



**WELCOME TO BAR FIZZ**

Open daily

Food served until

9.30pm Monday to Saturday

& 9.00pm on Sunday

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## BREAKFAST MENU

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

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### 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

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## SANDWICHES & MEALS

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

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### 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

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## STARTERS

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

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

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## FROM THE GRILL

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### Burgers

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

<b>Imperial Beef Burger</b>	£10.95
<b>Vegan Burger</b> (vegan bun available)	£10.95
<b>To add smoked dapple cheese:</b>	£1.25
<b>To add onion rings:</b>	£1.25
<b>To add bacon:</b>	£1.50

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

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## MAINS

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

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<b>Deep Fried Fillet of Scottish Haddock</b>	£12.95
<i>Cooked in a crisp batter &amp; served with chips, garden peas &amp; tartar sauce</i>	
<b>Imperial Fish Pie – <i>Signature Dish</i></b>	£12.50
<i>Prime white fish, Scottish salmon, smoked haddock &amp; boiled egg, topped with creamed potato &amp; served with garden peas</i>	
<b>Curried Breast of Chicken</b>	£12.50
<i>Pilaf rice, mango chutney &amp; flatbreads</i>	
<b>Beef &amp; Ale Pie</b>	£13.50
<i>Creamed potato, thyme roasted root vegetables</i>	
<b>Breast of Norfolk Chicken</b>	£14.95
<i>Creamed potato, mushroom puree, buttered kale, coarse grain 'Café au Lait'</i>	
<b>Pan Fried Liver &amp; Bacon</b>	£11.95
<i>Mash potato &amp; onion gravy</i>	
<b>Imperial Mac &amp; Cheese (v)</b>	£10.95
<i>Smoked dapple crumb, garlic bread &amp; mixed leaves</i>	
<b>Pistachio Falafel (v)</b>	£13.95
<i>Winter slaw, hummus, flatbreads</i>	

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## SIDES

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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
Mixed Salad	£2.50
Selection of Vegetables	£2.95
Peas	£2.50
Onion Rings	£2.50

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## DESSERTS & CHEESE

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

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

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

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

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### 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

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## AFTERNOON TEA

Served every day between 12 Noon – 5pm

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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, macarons & tea or coffee

### CHAMPAGNE TEA

£22.00 per person

As above plus a 125ml glass of champagne

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## SELECTION OF TEA & COFFEE

Served all day & evening

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<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>Hot chocolate</b>	£3.30 / £3.80 with whipped cream
<b>Cafétiere of coffee</b>	£2.80 / £5.60
<b>Cafétiere of decaffeinated coffee</b>	£2.80
<b>Liqueur coffee (please ask for selection &amp; prices)</b>	

**SUKI TEA**

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## WINE LIST

Served from 11am

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### 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.*