



Jetty Tasting Menu

The Ultimate Aperitif

Lombard 1^{er} Cru Rosé Champagne

Lombard 1^{er} Cru Rosé NV £14.50

£72.50 per person

A delicious collection of jetty dishes to be enjoyed by the whole table

Amuse Bouche

Poached oyster in champagne butter sauce and caviar

Beef Carpaccio

Fillet of beef carpaccio, chimichurri, pickles and beef fat croutons

Scallop

Seared scallop, chicken thigh, pea and truffle puree, confit shallot

Halibut

Poached halibut, lobster ravioli, shellfish bisque, sorrel creamed leeks and lobster oil

Duck

Pan roasted duck breast, heritage carrots, sage thyme polenta, orange glazed chicory

Local English Cheese

A Selection of 3 Cheeses to be Enjoyed Before or After Dessert

Soufflé

Lemon curd soufflé, lemon meringue ice cream and raspberry sauce

Why not add a moment with ***Louis XIII "The fragrance of time"***

15ml £90.00 / 25ml £145.00 / 50ml £290.00

With such a fantastic array of flavours, why not let us decide the wines for you, with a small glass to accompany each course just £52.50

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. Discretionary gratuity of 12.5% is added to the total bill and is divided fairly between the staff and independently from the business.



Champagne

Billecart – Salmon, Brut NV - £115.00

Laurent Perrier, Rose NV – £125.00

Lombard 1er Cru, Blanc De Noir - £135.00

Dom Perignon, Vintage 2010 - £250.00

Louis Roederer Cristal, Vintage 2012 - £345.00

Cult and Classic White Wines

Viognier Reserve, Wairau River, Marlborough, New Zeland 2019 - £47.00

Chardonnay, Thelema, Stellenbosch, South Africa 2017 - £48.00

Sancerre, Domaine de Nozay, Loire Valley, France 2030 - £55.00

Intimo Blanco, Humberto Canale, Argentina 2019 - £55.00

FMC (Chenin Blanc), Ken Forrester, Stellenbosch, South Africa 2019 - £70.00

Rully Vauvry 1er Cru, Olivier Leflaive, Burgandy, 2018 - £76.00

Chassagne Montrachet, Bachelet – Ramonet, Burgundy France 2018 - £115.00

Pouligny Montrachet 1^{er} Cru, Les Refets, Oliver Leflaive 2018 - £155.00

Cult and Classic Red Wines

Chianti, Classico Reserva DOCG, Tuscani, Italy 2013 - £51.00

Malbec, Achaval Ferrer, Mendoza 2017 - £63.00

Ripasso Della Valpolicella, Classic, Monte Faustino, Veneto Italy 2016 - £72.00

Carbenet Sauvignon, Bakestone Cellars, Napa Valley, California 2016 - £75.00

Chateau Batailley, Pauillac 5th Groth, Bordeaux 2010 - £115.00

Nuits St. Georges 1er Cru, Domaine de L'Arlet, France 2013 - £150.00

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