

BREAKFAST MENU

Served Monday – Saturday 7am – 11am & Sunday 8am – 11am

<b>Juices</b>	£2.95
Norfolk apple juice, freshly squeezed orange juice, grapefruit juice	
<b>Continental</b>	£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 <b>or</b> Danish pastry & toast with butter, jams & preserves	
<b>Breakfast Sundae</b>	£4.25
Muesli, yoghurt, fruit compote and honey	
<b>Imperial Breakfast</b>	£11.25
Fried, poached or scrambled egg, bacon, sausage, tomato, mushroom & hash brown (baked beans on request) served with toast & a standard tea/coffee	
<b>Grilled Norfolk Kippers</b>	£7.00 - £12.00 (pair)
Finest on the coast, melted butter, fresh lemon, served with bread & butter	
<b>Grilled Yarmouth Bloaters (24 hours’ notice)</b>	£7.00 - £12.00 (pair)
<b>Lowestoft Poached Smoked Haddock</b>	£10.50
Served with a poached egg, bread & butter	
<b>Smoked Salmon &amp; Scrambled Egg on Toast</b>	£8.50
<b>Egg Benedict</b>	£9.50
Toasted muffin, smoked salmon or gammon of ham, soft poached egg, hollandaise sauce & fresh chopped chives	
<b>Croissant or toast with butter, marmalade &amp; preserves</b>	£3.00
<b>Pain au chocolate <u>or</u> Danish pastry</b>	£3.00

AFTERNOON TEA

Fresh Scone with Jam & Clotted Cream	£3.95
Slice of Victoria Sponge Cake or Continental Chocolate Cake	£3.50
Pain au Chocolate <b>or</b> Danish Pastry	£3.00

AFTERNOON TEA £14.00 per person  
Finger sandwiches (smoked salmon, egg & cress), fruit scone, clotted cream & preserves, a selection of afternoon tea fancies, macaroon & tea or coffee

CHAMPAGNE TEA £22.50 per person  
As above plus a 125ml glass of champagne

SANDWICHES & MEALS

SANDWICHES & 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 & Gruyère cheese	£7.50
Croque Madame – as Croque Monsieur but topped with a fried egg	£7.95

Add Chips - £2.50  
Or Sweet Potato Fries - £3.50

THE TERRACE

Terrace open weather permitting. Opening times subject to change.  
**Terrace Party Menu, Gluten-Free, Vegan**  
**& any other special diets, please ask what we can offer**

STARTERS

<b>Bread Basket</b>	£3.50
Dipping oil & butter	
<b>Hummus, Taramasalata Olives, Balsamic with Bread</b>	£6.25
<b>Today’s Freshly Made Soup</b>	£6.95
Served with French bread	
<b>Seafood Board</b>	£10.50 <b>To share</b> £16.50
Smoked salmon terrine, taramasalata, rollmop herring, potted hot smoked salmon, fried whitebait, toasted ciabatta	
<b>Terrine of Smoked Salmon</b>	£8.25
Horseradish butter, avocado, caviar	
<b>Prawn Cocktail</b>	£7.50
Marie Rose sauce, lemon & brown bread	
<b>Baked Chicken &amp; Ham Pancake - <i>Signature Dish</i></b>	£7.50
Baked with cream & cheese	
Add chips	£2.50
<b>Chicken Liver Parfait</b>	£7.95
Poached prunes, port syrup, toasted brioche	
<b>Panko Brie Wedges (v)</b>	£7.20
Waldorf salad, balsamic dressing	
<b>Whipped Ricotta &amp; Radicchio (v)</b>	£7.50
Hazelnut, blood orange, micro herbs	

SIDES

Garlic Bread	£3.95
Chips	£2.50
Sweet Potato Fries	£3.50
New Boiled Potatoes	£2.50
Waldorf Salad	£3.25
Butter Roasted Cabbage	£2.75
Peas	£2.50
Onion Rings	£2.50
Thyme Roasted Heritage Carrots	£2.50
Steak Garnish (Grilled tomato, mushroom & onion rings)	£2.95

Steak Stones on the Terrace

Our Steak Stones are the ideal way to cook your steak “as you like it”.  
Always a willing chef available if you prefer! All our beef is farmed in Scotland, is well-marbled and matured for at least 28 days. Each steak is served sizzling on your Steak Stone with sea salt and cracked black pepper, chips, a Rocket, sun blushed tomato & parmesan salad, and a choice of sauce

Choose from:                    **10oz Ribeye Steak - £22.50**  
   **8oz Fillet Steak - £24.50**

Choose from:    Garlic Butter    or    Peppercorn Sauce

PLEASE BE AWARE THAT THE STONES ARE HEATED TO 350° DEGREES AND WILL CAUSE BURNS IF TOUCHED



MAINS

Served every day from 11am

<b>Imperial Fish Pie - <i>Signature Dish</i></b>	£12.95
Prime white fish, Scottish salmon, smoked haddock & boiled egg, topped with creamed potato & served with peas	
<b>Pan Fried Fillet of Sea Bass</b>	£15.95
Fondant potato, celeriac puree, braised endive, wild mushrooms, veal jus	
<b>Curried Breast of Chicken</b>	£12.95
Basmati rice, poppadoms, tomato & onion salad	
<b>Beef Shin Cottage Pie</b>	£13.50
Heritage carrots, cabbage	
<b>Coq au Vin</b>	£14.50
Braised chicken leg, creamed potato, pearl onions, lardons, button mushrooms, carrots, in a red wine sauce	
<b>Pan Fried Liver &amp; Bacon</b>	£11.95
Creamed potato and onion gravy	
<b>Wild Mushroom Pithivier (v)</b>	£13.50
Salt baked swede, roasted baby beets, butter roasted cabbage, sage brown butter	
<b>Vegetable Hot Pot (v)</b>	£12.95
Cheese dumplings	

FROM THE GRILL

Served every day from 11am

All garnished with gem lettuce, tomato, mayonnaise, pickles, in a brioche bun with chips & slaw	
<b>Char Grilled Chicken Breast</b>	£11.95
<b>Imperial Beef Burger</b>	£11.50
<b>Vegan Burger</b> (vegan bun available)	£11.50
To add smoked dapple cheese:	£1.75
To add onion rings:	£1.75
To add bacon:	£1.75

^Change your chips to Sweet Potato Fries for an extra £1.00

DESSERTS & CHEESE

Served every day from 11am

<b>Baked Vanilla Cheesecake</b>	£6.95
Passionfruit curd, kiwi, lime & mint	
<b>Apple Crumble</b>	£6.95
Crème anglaise	
<b>Baked Chocolate Torte</b>	£6.95
Espresso ice cream, hazelnut biscuit	
<b>Lemon Panna Cotta</b>	£6.95
Thyme shortbread, lemon gel, pistachio ice cream	
<b>Banana Parfait</b>	£6.95
Caramel sauce, peanut crumb, chocolate mousse, milk jam	
<b>Pear &amp; Almond Tart</b>	£6.95
Pear caramel, clotted cream	
<b>A Trio of Ice Cream or Sorbet</b>	£5.25
£1.75 per scoop	
<b>A Selection of Local Cheeses</b>	£8.25

Served with chutney, fruit & crackers

THE LITTLE IMP’S MENU

(Under 12’s) 2 courses & a drink £10.95 - Served everyday from 11am

MAINS

Fish & chips  
Sausage & Mash  
Deep fried bites of mini chicken breast, chips & beans

DESSERT

Pancake with golden syrup  
DIY Sundae  
Chocolate Brownie

DRINK

Fruit juice, squash or milk





SELECTION OF HOT DRINKS

Served all day & evening

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

SUKÍ TEA

DRINKS

Alcohol served from 11am

<b>WATER</b>		
Harrogate still / sparkling	£2.35 330ml	£4.40 750ml

<b>JUICES</b>	
100% Pure Apple juice	£3.20
100% Pure Orange juice	£3.20
J20 (please ask for flavours)	£3.05
Fruit Shoot	£1.55

<b>CARBONATED</b>		
Appletiser		£3.00
Red Bull ***		£3.75
Sparkling Elderflower		£3.05
Bottled Coke 200ml ***		£2.65
Bottled Diet Coke 200ml		£2.45
	<b>Half</b>	<b>Pint</b>
Coke Zero	£2.15	£3.60
Lemonade	£2.15	£3.60

<b>DRAUGHT BEERS</b>	<b>Half</b>	<b>Pint</b>
Stella 4.8%	£2.25	£4.50
Becks 4.0%	£1.90	£3.90
Green King East coast 4.00%	£1.95	£4.00
Green King IPA 3.6%	£1.95	£4.00
Aspall Suffolk Cider 5.5%	£2.15	£4.50
Guinness Surged	(500ml)	£4.35

<b>BOTTLED BEERS / CIDERS</b>		
Budweiser	£3.80	
Corona	£3.95	
Peroni	£3.80	
Old Speckled Hen	(500ml)	£4.80
Kopparberg Pear	(500ml)	£4.80
Kopparberg Strawberry & Lime	(500ml)	£4.80
Kopparberg Mixed Berries	(500ml)	£4.80
Becks Blue (Non Alcohol)	£2.85	

\*\*\* Drinks affected by the Sugar Levy

THE TERRACE

IMPERIAL COCKTAILS

Tequila Sunrise - £6.85

Tequila, Orange Juice and Grenadine

Cosmopolitan - £6.40

Vodka, Cointreau, Cranberry Juice with a Squeeze of Lime

Martini - £6.20

Gin, Vermouth, Olive

Kir Royale - £7.25

A French Cocktail consisting of Crème de Cassis topped with Prosecco

Sweet Sunrise Mocktail - £3.95

Apple Juice, Elderflower & Soda

DRINKS continued

Served all day & evening – alcohol served from 11am

SPIRITS & LIQUEURS

Bombay Sapphire Gin	25ml £3.30
Gordon’s Gin	£3.00
Smirnoff Vodka	£3.00
Bacardi	£3.10
Famous Grouse Whisky	£3.00
Bells	£3.00
Jack Daniels	£3.40
Disaronno	£3.20
Baileys	£3.00
Tia Maria	£3.10
Cointreau	£3.60
Southern Comfort	£3.30
Pimm’s	£3.00
Malibu	£3.00
Archers	£3.00
Martell Cognac	£3.70

	50ml
Cinzano Bianco	£4.00
Martini Rosso	£4.00
Martini Extra Dry	£4.00
Croft Sherry	£4.00
Harveys Bristol Cream	£4.00
Tio Pepe	£4.00
Ruby Port	£4.00
Taylors Crusted Port	£4.30

N.V PROSECCO, ARGEO, RUGGERI

Per 175ml glass	£6.25
Per bottle	£25.00

CHAMPAGNE BRUT TRADITION GOBILLARD

Per 125ml glass	£9.25
Per bottle	£43.95

Other drinks are available. Please ask

WINE LIST

Served from 11am

HOUSE WINES

125ml glass	£4.00
175ml glass	£5.20
250ml glass	£6.90
Per bottle	£20.50

ROSÉ

2017 Pinot Grigio Rosé, Monte Vento, Venezie, (Italy)

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

2017 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 to dry.

WHITE

2017 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.

2018 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

2017 Malbec, Finca La Chamiza, (Argentina)

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

2016 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.

2017 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.

2018 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 lin-gering finish

\*Vintages Are Subject to Change

