

The Bay

Seafood Bar

Freshly Cured Salmon

JARROLDS OWN BRAND SMOKED SALMON

Norfolk smoke house traditionally smoked over hot oak wood chips.

£17.75



JOHN ROSS BALMORAL SMOKED SALMON

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

£20.00

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.

£19.00

JARROLDS BEETROOT GRAVLAX

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

£19.00

SALMON TASTER BOARD

Made up of our 4 unique tasting salmon varieties

£22.00

... served with

Brown bread and butter and lemon.

OR

Blinis, crème fraîche, grated egg white, egg yolk, capers and shallots.

OR

Warm potato and egg salad, pickled cucumber and beetroot ribbons, and dill crème fraîche.

OR

Free range scrambled hen's egg on 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.

£5.50 EACH

Boards

FISH PLATTER FOR 2 OR MORE

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

£20.00 PER PERSON

ADD CROMER CRAB, £14

THE VEGGIE BOARD

Warm blinis, grilled crottin goat's cheese, marine plankton hummus, avocado, crème fraîche, Binham Blue cheese and red onion tart, dill potato and egg salad, rose petal harissa, garden leaves and pumpernickel bread.

£18.00 PER PERSON

Mains

LOBSTER BISQUE

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

£12.00

CHEF'S SPECIAL DISH OF THE DAY

Please ask for more information.

NORFOLK DRESSED CROMER CRAB

Salad served with minted new potatoes.

£22.50

LOLLYPOP PRAWNS

Sticky prawns, Asian noodle salad with Galangal & sesame dressing.

£13.00 / £23.00

JARROLDS FISH PIE

Topped with creamy mash potato and sprouting broccoli.

£18.75

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

£19.00



Oysters

BRANCASTER ROCK OYSTER

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

£3.90 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 £96.00

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 £112.00

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

JARROLDS LEMON POSSET

£8.00

BISCOFF & TOFFEE PAVLOVA

£8.00

BLACK FOREST MOUSSE WITH CHERRY COMPOTE

£8.00

CITRUS LEMON & PROSECCO SORBET

£3.50 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.



SPARKLING & CHAMPAGNE

PROSECCO LA CAVEA, ITALY

Fruity – Crisp – Floral

£8.30 / Bottle £30.60

GUEST CHAMPAGNE CHARLES HEIDSIECK, BRUT RÉSERVE

Brioche – Pistachio – Vanilla

£14.00 / Bottle £65.00

JOSEPH PERRIER, CUVÉE ROYALE ROSÉ

Fruity – Fresh

Bottle £60.00

JOSEPH PERRIER, CUVÉE ROYALE VINTAGE

Intense Fruit – Floral

Bottle £79.00

PIPER-HEIDSIECK, CUVÉE BRUT ESSENTIEL

Tree Fruits – Citrus – Nutty

£15.00 / Bottle £65.00

RARE BRUT MILLESIMÉ CHAMPAGNE

Tree Fruit – Citrus

Bottle £199.00

DOM PÉRIGNON CHAMPAGNE

Toast – Almond – Green Apple

Bottle £275.00

LOUIS ROEDERER, CRISTAL BRUT CHAMPAGNE

Pear – Citrus – Brioche

Bottle £305.00

JARROLDS CHET VALLEY VINEYARD LA ROSE SPARKLING CUVÉE BRUT

Hedgerow Fruit – Fresh

£10.70 / Bottle £53.70

WHITE WINE

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

VIOGNIER IGP CÔTES DE THAU, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE

Apricot – Guava

Bottle £27.00

ORGANIC MACABEO, FAMILIA CASTAÑO, MURCIA, SPAIN

White Fruits – Apple – Citrus

£7.80 / £9.00 / Bottle £27.50

CHARDONNAY IGP PAYS D'OC, MONROUBY, LANGUEDOC, FRANCE

Peach – Apple – Floral

Bottle £28.00

VINHO VERDE LOUREIRO/ ALVARINHO, AZEVEDO, PORTUGAL

Tropical Fruits – Mango – Citrus

£8.75 / £10 / Bottle £29.00

MONOPOLIO PINOT GRIGIO, CANTINA DI GAMBELLARA, VENETO, ITALY

Blossom – Stone Fruits – Apple

Bottle £32.00

BENEVENTANO FALANGHINA, VESEVO, CAMPANIA, ITALY

Dried Fruit – Vibrant – Citrus

Bottle £32.00

PICPOUL DE PINET, DOMAINE LA CROIX GRATOIT, FRANCE

Lemon – Stone Fruit

£9.50 / £11.50 / Bottle £35.00

MARLBOROUGH SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND

Passionfruit – Melon – Citrus

£9.50 / £13.00 / Bottle £37.00

2023 OLD VINES CHENIN BLANC, KLOOF STREET, SWARTLAND, SOUTH AFRICA

Pears – White peach

£10.00 / £13.50 / Bottle £38.00

KAMPTAL GRÜNER VELTLINER, LOIMER, LOWER AUSTRIA

Citrus – Apple – Pineapple

Bottle £38.00

'LUGARARA' GAVI DI GAVI, LA GIUSTINIANA, PIEMONTE, ITALY

Lemon – Apple

Bottle £41.00

ALBARIÑO, BODEGA GARZÓN RESERVE, MALDONADO, URUGUAY

Citrus – Peach – Honeysuckle

£11.00 / £14.00 / Bottle £42.00

'PURIST' MOSEL RIESLING KABINETT TROCKEN, AXEL PAULY, GERMANY

Mineral – Tropical Fruits

Bottle £43.00

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

Citrus – Peach – Gunflint

Bottle £45.00

MARLBOROUGH CHARDONNAY, GREYWACKE, NEW ZEALAND

Pink Grapefruit – Peach – Orange

£12.50 / £15.00 / £45.00

CHABLIS 'LES CHANOINES', LAROCHÉ, BURGUNDY, FRANCE

Stone Fruit – Citrus

£13.00 / £16.00 / Bottle £48.00

RED WINE

PINOT NOIR, MONTES LIMITED SELECTION, ACONCAGUA COSTA, CHILE

Toasted – Hazelnuts – Vanilla – Red Fruits

£8.00 / £9.00 / £28.00

MERLOT / CORVINA, PONTE PIETRA, VENETO, ITALY

Cherry – Cranberry – Mint

Bottle £24.00

MALBEC, KAIKEN CLÁSICO, MENDOZA ARGENTINA

Black Fruit – Oak – Smoke

Bottle £27.50

RIOJA CRIANZA, EL COTO, SPAIN

Blackberry – Balsamic – Cocoa

£9.50 / £10.75 / £33.00

SHIRAZ, LIONHEART OF THE BAROSSA, AUSTRALIA

Blackberry – Raspberry – Blackcurrant

£8.50 / £9.50 / £35.00

EVARISTO VINHO REGIONAL LISBOA TINTO, PORTUGAL

Ripe Cherry – Blackberry – Blackcurrant

Bottle £24.00

FRAPPATO 'COSTADUNE', MANDRAROSSA, SICILY, ITALY

Red Fruit – Spice – Floral

Bottle £33.00

GRENACHE, WILLUNGA 100, MCLAREN VALE, SOUTH AUSTRALIA

Red Fruit – Black Fruit – Oak

Bottle £38.50

VALPOLICELLA, ALLEGRINI, VENETO, ITALY

Intense Cherry – Red Fruit

Bottle £39.50

SHIRAZ, 16 STOPS, SOUTH AUSTRALIA

Dark Fruit – Spiced Plum – Oak

Bottle £25.00

BOURGOGNE ROUGE, DOMAINE DE MONTILLE, BURGUNDY, FRANCE

Red Fruit – Spice

Bottle £55.00

ENTITY SHIRAZ, JOHN DUVAL, BAROSSA, SOUTH AUSTRALIA

Black Fruit – Chocolate – Spice

£16.00 / £17.00 / Bottle £60.00

PURPLE ANGEL COLCHAGUA, MONTES, COLCHAGUA VALLEY, CHILE

Black Fruit – Smoke

Bottle £85.00

ROSÉ WINE

PINOT GRIGIO ROSÉ, TERRE DI MONTEFORTE, ITALY

Red Cherry – Strawberry

£7.00 / £9.00 / Bottle £26.50

COTES DE PROVENCE, CHÂTEAU DU ROUËT, FRANCE

Red Fruits – Citrus – Oak

£8.50 / £10.50 / Bottle £42.00

BEER & CIDER

ADNAMS GHOST SHIP LOW ALCOHOL

*Citrus flavours and a confident bitterness,
all built on a malty backbone.*

0.5% 500ml £5.60

ADNAMS GHOST SHIP PALE ALE

Bold citrus flavours and biscuit aroma

4.5% 500ml £5.60

GUINNESS

*Smoothly balanced Irish stout with
bitter, sweet, roasted notes*

4.2% 568ml £6.25

0% 568ml £6.25

NORFOLK BREWHOUSE MOONGAZER DEWHOPPER LAGER

Light with a crisp hoppy finish

4% 500ml £5.60

NORFOLK BREWHOUSE MOONGAZER JUMPER AMBER ALE

*Full body bitterness with fruity
over tones and smooth finish*

3.9% 500ml £5.60

SAXBY'S CIDER

5% 500ml £5.60

SOFT DRINKS

JARROLDS FILTERED WATER

Still or Sparkling

£2.50 / £4.00

BRECKLAND ORCHARD

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

£4.20 EACH

TEAS £3.60 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

CAFETIÈRE COFFEE

HOUSE ROAST £3.50

DECAF £3.50

RECOMMENDED COFFEE £4.00

*All coffee served in cafetieres. Whole,
skimmed, soya and oat milk available.*