



Seasonal Local Produce Menu

One-course £21.50 | Two-courses £27.50 | Three-courses £29.95

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

Starters

Alex's Twice Baked Cheese Soufflé
Arnold Bennet Soufflé £3.00 supplement

Wild Mushroom Risotto
Topped with poached egg

Crispy Beef Stir Fry

Mackerel Fillet
Spiced prawn cracker, avocado salsa
and basil mayonnaise

Mains

Roast Brined Chicken Breast
With sweetcorn purée, chard corn,
potato fondant, spinach and red wine sauce

Sea Bream Fillet
With Mediterranean tomato and red pepper
sauce, creamy mash and fennel salad

Thai Green Fish Curry
Served with saffron rice

The Jetty Style Fish & Chips
Crushed peas and tartare sauce

Desserts

Chocolate Parfait
White chocolate and pistachio purée,
raspberry sorbet

Frangipane Sponge
With almond cream, roasted plums
and vanilla ice cream

Caramel Fondant
Chocolate soil and honeycomb ice cream

Selection of Ice Creams & Sorbets

All prices are inclusive of VAT. A discretionary gratuity of 12.5% is added to the total bill and is divided fairly between the staff and independently from the business. If you are concerned about any food allergies or intolerances, please speak to any member of the team who will be delighted to assist.