



## Easter Sunday Menu 3 Courses £55.00

The Ultimate Aperitif

Testulat Rosé Champagne NV £15.00

### 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 - £6.50

A new 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?

### Cauliflower Popcorn - £5.50

Brined, spiced and crisply fried, the chicken favourite but cauliflower

### Chicken Popcorn - £6.50

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 £2.00 per basket*

## Starters

### Jetty Sashimi

Sea bass, sea trout, scallop, tuna, wasabi, miso, pickled ginger and Asian style salad

### Smoked Salmon Cannelloni

A leaf of smoked salmon, filled with smoked salmon mousse and avocado salsa

### Alex's Twice Baked Cheese Soufflé

Twice baked with a glazed cheese crust

**Soufflé Arnold Bennett**, with chunks of smoked haddock £2.95

### Jetty Prawn Cocktail

Cucumber dipped in Hendricks's syrup, filled with The Jetty prawn cocktail

### Bouillabaisse

Mixed fish and shellfish bouillabaisse, saffron and garlic aioli, garlic croutons

### Ham, Egg and Pineapple

Seared ham hock terrine, caramelised pineapple, chilli ketchup, truffle polenta chip and fried quails egg

### Asparagus and Egg

Asparagus, blood orange, hollandaise, poached hen's egg and rocket

### Scallops, Caviar and Pea (Supplement £3.95)

Seared scallops, Jersey Royals, caviar, pea purée and chicken butter sauce

## Mains

### Turkey

Brined roasted turkey ballotine, served with traditional roast garnish and gravy

### Singapore Mix Fish Grill

Mixed South Coast fish on the bone, lime, devilled butter, tiger prawns, mixed shellfish, Singapore style sauce

### Cod 'n' Crab

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

### Trio of Pork

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

### Catch of The Day

Please see our separate menu for the full list of fantastic seafood today.

As much as possible from the South Coast, Brighton to Brixham to Cornwall

### Lamb Rump

Pan roasted lamb rump, creamed polenta, wild garlic, spring vegetables and red wine jus

### Stone Bass

Seared fillet of stone bass, potato gnocchi, sautéed artichokes, Swiss chard and lobster sauce

### Aged Sirloin of Beef

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

## Sides

### Wild Mushrooms - £7.25

Sautéed wild mushrooms

### Potatoes - £4.00

Buttered new potatoes, frites or mash

### Luxury Potatoes - £5.25

Cheesy mash, truffle frites or dauphinoise

### Broccoli - £4.95

Chilli and garlic topped with crispy onions

### Asparagus - £7.95

Buttered asparagus, rocket and grana padano

### Truffle Macaroni - £5.25

Macaroni cheese infused with fresh truffle

## Desserts

### Strawberry Trifle

Strawberries, cream and custard, caramelised white chocolate

### Chocolate

Hot chocolate fondant, vanilla ice cream, chocolate soil

### Cheesecake

Lemon baked cheesecake, crispy meringue, lemon sorbet

### Mille-feuille

Pastry leaves, pink rhubarb, vanilla cream, custard ice cream

### Banana

Glazed banana split, peanut ice cream, banana parfait, toffee sauce

### Cheeses

Selection of 3 cheeses

If you fancy letting us decide your wine or you just wanted to have some fun with food let us know and we organise a little taste of something to go with each course – glass with each course £30.00 or 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