

**WELCOME TO BAR FIZZ**

**Open daily**

**Food served until**

**9.30pm Monday to Saturday**

**& 9.00pm on Sunday**

**BREAKFAST MENU**

Monday – Friday 7am – 11am / Saturday & 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**  **ask for (V)** £8.50  
*Fried, poached or scrambled egg, bacon, sausage, tomato, mushroom & hash brown (baked beans on request)*

**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

**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 or gluten free bread or white baguette*

Suffolk ham & wholegrain mustard £6.95

Roast beef, wild 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)**  £8.95

Bacon, Cranberry & Brie £8.95

Steak, rocket & red onion marmalade £8.95

Add Chips - £2.75

Or Sweet Potato Fries - £3.50

**STARTERS**

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

**Bread Basket (V) ask for (GF)** £4.50

*Served with oil, balsamic & flavoured butter*

**Today’s Freshly Made Soup (V)** **ask for (GF)** £6.95  
*Served with French bread*

**Prawn Cocktail**  **ask for (GF)** £8.25

*Marie Rose sauce, lemon & brown bread*

**Chicken Liver Parfait ask for (GF)** £7.95

*Compressed apple, fennel, honey jelly, brioche croutons*

**Baked Chicken & Ham Pancake** - ***Signature Dish*** £8.25

*Baked with cream & cheese*

***Add chips*** £2.50

**Hummus, Taramosalata, Salmon & Tarragon Mousse (ask for GF)** £7.95

*Served with warm bread*

**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**

**FROM THE GRILL**

**Burgers** **ask for (GF)**   
*All garnished with gem lettuce, tomato, mayonnaise, pickles, in a brioche bun*

*with chips & slaw*

**Char-Grilled Chicken Breast Burger** £13.00

**Imperial Beef Burger** £13.00

**Vegan Burger** (available with vegan bun – please ask)£13.00

**Add smoked dapple cheese:** £2.50 **Add onion rings:** £2.50 **Add bacon:** £2.50

***^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 ask for (GF)** £13.50

*Cooked in crisp batter & served with chips, peas & tartar sauce*

**Imperial Fish Pie – *Signature Dish*** £13.95

*Prime white fish, Scottish salmon, smoked haddock & boiled egg,*

*topped with creamed potato & served with peas*

**Curried Breast of Chicken** £13.95

Basmati rice, poppadoms, mango chutney

**Suffolk Ham** £10.50

*Served with chips, two fried eggs, peas & grilled tomato*

**Imperial Lasagna** £13.95

*Served with a mixed salad*

***Add Chips*** £2.50

***Add Garlic Bread*** £3.50

**Potato, Olive & Preserved Lemon Tagine (VG)** ask for **(GF)** £14.00

*Almond & pomegranate cous-cous*

**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)** £3.00

(Grilled tomato, mushroom & onion rings)

**DESSERTS & CHEESE**

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

**Liquorice Panna Cotta** £7.25*Poached rhubarb & speculoos crumb*

**Salted Caramel & Apple Crumble (ask for GF) (V)** £7.25  
*served with Crème Anglaise*

**Chocolate Fondant Tart (V)** £7.25

*Textures of orange*

**Rum Poached Pineapple (V)** £7.25

*Pineapple sponge, blood orange curd, mango, rum pearls, pink peppercorn*

*crumb & lime sorbet*

**Vanilla Poached Pears (V)** £7.25  
*Caramelised white chocolate mousse, almond sponge, pear parfait,*

*calvados pearls & white chocolate fudge*

**Maple & Cinnamon Crème Brûlée (V)** £7.25  
*Textures of apple, roasted hazelnuts, vanilla cream*

**A Trio of Ice Cream *or* Sorbet (GF) (V) (ask for VG)** £6.00

£2.00 per scoop

**A Selection of Local Cheeses (ask for GF) (ask for V)** £9.50 *Served with chutney, fruit & crackers*

**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 & 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 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, macaroons & tea or coffee

**PROSECCO TEA** £19.50 per person

As above plus a 175ml glass of Prosecco

**SELECTION OF TEA & COFFEE**

Served all day & evening

**Teas:** breakfast, Earl Grey, green, super fruits, peppermint, £2.80

chamomile & decaffeinated

**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

[](http://www.google.co.uk/imgres?imgurl=http://www.hexagondesign.com/images/Portfolio/Logos/Small%20Jpegs/Suki%20Tea%20Logo%20Small.jpg&imgrefurl=http://www.hexagondesign.com/&h=426&w=426&tbnid=Qzom31_PiaWyjM:&zoom=1&docid=gMyerGHrWUInyM&ei=6xI-VbvlIpPxaonwgLAG&tbm=isch&ved=0CEAQMygWMBY)

**Liqueur coffee (please ask for selection & prices)**

**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 too 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 (Australia)**

*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.*

*.*