



# The Jetty

## Private Dining & Pod Menus

Enhance your pod experience with a bottle of Veuve Clicquot Champagne and the chef's selection of The Jetty Bites £150.00



### Simply The Jetty Menu

**From £55.00 per person**

A three-course menu of great, simple dishes from The Jetty.

#### Starters

##### Smoked Salmon Cannelloni

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

##### The Jetty Steak Tartare

Hay smoked beef, hand diced, bound with capers and cornichons, delicately spiced

##### The Jetty Sashimi

Sliced salmon, tuna, bass and scallop with wasabi, pickled ginger and kimchi

##### Alex's Twice Baked Creamy Cheese Soufflé

Glazed cheese crust

#### Mains

##### Chicken Prawn & Lobster

Sautéed breast of chicken, plump prawns, lobster sauce

##### Fish & Chips

Served with crushed peas and homemade tartare sauce

##### Cod & Crab

Creamy mashed potatoes and crushed peas

##### 10oz Sirloin

Served medium rare with a steak salad, frites and béarnaise sauce

#### Sides

Buttered New Potatoes £5.25 • Mash £5.25 • Cheesy mash £6.25

Frites £5.23 • Truffle Frites £6.25 • Dauphinoise £6.25

Rice £6.50 • Truffle Macaroni £6.95

Broccoli £6.00 • The Jetty House Salad £5.50

#### Desserts

##### Baked Cheesecake

Served with sorbet

##### Chocolate Fondant

Hot chocolate fondant, ice cream, chocolate soil

##### The Jetty Coupe

Ice cream, meringue, fruit and cream

##### Locally Sourced Cheese

A selection of three locally sourced cheeses

#### To Finish

Coffee & Petit Fours £4.50

### The Ultimate Feasting Menu

**From £125.00 per person**

Mouth-watering dishes for groups of four or more to enjoy.

#### The Jetty 'Fruits de Mer'

Towering platter of hot and cold seafood with garlicky rouille, mayonnaise and chilli sauce

**On ice** - Crevettes, crab claws, shrimps, oysters and cockles

**Hot** - Prawns in garlic butter, garlic scallops, mussels and calamari

*Add lobster, subject to seasonal availability, from £25.00 half or £45.00 whole*

#### Beef Wellington

A classic fillet of beef wrapped in mushroom pâté and puff pastry, served with a rich red wine sauce, dauphinois potatoes and greens

#### Limoncello Baked Alaska

Limoncello soaked sponge, fruits and lemon sorbet, covered in Italian meringue and baked

#### Platter of Cheese

For the table to graze at your leisure (*£6.00 each*)

#### Coffee & Petit Fours £4.50

Please note that pre-orders are required seven days prior to your reservation.

### Create your bespoke event

Perfect for corporate meetings, a cocktail masterclass, a bites and wine flight tasting or, a late night cigar and cognac experience – each Jetty pod can be hired for an alfresco private event for up to eight people.

Contact the Crew to find out more.

All bookings require a £50 non-refundable hire charge to secure them. Bookings made online will be provisional until a member of the team have been in contact to take payment for the cover charge.

Bookings are for a minimum of four and a maximum of eight guests.

You will have access to a pod from 12pm to 5.30pm for a lunch booking or 6pm until late for a dinner booking.

If you are concerned about any food allergies or dietary requirements please speak to a member of the Crew 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.