



## Mini Gastro

*Five-courses, £37.50 per person*

*A delicious collection of The Jetty dishes to be enjoyed by the whole table*

Available Monday to Saturday for lunch and Monday to Thursday for dinner

### **Artisan Breads, Butters & Olive Oil** *(for two)* **£4.50 per basket**

Sourdough breads, seaweed butter, Planeta olive oil

#### **Amuse Bouche**

Sweetcorn and crab velouté with crème fraîche

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#### **Soufflé**

Alex's Twice Baked Cheese Soufflé

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#### **Risotto**

Pea and asparagus risotto with rocket and Parmesan

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#### **Cod & Crab**

Herb crusted cod and crab served with mash, crushed peas and beurre blanc sauce

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#### **Parfait**

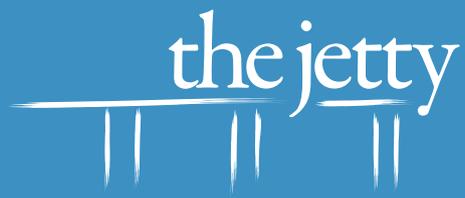
Mango & passion fruit parfait with passion fruit curd, passion fruit and mango salsa, tropical sorbet and hot syrup

*With a fantastic array of flavours, let us decide the wines for you  
with a small glass to accompany each course (served after your Amuse Bouche) £35.00*

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

The logo for 'the jetty' consists of the text 'the jetty' in a lowercase, serif font. Below the text is a horizontal line that spans the width of the text. Underneath this line are three vertical bars of equal height and width, spaced evenly across the width of the text.