

# The Bay

Seafood Bar

*freshly cured salmon...*

## Jarrold's Own Brand Smoked Salmon

Norfolk smoke house traditionally smoked over hot oak wood chips £12.00

## John Ross Balmoral Smoked Salmon

Scottish smoke house artisan kiln, cured and smoked over oak and beech chippings £15.50

## 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 £14.00

## Jarrold's Beetroot Gravlax

Home cured with beetroot and scented with dill, lemon, orange and lime £12.50

## Salmon Taster Board

Made up of our 4 unique tasting salmon varieties £15.50

*...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

## Caviar

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

### Osciètre 30g £80.00 125g £240.00

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

### Acipenser 30g £95.00 125g £300.00

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 125g £550.00

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.

## Mains

### Lobster Bisque

Flamed with brandy, topped with tarragon cream and a basket of artisan breads £8.50

### Nordic Cooked Salmon

Served warm with egg yolk, cucumber, avocado crème fraiche and pumpernickel £12.50

### Cornish Crab Tian

Avocado, tomato, cucumber jelly topped with keta and blinis £14.00

### Norfolk Dressed Cromer Crab

Salad served with minted new potatoes £14.00

### Smoked Salmon & Crayfish Royal

Hollandaise over a poached hen's eggs with John Ross smoked salmon, crayfish and English muffin £7.00 / £12.00

### Jarrold Fish Pie

Topped with creamy mash potato and sprouting broccoli £11.50

## 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. £9.50 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 £10.50 per person

### The Meat Board

Ham hock ball, 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 £12.50 per person

### The Veggie Board

Warm sweetcorn blini, grilled crottin goat's cheese, marine plankton hummus, avocado and crème fraîche, Binham Blue cheese and red onion tart, dill potato and egg salad, rose petal harissa, garden leaves and pumpernickel bread £10.50 per person

## Sides

Basket of artisan breads and olive oil

New potatoes, parsley and butter

Tomato and shallot and chive salad

Mixed or green salad with house dressing

£3.00 each

## Desserts

Jarrold Lemon Posset £5.00

Tiramisu £6.00

Citrus lemon and Prosecco sorbet £1.25 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.

