



Whilst You Choose

Jetty Bites £7.50 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles

Spiced Tempura Vegetables £6.00 per person

A selection of tempura vegetables with dipping sauce

Cockle Popcorn £6.00

The cockle favourite, coated in spiced flour and crisply fried

Tempura Prawns £3.50 each

Tempura prawns served with dipping sauce; how many would you like?

Oysters Hot or Cold £3.50 each

How you would like them; with shallot vinaigrette or dipping sauce?

Chicken Popcorn £6.00

The cockle favourite, but chicken in spiced flour and crisply fried

All our meals come with an Amuse Bouche and Artisan bread, extra bread will be charged at £2.50 per basket

Starters

“Jetty” Fish Soup £11.50

Served with Grana Padano
Croutons and Rouille

Alex’s Twice Bake Cheese Soufflé £10.00

Twice baked glazed cheese crust

Soufflé Arnold Bennett, with chunks of smoked haddock £13.00

Duck £11.50

Smoked duck breast over clementine, duck croquette,
shallot purée, pickled girolle mushrooms and port dressing

Beef Carpaccio £13.00

Fillet of beef carpaccio, chimichurri emulsion,
beef fat dripping croutons, pickles, autumn vegetables

Jetty Sashimi £13.50

Sea bass, tuna, scallop and salmon,
served with wasabi, miso, caviar, pickled ginger and kimchi salad

Wild Mushroom Risotto £12.50

One of Alex’s classics mushroom risottos, topped with
poached hen’s egg, with truffle and Madeira sauce

Scallops £14.50

Seared scallops, confit pork belly, smoked cauliflower purée,
golden raisin and raisin jam

Crab and Seafood Linguine £14.00

Linguine pasta with sauce Armorica, clams,
mussels, crab meat and prawns

Mains

Chicken £24.50

Brined chicken breast with plump prawns,
creamy mash, baby leeks and lobster sauce

Seafood Curry £25.00

Thai style coconut seafood curry,
with fillets of fish, mussels and prawns

Cod & Crab £26.50

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

Trio of Pork £21.50

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

Halibut £27.50

Seared halibut fillet served with crab bisque,
cucumber, crab meat and dill salad, caviar

Venison Hairy Bikers £27.50

This is the dish that Alex took on the “Hairy Bikers” when they
visited the New Forest, rare saddle, pear and walnut, venison haggis

Stone Bass £24.50

Stone bass fillet with celeriac purée, sautéed tenderstem broccoli,
artichoke crisp and hazelnut beurre noisette

Aged Rump of Beef £22.50

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

Sides

Greens £5.00

Seasonal greens tossed in butter

The Jetty ‘Steak’ Salad £5.00

Cherry tomatoes, prosciutto crisps, watercress, horseradish and Grana Padano

Luxury Potatoes £5.00

Cheesy mash, posh frites or dauphinoise

Potatoes £4.00

Buttered new potatoes, frites, chips or mash

Mixed Salad £5.00

Cherry tomatoes, watercress, avocado and mixed leaf

Wild Mushrooms £7.50

Sautéed wild mushrooms

Rice £4.50

Saffron rice

Truffle Macaroni £5.50

Macaroni cheese infused with fresh truffle

If you fancy letting us decide your wine or you just wanted to have some fun with food let us know and we’ll organize a taste of something to go with each course £30.00 per person. Let us know if you fancy something special!

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 12.5% is added to the total bill.

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