomato & parmesan salad</i>	
Burgers	
<i>All garnished with gem lettuce, tomato, mayonnaise, pickles, in a brioche bun with chips & slaw</i>	
Buttermilk Fried Chicken Breast	£11.50
Imperial Beef Burger	£10.95
Vegan Burger (vegan bun available)	£10.95
To add smoked dapple cheese:	£1.25
To add onion rings:	£1.25
To add bacon:	£1.50
^Change your chips to Sweet Potato Fries for an extra £1.00	

SIDES

Garlic Bread	£3.50
Chips	£2.50
Sweet Potato Fries	£3.50
New Boiled Potatoes	£2.50
Waldorf Salad	£2.95
Winter Slaw	£2.50
Thyme Roasted Root Vegetables	£2.95
Peas	£2.50
Onion Rings	£2.50
Steak Garnish (grilled tomato, mushroom & onion rings)	£2.95

DESSERTS & CHEESE

Monday - Saturday 11am - 10pm / Sunday 11am - 9pm

Passion Fruit & White Chocolate Cheesecake <i>Orange, pineapple, mint & orange sorbet</i>	£6.95
Apple Crumble <i>Vanilla custard</i>	£6.95
Sticky Parsnip Sponge <i>Caramel sauce, vanilla ice cream</i>	£6.95
Lemon Panna Cotta <i>Thyme shortbread, lemon gel, pistachio ice cream</i>	£6.95
Banana Bavarois <i>Toffee sauce, crumble biscuit, milk sorbet</i>	£6.95
Blackberry, Pear & Apple Pavlova <i>Layered with crème Chantilly & blackberry coulis</i>	£6.95
A Trio of Ice Cream or Sorbet	£5.25 <i>£1.75 per scoop</i>
A Selection of Cheese <i>Served with Chutney, fruit & crackers</i>	£8.00

THE LITTLE IMP'S MENU (Under 12's) 2 courses & a drink £10.95

Monday - Saturday 11am - 10pm / Sunday 11am - 9pm

MAINS

Fish & chips

Mac & cheese

Deep fried bites of mini chicken breast, chips & beans

DESSERT

Pancake with golden syrup

DIY Sundae

Chocolate Brownie

DRINK

Fruit juice, squash or milk

AFTERNOON TEA

Served every day between 12 Noon – 5pm

Fresh scone with jam & cream	£3.95
Slice of Victoria sponge cake <i>or</i> Continental chocolate cake	£3.50
Pain au chocolate <i>or</i> Danish pastry	£3.00

AFTERNOON TEA

£13.50 per person

Finger sandwiches (smoked salmon, egg & cress), fruit scone, whipped cream & preserves, a selection of afternoon tea fancies, macaroons & tea or coffee

CHAMPAGNE TEA

£22.00 per person

As above plus a 125ml glass of champagne

SELECTION OF TEA & COFFEE

Served all day & evening

Teas: breakfast, Earl Grey, green, super fruits, peppermint, chamomile & decaffeinated	£2.80
Cappuccino <i>Espresso topped with hot milk & foam</i>	£3.00
Café latte <i>Espresso diluted with hot steamed milk topped with a dash of foam</i>	£3.00
Americano <i>Espresso diluted with a dash of hot water</i>	£2.80
Macchiato <i>Espresso topped with a drop of foam</i>	£3.30
Mocha <i>Espresso coffee mixed with chocolate & topped up with steamed foamy milk</i>	£3.30
Espresso	£2.50
Babyccino <i>Warm frothy milk, marshmallows & topped with chocolate dust</i>	£0.50
Hot chocolate	£3.30 / £3.80 with whipped cream
Cafétiere of coffee	£2.80 / £5.60
Cafétiere of decaffeinated coffee	£2.80
Liqueur coffee (please ask for selection & prices)	

SUKI TEA

WINE LIST

Served from 11am

HOUSE WINES

125ml glass	£3.80
175ml glass	£4.90
250ml glass	£6.60
Per bottle	£19.50

ROSÉ

2016 Pinot Grigio Rosé, Monte Vento, Venezia, (Italy)

A pale salmon pink rose delicate floral aromas and hints of apricot and pear.

2016 White Zinfandel, Adriana (California)

A salmon pink rose wine, with hints of strawberries and raspberries.

A medium-sweet style for those who prefer wine not too dry.

WHITE

2016 Pinot Grigio, Belfiore (Italy)

A crisp and characterful version of this Italian classic. Light and fresh with crisp apple and pear fruit flavours.

2017 Sauvignon Blanc, Afrikan Ridge (South Africa)

Zesty golden hue with an inviting lively nose displaying appealing fruit with a hint of fresh grass and a lingering dry finish.

2017 Chardonnay, Puzzle Ridge (South East Australia)

Generous aromas of passionfruit & mango, with hints of honeycomb and vanilla oaks. The palate is rich and creamy with peach and sweet citrus flavours that lead to a long finish.

RED

2016 Malbec, Finca La Chamiza (Argentina)

This is a medium bodied, dry red wine with dark fruits on the nose and palate. This wine has mellow tannins than its French counterpart.

2014 Merlot Reserva, Gran Araucaria (Chile)

A fine complex wine with dry fruits, truffle and spice. Its tannins are mellow and soft with a silky after taste.

2016 Shiraz, Head Over Heels (Australian)

This shiraz offers an abundance of aromas of blackberry and plums with a tasty sweet oak and a long satisfying finish.

2017 Cabernet Sauvignon, Altitudes Reserva (Chile)

An attractive red colour, with hues of purple. Rich berry aromas, with well integrates sweet spices. Medium to full bodies with a good structure and lingering finish.