



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 Jetty 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

Oysters 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

Easter Sunday Menu 3 Courses £59.50

Starters

Jetty Fish Soup

Served with Grana Padano
Croutons and Rouille

Alex's Twice Bake Cheese Soufflé

Twice baked glazed cheese crust

Soufflé Arnold Bennett, with chunks of smoked haddock (Supplement £3)

Canneloni of Smoked Salmon

A rolled smoked salmon filled with smoked salmon mousse,
avocado cucumber and tomato salsa

Beef Carpaccio

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

Jetty Sashimi

Sea bass, tuna, scallop and salmon,
wasabi, pickled ginger and seaweed kimchi

Asparagus 'Risotto Verde'

Fresh spring risotto with wild garlic and early English asparagus,
poached hen's egg with truffle and rocket

Scallops, Tomato & Aubergine

Seared scallops, tomato tartare, aubergine purée,
caviar and sauce vierge (Supplement £4.50)

Octopus Carpaccio

Thinly sliced octopus, rocket salad,
sweet chilli, ginger and lemon dressing

Mains

Chicken Prawn & Lobster

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

Salt Baked Celeriac

Topped with fried egg, roasted oyster mushrooms,
artichoke and celeriac purée

Cod & Crab

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

Trio of Pork

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

Stone Bass

Fillet of stone bass, sauteed with tomato, mussels,
orzo pasta, tomato and wild garlic sauce

Rump of Lamb

Roasted pink, with 'petit pois à la Français', rosemary
sauce and Dauphinois potatoes

Sweet Potato & Squash

Roasted sweet potato and squash with pak choi
served with egg fried rice, onion and masala gravy

Aged Sirloin of Beef

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

Desserts

Warm Chocolate Fondant

Served with pistachio ice cream

"Lemon Meringue Cheesecake"

Lemon sorbet, crispy meringue, lemon curd and fresh raspberries

Amaretto Panna Cotta

With slow cooked caramelized bananas and Amaretti crunch

Hot Passion Fruit Soufflé

Hot passion fruit soufflé with hot passion fruit sauce

Café Liégeois

Coffee ice cream, coffee syrup, whipped cream and coffee liqueur

Dark Chocolate Pave

Served with raspberry sorbet

Apple Tart

Topped with almond powder, calvados sauce and apple sorbet

Selection of Local Artisan Cheeses

Three cheeses (or five cheeses supplement £3.50)

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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