



## Sunday

### Whilst you choose

**The Jetty Bites £7.50 per person**  
A firm favourite at The Jetty, a selection of seafood nibbles | 301 kcal

**Spiced Tempura Vegetables £6.00 per person**  
A selection of tempura vegetables with dipping sauce | 217 kcal

**Cockle Popcorn £6.50**  
The Jetty favourite, coated in spiced flour and crisply fried | 301 kcal

**Tempura Prawns £3.50 each**  
Tempura prawns with dipping sauce; *how many would you like?* | 163 kcal

**Oysters Hot £4.50 or Cold £3.95 each**  
Oysters how you like them; with shallot vin or 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 (for two) £4.50 per basket**  
Sourdough breads, seaweed butter, Planeta olive oil | 440 kcal

### Starters

**The Jetty Sashimi £15.00**  
Sea bass, salmon, tuna and scallop,  
with miso, pickled ginger, wasabi and kimchi | 197 kcal

**Alex's Twice Baked Cheese Soufflé £11.50**  
Twice baked glazed cheese crust | 747 kcal  
**Soufflé Arnold Bennett**, with chunks of smoked haddock | 797 kcal **£15.50**

**Prawn Saganaki £13.50**  
Prawn with crispy baby squid,  
black olives, sun-dried tomatoes and feta | 790 kcal

**Beef Tartare £14.50**  
Fillet of beef tartare with gochujang tartare relish,  
pickled mushrooms and beef emulsion on toasted brioche | 850 kcal

**The Jetty Fish Soup £13.50**  
Served with Grana Padano,  
Croûte and Rouille | 889 kcal

**Quail Paupiette £14.25**  
Breast of quail, truffle and 'Foie Royale' mousse, wrapped in parma ham,  
creamed savoy cabbage, girolle mushrooms, amontillado sauce | 484 kcal

**Crab Risotto £12.50**  
Crab and saffron risotto with Grana Padano,  
crispy rocket and tempura crab | 795 kcal

**Scallop Surf & Turf £17.50**  
Seared scallops, slow cooked beef cheek,  
ragu, lobster quavers and celeriac purée | 524 kcal

### Mains

**Duck £28.50**  
Roasted duck breast, braised duck leg croquette, baby carrots,  
roasted fondant potato, pumpkin purée and star anise sauce | 736 kcal

**Hot Plateau de Fruits de Mer £45.00 / 75.00**  
Mixed South Coast fish on the bone, caramelised fennel, tiger prawns,  
mixed shellfish marinière, saffron and garlic aioli, seared scallops | 978 kcal

**Venison £34.50**  
Venison haunch with a Parmesan and pine nut crust, truffle mashed potatoes,  
roasted butternut squash and kale, sage and red wine sauce | 926 kcal

**Trio of Pork £25.50**  
Slow roast pork belly, roast tenderloin, black pudding hash,  
served with traditional roast garnish and caramelised apple | 909 kcal

**Halibut £32.50**  
Halibut fillet with crab tortellini,  
crab bisque and romanesco broccoli | 907 kcal

**Sole, Salmon & Caviar £29.50**  
Sole fillet stuffed with salmon mousse with caviar, Champagne beurre blanc,  
cucumber and crab salad, crushed potatoes | 829 kcal

**Bass £29.50**  
Fillet of bass, saffron and mussel velouté,  
steamed mussels, braised borlotti beans and herbs | 925 kcal

**Aged Sirloin of Beef £26.50**  
Aged sirloin of beef roasted overnight,  
served with traditional roast garnish and gravy | 1580 kcal

### Sides

**Broccoli £6.00**  
Broccoli cooked in chilli and garlic | 221 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

**Wild Mushrooms £7.50**  
Wild mushrooms in garlic and parsley butter | 189 kcal

**Greens £5.00**  
Seasonal greens tossed in butter | 180 kcal

**Truffle Macaroni £6.00**  
Macaroni cheese infused with fresh truffle | 473 kcal

*If you fancy letting us decide your wine, or you just wanted to have some fun with food, let us know and we'll organise a little taste of something to go with each course  
Glass of wine with each course - £30.00 or let us know if you want to try something really special!*

the jetty

A stylized graphic of a jetty structure. It consists of a horizontal line representing a beam or walkway, supported by three vertical lines representing pillars or posts. The lines are white and have a slight shadow or gradient effect, giving them a three-dimensional appearance as if they are floating or standing on a surface.