

# The Bay

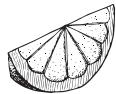
Seafood Bar

## 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*. Jarrol 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. Jarrol 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. Jarrol 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

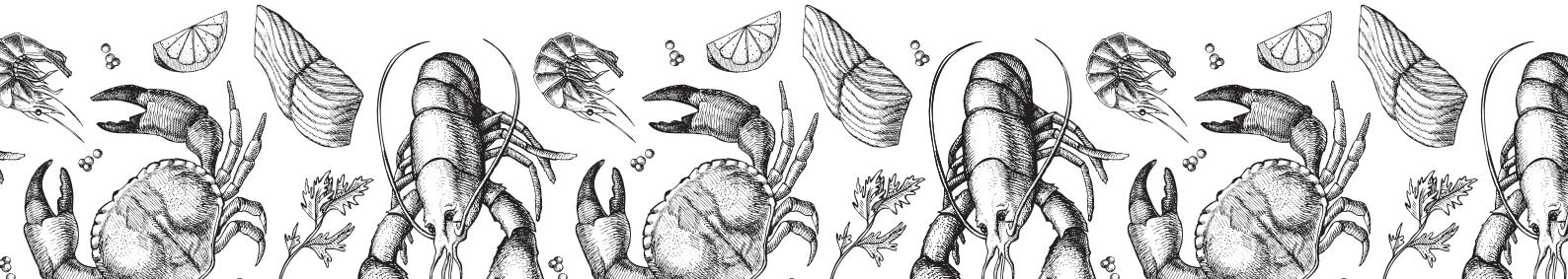
### BLACK FOREST MOUSSE WITH CHERRY COMPOTE

£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**  
Fuity – Crisp – Floral  
£8.30 / Bottle £30.60

**GUEST CHAMPAGNE**  
**CHARLES HEIDSIECK, BRUT RÉSERVE**  
Brioche – Pistachio – Vanilla  
£14.00 / Bottle £65.00

**JOSEPH PERRIER, CUVEE ROYALE ROSÉ**  
Fuity – Fresh  
Bottle £60.00

**JOSEPH PERRIER, CUVEE 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 CUVEE 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, VESOVO, CAMPANIA, ITALY

Dried Fruit – Vibrant – Citrus  
Bottle £32.00

## PICPOUL DE PINET, DOMAINE LA CROIX GRATTOIT, 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’, LAROCHE, 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, ALLEGRI, 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 cafetières. Whole, skimmed, soya and oat milk available.