

# 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

*Fuity – 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 KABINETT 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

### JARROLD 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.*