

Terrace opens as weather permitting.
Opening times subject to change.
Terrace Party Menu, Gluten-Free & Vegan menu’s available.
Please ask if you have any other dietary requirements.

BREAKFAST MENU

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

Juices	£2.95
Norfolk apple juice, freshly squeezed orange juice, grapefruit juice	
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	£4.25
Muesli, yoghurt, fruit compote and honey	
Imperial Breakfast	£11.25
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	£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 <u>or</u> Danish pastry	£3.00

AFTERNOON TEA

Served every day from 12 noon - 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 fantasies, macaroon & tea or coffee

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

SANDWICHES & MEALS

Served every day from 11am

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

NIBBLES

Served every day from 11am

Mixed Olives	£2.00
Wasabi Peas & Broad Beans	£2.00
Black Pudding Bon Bons with Celeriac Remoulade	£2.50
Honey & Sesame Baby Chorizo	£2.00

STARTERS

Served every day from 11am

Bread Basket	£3.50
Dipping oil & butter	
Hummus, Taramasalata Olives & Balsamic	For one £4.95 To share £6.95
With toasted ciabatta	
Today’s Freshly Made Soup	£6.95
Served with French bread	
Seafood Board	For one £10.00 To share £17.00
Smoked salmon, taramasalata, rollmop herring, salmon & tarragon mousse, fried whitebait, fresh lemon & brown bread	
Salmon & Tarragon Mousse	£7.95
With a salad of flaked smoked trout, spring onion, radish & beetroot	
Prawn Cocktail	£7.50
Marie Rose sauce, lemon & brown bread	
Cromer Crab	£7.95
Gem lettuce, cucumber, cherry tomatoes, olives, radish & spring onion salad, served with brown bread	
Baked Chicken & Ham Pancake - <i>Signature Dish</i>	£7.50
Baked with cream & cheese	
Add chips	£2.50
Chicken Liver Parfait	£7.95
Red onion marmalade & toasted brioche	
Smoked Breast of Duck	£8.50
Hoisin shredded duck leg, raspberries, rocket leaves, walnuts & raspberry dressing	
Caesar Salad	£7.95
Cos lettuce, rye croutons, crisp pancetta, parmesan & Caesar dressing	
Add hot chargrilled chicken	£4.50
Red Pepper Mousse (v)	£7.50
Courgette ribbons, ricotta, rye bread, toasted onion seeds & herb oil	

SIDES

Garlic Bread	£3.50	Glazed Heritage Carrots	£3.00
Chips	£2.50	Peas	£3.00
Sweet Potato Fries	£3.50	Broccoli	£3.00
Jersey Royals	£3.00	Sautéed Cabbage	£3.00
Mixed Leaf Salad	£3.00	Onion Rings	£3.00
Tomato & Basil Salad	£3.00	Steak Garnish	£3.00
		(Grilled tomato, mushroom & onion rings)	

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

Choose from:

- 10oz Ribeye Steak - £22.50
- 8oz Fillet Steak - £24.50

Add a sauce:

- Garlic Butter £1.50
- Peppercorn Sauce £2.95
- Béarnaise Sauce £2.95

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

MAINS

Served every day from 11am

Imperial Fish Pie - <i>Signature Dish</i>	£13.00
Prime white fish, Scottish salmon, smoked haddock & boiled egg, topped with creamed potato & served with peas	
Battered Scampi Tails	£15.00
Served with chips, mixed leaf salad & pesto mayonnaise	
Pan Fried Fillet of Cod	£15.00
Pea & wild mushroom fricassee, jersey royals & dill foam	
Seared Tuna Loin	£16.00
Crisp egg noodles, shredded vegetables, honey & soy dressing	
Imperial Lasagna	£13.00
Served with a mixed leaf salad	
Add chips	£2.50
Add garlic bread	£3.50
Curried Breast of Chicken	£13.00
Basmati rice, poppadum's, mango chutney	
Coq au Vin	£14.25
Braised chicken leg, creamed potato, pearl onions, lardons, button mushrooms, carrots, in a red wine sauce	
Trio of Suffolk Pork	£16.00
Pancetta wrapped loin, braised belly & pigs cheek bon bon, sautéed cabbage, baby carrots, apple purée & cider jus	
Heirloom Tomato & Mediterranean Vegetable Risotto (v)	£13.00
Mascarpone cheese, basil foam, balsamic pearls & courgette crisps	

FROM THE GRILL

Served every day from 11am

All garnished with gem lettuce, tomato, mayonnaise & pickles, In a brioche bun with chips & slaw	
Chargrilled Chicken Breast Burger	£11.95
Imperial Beef Burger	£11.50
Vegan Burger (with a vegan bun available)	£11.50
To add smoked dapple cheese:	£1.95
To add onion rings:	£1.95
To add bacon:	£1.95

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

DESSERTS & CHEESE

Served every day from 11am

White Chocolate & Passionfruit Cheesecake	£6.50
Orange & pineapple salad, orange sorbet	
Strawberry Sundae	£5.95
Local strawberries, crème Chantilly, strawberry ice cream & toasted almonds	
Dark Chocolate Fondant	£7.00
Cherry kirsch compote & pistachio ice cream	
Elderflower Panna cotta	£6.25
Poached rhubarb, strawberries, raspberries & honeycomb	
Banana Parfait	£7.00
Caramel sauce, brûléed banana, peanut crumb & milk jam	
Pistachio & Raspberry Tart	£7.00
Mascarpone ice cream	
A Trio of Ice Cream or Sorbet	£5.25
	£1.85 per scoop
A Selection of Local Cheeses	£9.00
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
Spaghetti Bolognese
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

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
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)	

SUKÍ TEA

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 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	25ml
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, 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 mellow 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

