

The Bay

Seafood Bar

Freshly Cured Salmon...

Jarrold's Own Brand Smoked Salmon

Norfolk smoke house traditionally smoked over hot oak wood chips **£14.00**

John Ross Balmoral Smoked Salmon

Scottish smoke house artisan kiln, cured and smoked over oak and beech chippings **£17.50**

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 **£15.50**

Jarrold's Beetroot Gravlax

Home cured with beetroot and scented with dill, lemon, orange and lime **£14.50**

Salmon Taster Board

Made up of our 4 unique tasting salmon varieties **£17.50**

...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 **£3.25**

Red wine and shallot vinegar, Tabasco, and lemon.

Subject to availability.

Caviar

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

Oscietra 30g **£80.00**

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 **£95.00**

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 **£190.00**

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 potatoe and egg salad, salmon gravlax, pickled herring, seared mackerel with a dill and lemon verbena sauce, Scandinavian bread.

£11.50 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 **£12.50 per person**

The Meat Board

Smoked chicken and mayonnaise, gala pie, Binham Blue cheese and red onion tart, garden leaves, piccalilli and White Lady cheese with grapes, celery, basket of artisan breads **£13.00 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 **£11.50 per person**

Mains

Lobster Bisque

Flamed with brandy, topped with tarragon cream and a basket of artisan breads **£9.50**

Nordic Cooked Salmon

Served warm with egg yolk, cucumber, avocado crème fraiche and pumpernickel **£14.50**

Norfolk Dressed Cromer Crab

Salad served with minted new potatoes **£16.50**

Smoked Salmon & Crayfish Royal

Hollandaise over a poached hen's eggs with John Ross smoked salmon, crayfish and English muffin **£9.00 / £14.00**

Jarrold Fish Pie

Topped with creamy mash potato and sprouting broccoli **£14.00**

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

£3.50 each

Desserts

Jarrold Lemon Posset **£6.00**

Tiramisu **£6.50**

Citrus lemon and Prosecco sorbet **£1.50 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.



White Wine

Trebbiano Garganega, Ponte Pietra (Italy)

175ml **£5.35** 250ml **£6.50** Bottle **£18.50**

Organic Macabeo, Castaño (Spain)

175ml **£5.75** 250ml **£6.85** Bottle **£20.50**

Chardonnay, Monrouby (France)

175ml **£6.50** 250ml **£7.50** Bottle **£19.50**

Picpoul de Pinet, La Croix Gratiot (France)

175ml **£7.50** 250ml **£9.00** Bottle **£23.50**

Pinot Grigio, Cantina di Gambellara (Italy)

175ml **£7.75** 250ml **£9.25** Bottle **£27.00**

Sauvignon Blanc, Tinpot Hut (New Zealand)

175ml **£8.00** 250ml **£9.00** Bottle **£28.00**

Verdejo Rueda, Flor de Vetus (Spain)

175ml **£8.50** 250ml **£9.50** Bottle **£29.00**

Marlborough Classic Riesling,

Framingham (New Zealand)

175ml **£9.50** 250ml **£11.00** Bottle **£32.50**

Goats Do Roam, Fairview (South Africa) Bottle £21.00

Planalto Douro Branco, Casa Ferreirinha

(Portugal) Bottle £26.00

Marlborough Sauvignon Blanc, Kim Crawford

(New Zealand) Bottle £26.00

Chardonnay, 16 Stops Bottle £24.00

Gallina De Piel, Ikigall (Spain) Bottle £29.00

Gallina – Chardonnay, Macon-Villages, La Crochette

(France) Bottle £35.00

Chablis, Perchaud (France) Bottle £46.50

Rosé Wine

Pinot Grigio Rosé, Terre di Monteforte (Italy)

175ml **£6.75** 250ml **£7.80** Bottle **£21.50**

Cotes de Provence, Château du Rouët

(France) Bottle £30.00

Red Wine

Pinot Noir, Montes Limited Selection (Chile)

175ml **£6.50** 250ml **£7.60** Bottle **£21.25**

Malbec, Kaiken Clasico (Argentina)

175ml **£7.75** 250ml **£9.25** Bottle **£27.00**

Valpolicella Ripasso, Cantine di Ora (Italy)

175ml **£7.25** 250ml **£8.25** Bottle **£29.50**

Shiraz, Lionheart of the Barossa (Australia)

175ml **£7.50** 250ml **£9.00** Bottle **£32**

Shiraz / Cabernet, Peter Lehmann Wildcard

(Australia) Bottle £24.50

Beaujolais-Villages, Dominique Morel (France)

Bottle £25.50

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Champagne & Sparkling Wine

Prosecco, La Cavea 125ml £7.50 Bottle £26.50

Joseph Perrier, Cuvee Royale Brut 125ml £11.00 Bottle £45.00

Piper-Heidsieck, Cuvée Brut Essentiel Bottle £47.90

Joseph Perrier, Cuvee Royale Rosé Bottle £60.00

Joseph Perrier, Cuvee Royale Vintage Bottle £79.00

Rare Brut Millesimé Champagne 2002 Bottle £180.00

Louis Roederer, Cristal Brut Champagne 2008 Bottle £200.00

Dom Pérignon Champagne 2008 Bottle £225.00

Bottled Beers & Ciders

Moongazer Dewhopper, Lager 4% 500ml £5.00

Moongazer Jumper, Amber Ale 4% £4.90

Adnams Ghost Ship, Pale Ale 4.5% 500ml £5.05

Adnams Ghost Ship, Alcohol Free Beer 0.5% 500ml £5.05

Guest Local, Cider 5% 500ml £5.50

Soft Drinks

Fruit Juice £3.60

Orange, Pink Grapefruit, Prune, Carrot, Cloudy Apple or Mango Juice

Jarrold Bottled Water £1.95

Still or Sparkling

Breckland Orchard Drinks £3.35

Light Elderflower, Pear & Elderflower, Ginger Beer with Chilli, Cloudy Lemonade, Strawberry & Rhubarb

Hot Drinks

Award-winning Novus Tea all £2.85 each

English Breakfast Tea, Decaffeinated Ceylon, Organic Darjeeling, Sapphire Earl Grey, Spicy Rooibos (Caffeine Free), Dragonwell Green Tea, Persian Pomegranate, Citrus Chamomile, White Pear & Ginger or Egyptian Mint Tea

Coffee (Served in cafetieres)

House Roast **£3.25** Decaf Blue Water **£3.25**

Recommended Coffee **£3.70**

Small glass (125ml) available on request

