

The Bay

Seafood Bar

Freshly Cured Salmon

JARROLD'S OWN BRAND SMOKED SALMON

Norfolk smoke house traditionally smoked over hot oak wood chips.

£15.75

JOHN ROSS BALMORAL SMOKED SALMON

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

£19.50

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.

£17.50

JARROLD'S BEETROOT GRAVLAX

Home cured with beetroot and scented with dill, lemon, orange and lime.

£16.25

SALMON TASTER BOARD

Made up of our 4 unique tasting salmon varieties

£19.50

... served with

Brown bread and butter, black pepper and lemon.

OR

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

OR

Pickled cucumber and beetroot ribbons, warm potato salad, dill crème fraîche.

OR

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

Sides

Basket of homemade artisan breads & olive oil.

New potatoes parsley & butter.

Tomato and shallot & chive salad.

Mixed or green salad with house dressing.

£4.00 EACH

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 and bread.

£13.50 PER PERSON

FISH PLATTER FOR TWO OR MORE

Jarrold smoked salmon, prawns, smoked trout mousse, avocado, pickled vegetables, Nordic salmon seaweed salad and bread.

£14.50 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 bread.

£13.75 PER PERSON

Mains

LOBSTER BISQUE

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

£11.00

CHEF'S SPECIAL DISH OF THE DAY

Please ask for more information.

NORFOLK DRESSED CROMER CRAB

Salad served with minted new potatoes.

£17.95

SMOKED SALMON & CRAYFISH ROYAL

Hollandaise over a poached hen's eggs with John Ross smoked salmon, crayfish and English muffin.

£11.00 / £16.00

JARROLD FISH PIE

Topped with creamy mash potato and sprouting broccoli.

£16.50

POKE BOWLS

Bowls made of rice, sliced cucumber, green onions, avocado and mango, shredded carrots, lettuce, edamame, and toasted sesame seeds, puff rice and Sriracha mayo

Choose one of the following toppings:

Nordic cooked salmon • Seared tuna • Smoked tofu

£16.50

Oysters

BRANCASTER ROCK OYSTER

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

£3.70 per oyster

Caviar

European Union caviar served with blinis, crème fraîche, grated egg white, egg yolk. Mother-of-pearl spoon. Ice-cold vodka.

OSCIETRA 30g

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.

30g £95.00

ACIPENSER 30g

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.

30g £110.00

BELUGA 30g

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.

30g £250.00

Desserts

JARROLD LEMON POSSET

£6.50

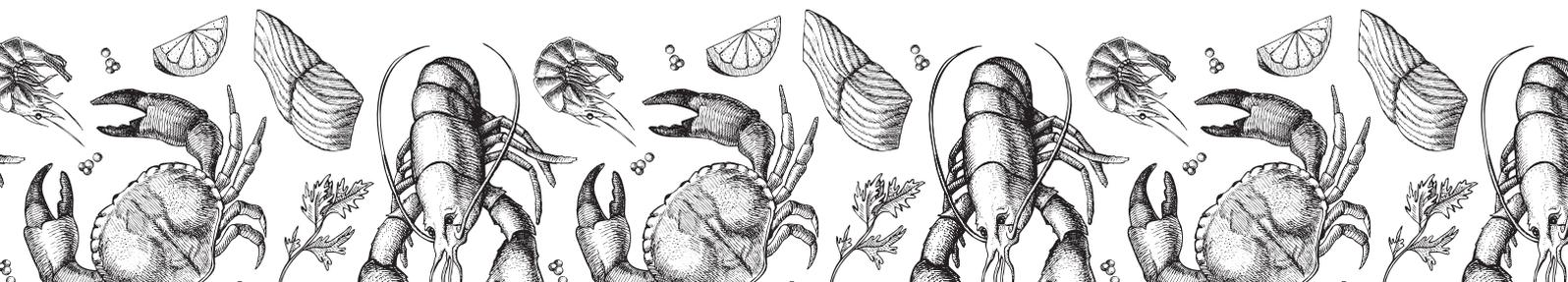
TIRAMISU

£7.00

CITRUS LEMON & 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.



— Drinks —

SPARKLING & CHAMPAGNE

PROSECCO LA CAVEA ITALY

Fruity – Crisp – Floral
£7.50 / £26.50

JOSEPH PERRIER, CUVÉE ROYALE BRUT FRANCE

Lemon Curd – Toast
£11 / £45

PIPER-HEIDSIECK, CUVÉE BRUT ESSENTIEL

Tree Fruits – Citrus – Nutty
Bottle £57.90

JOSEPH PERRIER, CUVÉE ROYALE ROSÉ

Fruity – Fresh
Bottle £60

JOSEPH PERRIER, CUVÉE ROYALE VINTAGE

Intense Fruit – Floral
Bottle £79

RARE BRUT MILLESIMÉ CHAMPAGNE

Tree Fruit – Citrus
Bottle £199

LOUIS ROEDERER, CRISTAL BRUT CHAMPAGNE

Pear – Citrus – Brioche
Bottle £305

DOM PÉRIGNON CHAMPAGNE

Toast – Almond – Green Apple
Bottle £225

WHITE WINE

ORGANIC MACABEO, FAMILIA CASTAÑO, MURCIA, SPAIN

White Fruits – Apple – Citrus
£7 / £7.50 / £22.50

VERDEJO, DUQUESA DE VALLADOLID, RUEDA, SPAIN

Green Apple – Honey – Citrus
£7.50 / £8 / £23.75

DÃO BRANCO, DUQUE DE VISEU, PORTUGAL

Pear – Lime – Mineral
£8 / £8.25 / £24

PICPOUL DE PINET, DOMAINE LA CROIX GRATIOT, LANGUEDOC, FRANCE

Green Apple – Stone – Lemon
£7.75 / £10.25 / £30

GOATS DO ROAM WHITE, GOATS DO ROAM, COASTAL REGION, SOUTH AFRICA

Apricot – Tropical – Grapefruit
£8.25 / £8.50 / £24.50

FALANGHINA, VESEVO, BENEVENTANO, CAMPANIA, ITALY

Peach – Pear – Smoke
£31

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND

Passion Fruit – Pineapple – Green Apple
£8.75 / £11 / £34

GRÜNER VELTLINER, LOIMER, KAMPTA, LOWER AUSTRIA

Orange – Mineral – Melon
£10 / £12.25 / £34

O ROSAL RÍAS BAIXAS ALBARIÑO SPAIN

Pear – Stone – Citrus
£10 / £12.25 / £37

GAVI DI GAVI, LUGARARA SINGLE VINEYARD, LA GIUSTINIANA, PIEMONTE, ITALY

Almond – Nectarine – Lime Zest
£39

RIESLING KABBINETT TROCKEN PURIST MOSEL, AXEL PAULY, GERMANY

Hay – Peach – Exotic Fruit
£39

POUILLY-FUMÉ, L'HÉRITAGE DOMAINE FIGEAT, LOIRE, FRANCE

Bright Citrus – Stone Fruit
£45

CHARDONNAY, GREYWACKE, MARLBOROUGH, NEW ZEALAND

White Nectarine – Candied Orange Rind – Roasted Chestnuts – Buttered Brioche
£45

RED WINE

PINOT NOIR, MONTES LIMITED SELECTION, ACONCAGUA COSTA, CHILE

Toasted – Hazelnuts – Vanilla – Red Fruits
£6.80 / £8.20 / £22.50

MERLOT / CORVINA, PONTE PIETRA, VENETO, ITALY

Cherry – Cranberry – Mint
£19.50

MALBEC, KAIKEN CLÁSICO, MENDOZA ARGENTINA

Black Fruit – Oak – Smoke
£22

RIOJA CRIANZA, EL COTO, SPAIN

Blackberry – Balsamic – Cocoa
£4.80 / £6.20 / £25

SHIRAZ, LIONHEART OF THE BAROSSA, AUSTRALIA

Blackberry – Raspberry – Blackcurrant
£6.80 / £8.20 / £27

EVARISTO VINHO REGIONAL LISBOA TINTO, PORTUGAL

Ripe Cherry – Blackberry – Blackcurrant
£5.50 / £7 / £27

FRAPPATO `COSTADUNE, MANDRAROSSA, SICILY, ITALY

Red Fruit – Spice – Floral
£5.50 / £7 / £27

GRENACHE, WILLUNGA 100, MCLAREN VALE, SOUTH AUSTRALIA

Red Fruit – Black Fruit – Oak
£6.80 / £8.20 / £29

VALPOLICELLA, ALLEGRINI, VENETO, ITALY

Intense Cherry – Red Fruit
£4.80 / £6.20 / £29.50

CHIROUBLES, DOMINIQUE MOREL, BEAUJOLAIS, FRANCE

Wild Strawberry – Cherry
Bottle £36.50

ENTITY SHIRAZ, JOHN DUVAL, BAROSSA, SOUTH AUSTRALIA

Black Fruit – Chocolate – Spice
Bottle £60

BOURGOGNE ROUGE, DOMAINE DE MONTILLE, BURGUNDY, FRANCE

Red Fruit – Spice
Bottle £70

FLEURIE, DOMINIQUE MOREL, BEAUJOLAIS, FRANCE

Red Fruit – Black Fruit – Floral
Bottle £35

PURPLE ANGEL COLCHAGUA, MONTES, COLCHAGUA VALLEY, CHILE

Black Fruit – Smoke
Bottle £85

ROSÉ WINE

PINOT GRIGIO ROSÉ, TERRE DI MONTEFORTE, ITALY

Red Cherry – Strawberry
£6.75 / £7.80 / £21.50

COTES DE PROVENCE, CHÂTEAU DU ROUËT, FRANCE

Red Fruits – Citrus – Oak
Bottle £32

Wine by the glass: 175ml / 250ml.
125ml also available.

BEER & CIDER

ADNAMS GHOST SHIP LOW ALCOHOL

Citrus flavours and a confident bitterness, all built on a malty backbone.
0.5% 500ml £5.20

ADNAMS GHOST SHIP PALE ALE

Bold citrus flavours and biscuit aroma
4.5% 500ml £5.20

NORFOLK BREWHOUSE MOONGAZER DEWHOPPER LAGER

Light with a crisp hoppy finish
4% 500ml £5.20

NORFOLK BREWHOUSE MOONGAZER JUMPER AMBER ALE

Full body bitterness with fruity over tones and smooth finish
3.9% £5.20

JARRROLD OWN BRAND EXCLUSIVE NORFOLK HERITAGE AMBER ALE

4% 500ml £5.20

SAXBY'S CIDER

5% 500ml £5.50

SOFT DRINKS

JARRROLD FILTERED WATER

Still or Sparkling
£1

BRECKLAND ORCHARD

Light Elderflower, Pear & Elderflower, Ginger Beer with Chilli, Cloudy Lemonade, Strawberry & Rhubarb
£3.90 EACH

TEAS £3.25 EACH

Novus Teas are also available to purchase in the Foodhall, lower ground.

ENGLISH BREAKFAST DECAFFEINATED CEYLON SAPPHIRE EARL GREY SPICY ROOIBOS CAFFEINE FREE EGYPTIAN MINT TEA DRAGONWELL GREEN TEA PERSIAN POMEGRANATE WHITE PEAR & GINGER

COFFEE

HOUSE ROAST £3.25
DECAF BLUE WATER £3.25
RECOMMENDED COFFEE £3.70

All coffee served in cafetieres.
Full fat, skimmed and soya milk available.