Welcome to The Terrace & Victoria Suite at the Imperial Hotel Serving breakfast, lunch, afternoon tea and dinner daily

Not all allergens are noted below and many dishes can easily be adjusted to suit.

BREAKFAST MENU

Served Monday to Friday 8am – 9.30am, Saturday & Sunday 8am – 10am

Juices	£2.95
Norfolk apple juice, freshly squeezed orange juice, grapefruit juice	
Continental Breakfast	£7.50
A glass of fresh fruit juice, choice of cereals (Rice Krispies, Frosties, Co	rn Flakes,
Special K, Bran Flakes, Weetabix, Alpen), porridge <u>or</u> a bowl of fresh f	ruit <u>and/or</u>
yoghurt, toast with butter, jams and preserves & a croissant or a Danis	h pastry
Breakfast Sundae	£4.25
Muesli, yoghurt, fruit compote and honey	
Imperial Breakfast (ask for GF)	£8.50
Fried, poached or scrambled egg, bacon, sausage, tomato, mushroom & hash brown (baked	
beans on request)	
Grilled Norfolk Kippers (GF)	57.00 - £12.00 (pair)
Finest on the coast, melted butter, fresh lemon, served with bread & bu	itter
Grilled Yarmouth Bloaters (24 hours' notice)	57.00 - £12.00 (pair)
Local Poached Smoked Haddock (ask for GF)	£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 or Danish pastry	£3.00
I am an encounce or Damon pastry	25.00

AFTERNOON TEA

Served daily from 2pm - 5.30pm

Fruit Scone, served with jam & whipped cream	£3.95
Victoria Sponge Cake	£3.50
Pain au Chocolate OR Danish Pastry	£3.50
Afternoon Tea (ask for GF or V, VG 24 hours' notice please) £14.00 Finger sandwiches (smoked salmon, egg & cress), fruit scone, whipped cream & preserves, a selection of afternoon tea fancies, macaron & tea or coffee) per person

SANDWICHES

Prosecco Afternoon Tea

As above plus a 175ml glass of Prosecco

Served daily from 12noon -2 pm (to 3pm on Sunday) and from 5.30pm – 9pm

SANDWICHES & BAGUETTES SERVED WITH CRISPS

Choose from white, granary or gluten free bread

Suffolk ham & wholegrain mustard	£6.95
Cheddar cheese & pickle (V) (ask for VG)	£6.95
Tuna mayonnaise & cucumber	£6.95
Egg mayonnaise & cress (V)	£6.95
Smoked Scottish salmon	£7.50
CIABATTA	
Steak, rocket & tomato chutney	£8.95
Chargrilled bacon, gem lettuce, tomato & mayonnaise	£8.50
Heritage tomato, pesto & mozzarella (V) (ask for VG)	£8.25

Add Chips - £2.75

ERRACE

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

STARTERS

Served daily from 12noon - 2pm (to 3pm on Sundays)

Bread Basket (serves two) (V) (ask for GF) Served with hummus, olives & flavoured butter	£4.50
Today's Freshly Made Soup (V) Served with French bread	£6.95
Herb Crusted Cod Fillet (ask for GF) Pea & mint mash & parsley velouté	£8.50
Prawn Cocktail (ask for GF) Marie Rose sauce, lemon & brown bread	£7.95
Suffolk Ham Terrine (ask for GF) Piccalilli & ciabatta toast	£7.95
Baked Chicken & Ham Pancake Baked with cream & cheese	£7.95
Cranberry, Brie & Onion Tart (V) (ask for VG) Leaf salad & cranberry syrup	£7.50

SIDES

£19.50 per person

	22.00
Chips (V) (ask for GF)	£3.00
New Potatoes (V) (GF)	£3.00
Selection of Seasonal Vegetables (V) (GF)	£3.00
Buttered Kale (V) (GF)	£3.00
Peas (V) (GF)	£3.00
Onion Rings (V)	£3.00
Steak Garnish (V) (Grilled tomato, mushroom & onion rings)	£3.00

$SteakStones^{TM}$

Our SteakStonesTM are the ideal way to cook your steak 'just the way you like it'. All our beef is well-marbled and matured for at least 28 days. Each steak is served sizzling on a SteakStone with sea salt, cracked black pepper, chips and steak garnish.

Choose from:

• 10oz Ribeye Steak - £23.95

• 8oz Fillet Steak - £25.95

Add a sauce:

• Garlic Butter £3.00

• Peppercorn Sauce £3.00

PLEASE NOTE THAT STEAKSTONES ARE HEATED TO 350°C AND WILL CAUSE BURNS IF TOUCHED!



SteakStones[™] are only available on The Terrace. If you'd prefer, our chefs are always available to cook your steak instead.



MAINS

Served daily from 12noon—2pm (to 3pm on Sundays)

Deep Fried Fillet of Scottish Haddock Cooked in a crisp batter & served with chips, peas & tartar sauce	£13.50
Grilled Fillet of Scottish Haddock (GF) Boiled new potatoes, peas & tartar sauce	£13.50
Pan Fried Fillet of Sea Bass (GF) Potato terrine, roasted cauliflower, parsnip crisps & curried butter sauce	£15.75
Imperial Fish Pie Prime white fish, Scottish salmon & smoked haddock served in a fish velouté with boiled egg, topped with creamed potato & served with garden peas	£15.00
Roasted Bronze Norfolk Turkey (ask for GF) Bacon wrapped chipolata, chestnut stuffing cranberry sauce, duck fat roasted potatoes & seasonal vegetables & cranberry sauce	£14.50
Duo of Suffolk Pork (ask for GF) Confit belly, braised shoulder bon bon, mustard mashed potato, red cabbage, apple purée, heritage carrots & jus	£15.95
Braised Shin of Beef Cottage Pie Topped with Norfolk Dapple mash, served with honey roasted parsnips & braised red cabbage	£15.00
Celeriac, Spinach, & Artichoke Pithivier (VG) Roasted beets, kale, carrot purée & mushroom jus	£13.50

FROM THE GRILL

Served daily from 12noon—2pm (to 3pm on Sunday)

All garnished with gem lettuce, tomato, mayonnaise & pickles, in a brioche bun	
with chips & tomato chutney	
Imperial Beef Burger (ask for GF)	£12.95
Vegan Burger (ask for VG bun)	£12.95
Add Norfolk Dapple Cheese (ask for VG cheese)	£2.25
Add Onion Rings	£2.25
Add Bacon	£2.25

DESSERTS & CHEESE

Served daily from 12noon—2pm (to 3pm on Sunday)

Imperial Christmas Pudding (ask Brandy infused crème Anglaise	c for GF/V)	£6.95
Apple & Cinnamon Oat Crumble Served with vanilla ice cream	e (V) (ask for VG)	£6.95
Saffron Poached Pear (V) (ask fo	r GF)	£6.95
Lemon & poppy seed cake, vanilla yoghurt, cinnamon sauce & candied hazelnuts		
Cherry & White Chocolate Chees	secake	£6.95
Meringue, cherry gel & speculoos o	crumb	
Dark Chocolate Mousse (V) (ask	k for GF)	£6.95
Mandarin gel, jelly, poached segme	ents, orange crisps & sorbe	et
A Selection of Local Cheeses (ask	c for GF/V)	£9.00
Served with quince jelly, flavored b	utter, fruit & crackers	
A Trio of Ice Cream (V/GF) or S	orbet (VG/GF)	£5.50
,	. ,	or £1.90 per scoop

THE LITTLE IMP'S MENU (Under 12s)

2 courses & a drink £10.95 - Served every day from 12noon

MAINS	DESSERT
Fish & chips (ask for GF)	Pancake with golden syrup (V)
Crispy chicken bites, chips & peas	DIY sundae (V) (ask for GF)
Sausage, Mash & peas	Chocolate brownie (V)
DRINK—Fruit Juice, Squash or Milk	

