

Terrace opening, weather permitting.

Opening times subject to change.

Terrace Party Menu available

Please ask if you have any other dietary requirements.

BREAKFAST MENU

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

Juices	£2.95
Norfolk apple juice, freshly squeezed orange juice, grapefruit juice	
Continental	£7.50
A glass of fresh fruit juice, choice of cereals (Rice Krispies, Frosties, Corn Flakes, Special K, Bran Flakes, Weetabix, Alpen), porridge or a bowl of fresh fruit and/or yoghurt, toast with butter, jams & preserves & a croissant or a Danish pastry	
Breakfast Sundae (V)	£4.25
Muesli, yoghurt, fruit compote and honey	
Imperial Breakfast (ask for GF) (V)	£8.50
Fried, poached or scrambled egg, bacon, sausage, tomato, mushroom & hash brown (baked beans on request)	
Grilled Norfolk Kippers (GF)	£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 (ask for GF)	£10.50
Served with a poached egg, bread & butter	
Smoked Salmon & Scrambled Egg on Toast	£8.50
Egg Benedict	£9.50
Toasted muffin, smoked salmon or gammon of ham, soft poached egg, hollandaise sauce & fresh chopped chives	
Croissant or toast with butter, marmalade & preserves	£3.00
Pain au chocolate or Danish pastry	£3.00

AFTERNOON TEA Served every day from 11am - 5pm

Fresh Scone with Jam & Clotted Cream	£3.95
Slice of Victoria Sponge Cake or Continental Chocolate Cake	£3.50
Pain au Chocolate or 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, macaron & tea or coffee (GF on request)

PROSECCO AFTERNOON TEA £19.50 per person
As above plus a 175ml glass of Prosecco

SANDWICHES & MEALS Served every day from 11am

SANDWICHES & BAGUETTES SERVED WITH CRISPS

With white, granary or gluten free bread

Suffolk ham & wholegrain mustard	£6.95
Roast beef, rocket, tomato & horseradish	£6.95
Roast chicken, mayonnaise & cucumber	£6.95
Cheddar cheese & 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

CIABATTA

Tomato, Pesto & Mozzarella (VG)	£8.50
Bacon, Cranberry & Brie	£8.50
Steak, Rocket & Red Onion Marmalade	£8.95
Add Chips - £2.75	
Or Sweet Potato Fries - £3.75	

THE TERRACE

Please inform us of any allergies or intolerances before you order. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens. V = Vegetarian VG = Vegan GF = Gluten free

NIBBLES Served every day from 11am

Mixed Olives - £2.25 (GF)
Cockle Popcorn, Chilli Vinegar - £2.75
Crispy Pigs Head, pork crackling & apple puree - £2.75
Cauliflower, potato, fennel & cheese croquettes, tomato chutney - £2.50 (V)

STARTERS Served every day from 11am

Bread Basket (serves two) Served with oil, balsamic & flavoured butter (V) (ask for GF)	£4.50
Hummus, Taramasalata, Salmon & Tarragon Mousse (ask for GF) Served with toasted bread	£7.95
Today's Freshly Made Soup (ask for GF/VG) Served with French bread	£6.95
Seafood Board (ask for GF) Soy & beetroot cured salmon, rollmop herring, cockle popcorn, shell on prawns, salmon & tarragon mousse, served with brown bread	£10.50
Smoked Salmon (ask for GF) Served with mixed leaves, lemon & fresh ground pepper	£8.95
Prawn Cocktail /Salad (ask for GF) Marie Rose sauce, lemon & brown bread	£8.25 /£14.95
Baked Chicken & Ham Pancake - Signature Dish Baked with cream & cheese	£8.25
Add chips	£2.75
Caesar Salad (ask for GF) Cos lettuce, croutons, anchovy fillets, Parmesan & Caesar dressing	£8.50
Add Chicken	£4.50
Suffolk Ham Scotch Egg Pea & ham velouté, lardons, crumb, truffle foam & pea shoots	£7.95
Cheese & Alliums (V) (ask for GF) Roscoff onion, pickled shallots, purée, red onion jam, onion crisp & Etivaz sauce	£7.50
Barbecued Tender Stem Broccoli (GF/VG) Broccoli purée, crispy fried leaves, preserved stem, smoked peanuts, satay sauce, coriander	£7.75

SIDES

Chips (V)	£2.75
Sweet Potato Fries (V)	£3.75
New Potatoes (V)	£3.00
Mixed Salad (V)	£3.00
Peas (V)	£3.00
Broccoli (V)	£3.00
Onion Rings (V)	£3.00
Steak Garnish (V) (Grilled tomato, mushroom & onion rings)	£3.00
Garlic Bread (V)	£3.50

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, 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, and a rocket, cherry tomato & Parmesan salad (GF salad)

Choose from:

- 10oz Ribeye Steak - £23.95
- 8oz Fillet Steak - £25.95

Add a sauce:

- Garlic Butter £3.00
- Peppercorn Sauce £3.00
- Béarnaise Sauce £3.00

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

MAINS Served every day from 12noon

Deep Fried Fillet of Scottish Haddock (ask for GF) Cooked in a crisp batter & served with chips, peas & tartar sauce	£13.50
Deep Fried Scampi Tails Served with chips, salad & pesto mayonnaise	£16.00
Imperial Fish Pie - Signature Dish Prime white fish, Scottish salmon, smoked haddock & boiled egg, topped with creamed potato & served with peas	£13.95
Pan Fried Fillet of Lemon Sole (ask for GF) Garlic dumplings, cockle, bean & samphire with lemon sauce	£15.75
Butter Roasted Halibut (GF) Crab, spinach & crushed new potatoes, sauce gribiche	£16.25
Curried Breast of Chicken Basmati rice, poppadom & mango chutney	£13.95
Beef Bourguignon Creamed potato, sautéed greens	£14.50
Imperial Lasagna Served with a mixed salad	£13.95
Add Chips	£2.75
Add Garlic Bread	£3.50
Suffolk Ham (ask for GF) Served with chips, two fried eggs, peas & a grilled tomato	£10.50
Roasted Beetroot Risotto (V) (GF) Goats cheese, beetroot crisps, toasted pine nuts & tarragon oil	£14.25
Potato, Olive & Preserved Lemon Tagine (VG) (ask for GF) Almond & pomegranate couscous	£14.25

FROM THE GRILL Served every day from 12noon

All garnished with gem lettuce, tomato, mayonnaise & pickles, in a brioche bun with chips & tomato chutney (ask for GF)

Chargrilled Chicken Breast Burger	£13.00
Imperial Beef Burger	£13.00
Vegan Burger (available with vegan bun- please ask)	£13.00
To add smoked dapple cheese:	£2.50
To add onion rings:	£2.50
To add bacon:	£2.50

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

DESSERTS & CHEESE Served every day from 12 noon

Liquorice Panna Cotta Poached rhubarb & speculoos crumb	£7.25
Salted Caramel & Apple Crumble (ask for GF/VG) (V) Served with Crème Anglaise	£7.25
Chocolate Fondant Tart (V) Textures of orange	£7.25
Rum Poached Pineapple (V) (ask for VG) Pineapple sponge, blood orange curd, mango, rum pearls, pink peppercorn crumb & lime sorbet	£7.25
Vanilla Poached Pears (V) Caramelised white chocolate mousse, almond sponge, pear parfait, Calvados pearls & white chocolate fudge	£7.25
Maple & Cinnamon Crème Brûlée (V) (GF) Textures of apple, roasted hazelnuts, vanilla cream	£7.25
A Trio of Ice Cream or Sorbet (GF) (V) (ask for VG)	£6.00
A Selection of Local Cheese (ask for GF) (ask for V)	£2.00 per scoop
Served with chutney, fruit & crackers	£9.50

THE LITTLE IMP'S MENU

(Under 12's) 2 courses & a drink £10.95 - Served everyday from 12noon

MAINS

Fish & chips (ask for GF)
Sausage & Mash
Deep fried bites of mini chicken breast, chips & beans

DESSERT

Pancake with golden syrup
DIY Sundae (ask for GF)
Chocolate Brownie

DRINK

Fruit juice, squash or milk



SELECTION OF HOT DRINKS

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>	£2.30
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
Cafetière of coffee	£2.80 /£5.60
Cafetière of decaffeinated coffee	£2.80
Hot chocolate	£3.30 / £3.80 with whipped cream
Liqueur coffee (please ask for selection & prices)	

SUKI TEA

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	£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, ARGO, 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, Venetie, (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

2018 Pinot Grigio, Belfiore (Italy)

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

2019 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.

2018 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 lingering finish

*Vintages Are Subject to Change

DRINKS

Alcohol served from 11am

WATER

Harrogate still / sparkling £2.35 330ml £4.40 750ml

JUICES

100% Pure Apple juice	£3.20
100% Pure Orange juice	£3.20
J20 (please ask for flavours)	£3.05
Fruit Shoot	£1.55

CARBONATED

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

DRAUGHT BEERS

	Half	Pint
Stella 4.8%	£2.25	£4.50
Becks 4.0%	£1.95	£3.90
Green King East coast 4.00%	£2.00	£4.00
Green King IPA 3.6%	£2.00	£4.00
Aspall Suffolk Cider 5.5%	£2.25	£4.50
Guinness Surged (500ml)	£4.35	

BOTTLED BEERS / CIDERS

Budweiser	£3.80
Corona	£3.95
Peroni	£3.80
Old Speckled Hen (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

