



WELCOME TO BAR FIZZ

Open daily

Food served until

9.30pm 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 – 9.30pm / 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 - 9.30pm / Sunday 11am - 9pm

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| Balsamic & Warm Breads | £2.95 |
| Hummus, Taramasalata Olives, Balsamic with Bread | £5.95 |
| 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> <i>Baked with cream & cheese</i> Add chips | £7.50 £2.50 |
| Chicken Liver Parfait <i>Poached prunes, Port syrup, toasted brioche</i> | £7.95 |
| Panko Brie Wedges (v) <i>Waldorf salad, balsamic dressing</i> | £7.20 |

FROM THE GRILL

Burgers

All garnished with gem lettuce, tomato, mayonnaise, pickles, in a brioche bun with chips & slaw

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| Imperial Beef Burger | £10.95 |
| Vegan Burger (vegan bun available) | £10.95 |
| 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

MAINS

Monday - Saturday 11am – 9.30pm / Sunday 11am – 9pm

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| Deep Fried Fillet of Scottish Haddock | £12.95 |
| <i>Cooked in a crisp batter & served with chips, 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 peas</i> | |
| Curried Breast of Chicken | £12.50 |
| <i>Basmati rice, poppadoms, tomato & onion salad</i> | |
| Beef Shin Cottage Pie | £13.50 |
| <i>Heritage carrots & cabbage</i> | |
| Coq au Vin | £14.25 |
| <i>Braised chicken leg, creamed potato, pearl onions, lardons, button mushrooms, carrots, in a red wine sauce</i> | |
| Pan Fried Liver & Bacon | £11.95 |
| <i>Creamed potato and onion gravy</i> | |
| Vegetable Hot Pot (v) | £12.50 |
| <i>Cheese dumplings</i> | |

SIDES

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| Garlic Bread | £3.95 |
| Chips | £2.50 |
| Sweet Potato Fries | £3.50 |
| New Boiled Potatoes | £2.50 |
| Waldorf Salad | £2.95 |
| Butter Roasted Cabbage | £2.50 |
| Peas | £2.50 |
| Onion Rings | £2.50 |
| Thyme Roasted Heritage Carrots | £2.50 |

DESSERTS & CHEESE

Monday - Saturday 11am - 9.30pm / Sunday 11am - 9pm

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|---|---------------------------------|
| Baked Vanilla Cheesecake <i>Passionfruit curd, kiwi, lime & mint</i> | £6.95 |
| Apple Crumble <i>Crème anglaise</i> | £6.95 |
| Baked Chocolate Torte <i>Espresso ice cream, hazelnut biscuit</i> | £6.95 |
| Lemon Panna Cotta <i>Thyme shortbread, lemon gel, pistachio ice cream</i> | £6.95 |
| Pear & Almond Tart <i>Pear caramel, clotted cream</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 - 9.30pm / Sunday 11am - 9pm

MAINS

Fish & chips
Sausage and 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

AFTERNOON TEA

Served every day between 12 Noon – 5pm

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| Fresh scone with jam & clotted 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

£14.00 per person

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

CHAMPAGNE TEA

£22.50 per person

As above plus a 125ml glass of champagne

SELECTION OF TEA & COFFEE

Served all day & evening

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| 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

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

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 too 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.

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

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.

2017 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.

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.