



Sunday Menu

Three Courses £35 per person

Jetty Bites a delicious selection of seafood nibbles **£6.50 per person**

Spiced Tempura Vegetables with dipping sauce **£5.00 per person**

Cockle/Chicken Popcorn **£5.00 each**

Tempura Prawns **£2.50 each**

Chapel Down Classic Brut NV, England 125ml **£9.00**

Champagne 'Veuve Pasquier' NV 125ml **£11.00**

Lombard Brut Premier Cru Rosé 125 ml **£12.00**

Royal Jetty Mojito **£11.95**

All our meals come with an Amuse Bouche and Artisan bread. Extra bread will be charged at £2.00 per basket

Starters

South Coast Scallops and Prawns

South Coast Scallops cooked in garlic butter **£3.95each**

Prawns cooked in garlic butter **£3.25each**

Bouillabaisse

Jetty version of a classic using fish and shellfish
With garlic crouton and red pepper Rouille

Alex's Twice Bake Cheese Soufflé

Twice baked glazed cheese crust

Add smoked haddock £2.00

Wild Game Pate

Wrapped in smoked bacon
Beer pickled vegetables, toasted sourdough

Salmon Cannelloni

Smoked salmon filled with smoked salmon mousse
Avocado salsa and caviar

Wild Mushroom Risotto

New Forest wild mushroom risotto

Poached hen's egg, truffle and madeira sauce

Scallop, Celeriac and Apple (£3.95 supplement)

South Coast seared scallops, celeriac puree

Hazelnuts, apple and crispy sage

Roasts & Mains

Catch of the Day

Please see our separate menu for full list of fantastic seafood today
As much as possible from South Coast, Brighton to Brixham to Cornwall

Aged Rump of Beef

Aged rump of beef roasted overnight
Served with traditional roast garnish and gravy

Trio of Pork

Slow roast pork belly, roast tenderloin, black pudding hash
With traditional roast garnish and caramelized apple

Chicken, Prawn and Lobster

Roasted chicken breast with seared prawns
Creamed leeks and a rich lobster sauce

Cod and Crab

Plump cod fillet topped with a crab and herb crust
Creamy mashed potato and crushed peas

Sri Lankan Style Seafood Curry

Mixed fish and shellfish Sri Lankan curry
Fried rice, coconut and coriander sambal

Jetty Fish and Chips

Classic fish and chips with crushed peas
Home made tartare sauce

Desserts & Coupes

Apple and Berry Crumble

Brandy crème Anglaise

Sticky Toffee Pudding

Butterscotch sauce and vanilla ice cream

Ice Creams and Sorbets

Please ask a member of the team for today's flavours

Chocolate Brownie

Salted caramel ice cream

Pineapple Carpaccio

Mango sorbet and toasted coconut

Selection of Local Artisan Cheeses

Three cheeses, grapes, chutney and celery

If you are concerned about any food allergies or intolerances, please speak to any member of the team who will be delighted to assist. All prices are inclusive of vat.

A discretionary gratuity of 12% is added to the total bill and divided fairly between the staff and independently from the business.

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