



Seasonal Local Produce Menu

Two-courses, £28.50 • Three-courses, £32.50

Available Monday to Saturday for lunch, and Monday to Thursday from 6pm until 7pm

Artisan Breads, Butters & Olive Oil (for two) **£4.50 per basket**
Sourdough breads, seaweed butter, Planeta olive oil

Starters

Alex's Twice-Baked Cheese Soufflé

With glazed cheese crust

Treacle Cured Salmon

With avocado salsa, pickled vegetables
and wasabi crème fraîche

Wild Mushroom Risotto

Rocket and Parmesan

Devilled Crab

Toasted muffin served with poached egg

Mains

Fillet of Plaice

Topped with grilled prawns, served
with crab crushed potato and lobster sauce

Fillet of Pork

Crushed potato, black pudding, glazed apple,
celeriac purée and red wine sauce

The Jetty Style Fish & Chips

With crushed peas and homemade tartare sauce

Roasted Sweet Potato & Coconut Curry

With squash, pak choi and egg fried rice

Desserts

Espresso Martini Sabayon

With coffee ice cream and biscuit

Sticky Toffee Pudding

With honeycomb ice cream

Pistachio Panna Cotta

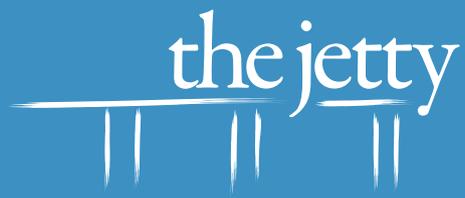
With raspberry sorbet and crush meringues

Selection of Ice Creams & Sorbets

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

The logo for 'the jetty' consists of the text 'the jetty' in a lowercase, serif font. Below the text is a horizontal line that spans the width of the text. Underneath this line are three vertical bars of equal height and width, positioned at the left, center, and right of the horizontal line.