



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	£2.95
Norfolk apple juice, freshly squeezed orange juice, grapefruit juice	
Continental	£7.50
<i>A bowl of fresh fruit and/or yoghurt. choice of cereals (Rice Krispies, Frosties, Corn Flakes, Special K, Bran Flakes, Weetabix, Alpen) or Porridge</i>	
<i>Glass of fresh fruit juice Croissant or Danish pastry & toast with butter, jams & preserves</i>	
Breakfast Sundae	£4.25
<i>Muesli, yoghurt, fruit compote and honey</i>	
Imperial Breakfast	£11.25
<i>Fried, poached or scrambled egg, bacon, sausage, tomato, mushroom & hash brown (baked beans on request) served with toast & a standard tea/coffee</i>	
Grilled Norfolk Kippers	£7.00 - £12.00 (pair)
<i>Finest on the coast, melted butter, fresh lemon, served with bread & butter</i>	
Grilled Yarmouth Bloaters (24 hours' notice)	£7.00 - £12.00 (pair)
Lowestoft Poached Smoked Haddock	£10.50
<i>Served with a poached egg, bread & butter</i>	
Smoked Salmon & Scrambled Egg on Toast	£8.50
Eggs Benedict	£9.50
<i>Toasted muffin, smoked salmon or gammon of ham, soft poached egg, hollandaise sauce & fresh chopped chives</i>	
Croissant or toast	£3.00
<i>with butter, marmalade & preserves</i>	
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

Add Chips - £2.50

Or Sweet Potato Fries - £3.50

STARTERS

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

Bread Basket <i>dipping oil & butter</i>	£3.50
Hummus, Taramasalata Olives & Balsamic For one £4.95 To share £6.95 <i>With Toasted ciabatta</i>	
Today's Freshly Made Soup <i>Served with French bread</i>	£6.95
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>	£7.50
Add chips	£2.50
Chicken Liver Parfait <i>Red onion marmalade, toasted brioche</i>	£7.95
Red Pepper Mousse (v) <i>Courgette ribbons, ricotta, rye bread, toasted onion seeds & herb oil</i>	£7.50

FROM THE GRILL

Burgers

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

Char-Grilled Chicken Breast Burger	£11.95
Imperial Beef Burger	£11.50
Vegan Burger (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

MAINS

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

Deep Fried Fillet of Scottish Haddock	£13.00
<i>Cooked in crisp batter & served with chips, peas & tartar sauce</i>	
Imperial Fish Pie – <i>Signature Dish</i>	£13.00
<i>Prime white fish, Scottish salmon, smoked haddock & boiled egg, topped with creamed potato & served with peas</i>	
Curried Breast of Chicken	£13.00
<i>Basmati rice, poppadoms, mango chutney</i>	
Imperial Lasagna	£13.00
<i>Served with a mixed leaf salad</i>	
Add chips	£2.50
Add garlic bread	£3.50
Coq au Vin	£14.25
<i>Braised chicken leg, creamed potato, pearl onions, lardons, button mushrooms, carrots, in a red wine sauce</i>	
Heirloom Tomato & Mediterranean Vegetable Risotto (v)	£13.00
<i>Mascarpone cheese, basil foam, balsamic pearls & courgette crisps</i>	

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)	

DESSERTS & CHEESE

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

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

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
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

AFTERNOON TEA

Served every day between 12 Noon – 5pm

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

Teas: breakfast, Earl Grey, green, super fruits, peppermint, chamomile & decaffeinated £2.80

Cappuccino £3.00
Espresso topped with hot milk & foam

Café latte £3.00
Espresso diluted with hot steamed milk topped with a dash of foam

Americano £2.80
Espresso diluted with a dash of hot water

Macchiato £3.30
Espresso topped with a drop of foam

Mocha £3.30
Espresso coffee mixed with chocolate & topped up with steamed foamy milk

Espresso £2.50

Babyccino £0.50
Warm frothy milk, marshmallows & topped with chocolate dust

Hot chocolate £3.30 / £3.80 with whipped cream

Cafetière of coffee £2.80 / £5.60

Cafetière of decaffeinated coffee £2.80

Liqueur coffee (please ask for selection & prices)

SUKI TEA

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, Venezia, (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.

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 lingering finish.