



Whilst You Choose

Jetty Bites £7.50 per person

A selection of chef's seafood nibbles |301 kcal

Spiced Tempura Vegetables £5.50 per person

A selection of tempura vegetables with dipping sauce |217 kcal

Cockle Popcorn £6.50

The Jetty favourite, cockles coated in spiced flour and crisply fried |301 kcal

Tempura Prawns £3.00 each

Tempura prawns with dipping sauce; how many would you like? |163 kcal

Oysters Hot or Cold £3.50 each

Oysters how you like them; in tempura batter or 'au naturel' with dipping sauce? |150/75 kcal

Chicken Popcorn £6.50

The cockle favourite, but chicken in spiced flour and crisply fried |262 kcal

Artisan Breads, Butters & Olive Oil £4.00 per basket (for two people)

Sourdough breads, seaweed butter, Planeta olive oil |440 kcal

Starters

Jetty Fish Soup £13.50

Served with grana padano croute and rouille |889 kcal

Alex's Twice Bake Cheese Soufflé £11.00

Twice baked glazed cheese crust |747 kcal

Soufflé Arnold Bennett, with chunks of smoked haddock |797 kcal **£14.50**

Beef Carpaccio £13.50

Fillet of beef carpaccio with pine nut mayonnaise, roasted pine nuts, pickled shallots and rocket |318 kcal

Fillet of Mackerel £9.95

Grilled fillet of mackerel, salad of pickled beets, summer beans, pink grapefruit and crumbled goat's cheese |450 kcal

Cockle & Summer Bean Risotto £12.50

Pea, summer bean risotto, with crispy cockles and seaweed |840 kcal

Jetty Sashimi £15.50

Sea bass, tuna, scallop and salmon, wasabi, pickled ginger and seaweed kimchi |197 kcal

Scallops, Tomato & Aubergine £15.50

Seared scallops, tomato tartare, aubergine purée, caviar and sauce vierge |276 kcal

Crab & Seafood Linguine £14.00

Linguine pasta with sauce armoricaine, clams, mussels, crab meat and prawns |668 kcal

Mains

Chicken, Prawn & Lobster £26.50

Brined and sautéed breast of chicken with creamy leeks, grilled prawns and lobster bisque |736 kcal

Jetty Paella £29.50

Our twist on the Spanish classic. Mixed seafood and shellfish, rice beans, saffron and chorizo |887 kcal

Cod & Crab £29.50

Plump cod fillet topped with a crab and herb crust, creamy mashed potato and crushed peas |907 kcal

Trio of Pork £25.50

Slow roast pork belly, roast tenderloin, black pudding hash with traditional roast garnish and caramelized apple |909 kcal

Stone Bass £26.50

Fillet of stone bass with grilled tiger prawns, roasted piquillo peppers, romesco sauce and toasted focaccia croutons |596 kcal

Veal Milanese £29.50

Breaded veal escallop with heirloom tomatoes, rocket and balsamic salad |990 kcal

Miso Salmon £26.50

Miso cured blacked salmon fillet with honey glazed pak choi, sesame dressing and crispy noodle salad |508 kcal

Aged Sirloin of Beef £26.50

Aged sirloin of beef roasted overnight, served with traditional roast garnish and gravy |1580 kcal

Sides

Greens £5.00

Seasonal greens tossed in butter |71 kcal

Asparagus £7.50

Hot buttered asparagus, rocket and grana padano |214 kcal

Luxury Potatoes £6.00

Cheesy mash |547 kcal • Posh frites |315 kcal • Dauphinoise |392 kcal

Potatoes £5.00

Buttered new potatoes |210 kcal • Frites |278 kcal • Chips |238 kcal • Mash |268 kcal

Mixed Salad £5.00

Cherry tomatoes, watercress, avocado and mixed leaf |160 kcal

Wild Mushrooms £7.50

Sautéed wild mushrooms |189 kcal

Rice £4.50

Egg fried rice |311 kcal

Truffle Macaroni £6.00

Macaroni cheese infused with fresh truffle |473 kcal