

The Bay

Seafood Bar

Freshly Cured Salmon...

Jarrold's Own Brand Smoked Salmon

Norfolk smoke house traditionally smoked over hot oak wood chips **£14.75**

John Ross Balmoral Smoked Salmon

Scottish smoke house artisan kiln, cured and smoked over oak and beech chippings **£18.50**

Hot Kiln Smoked Salmon

Smoked traditionally over oak and beech chippings then oven roasted to produce a delicious cooked, yet moist and flaky hot roasted salmon **£16.50**

Jarrold's Beetroot Gravlax

Home cured with beetroot and scented with dill, lemon, orange and lime **£15.25**

Salmon Taster Board

Made up of our 4 unique tasting salmon varieties **£18.50**

...served with

Brown bread and butter, black pepper and lemon

Or

Sweet corn blinis, crème fraiche, grated egg white, egg yolk, capers and shallots

Or

Pickled cucumber and beetroot ribbons, warm potato salad, dill crème fraiche

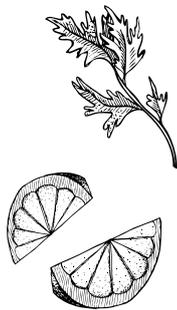
Or

Free range poached or scrambled hen's egg with sourdough toast

Oysters

Brancaster Rock Oyster

Red wine and shallot vinegar, Tabasco, and lemon. Subject to availability. **£3.50**



Caviar

Served with blinis, crème fraiche, grated egg white, egg yolk. Mother-of-pearl spoon. Ice-cold vodka

Oscietra, 30g **£85.00**

A refined taste and comes from fully mature 11–12 year old *Gueldenstaedtii*. Jarrold Loves... This firm golden to dark brown egg has a mellow nutty flavour

Acipenser, 30g **£100.00**

One of the most widely available species, Acipenser is an intensely dark, almost luminous small caviar. Jarrold Loves... The way this caviar melts pleasantly on the tongue and has a fine distinct flavour.

Beluga, 30g **£225.00**

Considered the most prestigious caviar because of its rarity, Beluga only comes from mature 20 year old *Huso Huso* Sturgeons. Jarrold Loves... The soft creamy texture and subtle taste, which has a hint of walnut.

Boards

Scandinavian Smörgåsbord

Pickled cucumber and red cabbage, radishes, new potatoes and egg salad, salmon gravlax, pickled herring, seared mackerel with a dill and lemon verbena sauce, Scandinavian bread. **£12.50 per person**

Fish Platter for Two or More

Jarrold smoked salmon, prawns, smoked trout mousse, avocado, pickled vegetables, Nordic salmon seaweed salad, Swedish rye bread **£13.50 per person**

Roast Monkfish

Roast Monkfish tail, thai spiced lentils, pickled vegetables and coriander pesto **£22.00 per person**

The Veggie Board

Warm sweetcorn blini, grilled crottin goat's cheese, marine plankton hummus, avocado and crème fraiche, Binham Blue cheese and red onion tart, dill potato and egg salad, rose petal harissa, garden leaves and pumpernickel bread **£12.75 per person**

Mains

Lobster Bisque

Flamed with brandy, topped with tarragon cream and a basket of artisan breads **£10.50**

Nordic Cooked Salmon

Served warm with egg yolk, cucumber, avocado crème fraiche and pumpernickel **£15.50**

Norfolk Dressed Cromer Crab

Salad served with minted new potatoes **£16.95**

Smoked Salmon & Crayfish Royal

Hollandaise over a poached hen's eggs with John Ross smoked salmon, crayfish and English muffin **£10.00 / £15.00**

Jarrold Fish Pie

Topped with creamy mash potato and sprouting broccoli **£15.50**

Sides

- Basket of homemade artisan breads and olive oil
- New potatoes parsley and butter
- Tomato and shallot and chive salad
- Mixed or green salad with house dressing

£4.00 each

Desserts

Jarrold Lemon Posset **£6.50**

Tiramisu **£7.00**

Citrus lemon and Prosecco sorbet **£2.00 per ball**

All dishes are freshly prepared daily using the highest quality local produce wherever possible. Our chefs use a variety of **herbs, spices, fruit** and **nuts** in our kitchens. All dishes may contain a trace of these products. No additional service charge added.

