



Whilst you choose

The Ultimate Aperitif - Veuve Clicquot, Yellow Label, Brut (125ml) £16.00

The Jetty Bites GF £8.50 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles | 212 kcal

Spiced Tempura Vegetables V, GF £6.00 per person

A selection of tempura vegetables with dipping sauce | 217 kcal

Prawn Popcorn GF £7.00

Prawns coated in spiced flour and crisply fried | 301 kcal

Artisan Sourdough V, GF (perfect for two) £8.00

Smoked salt butter, Devon virgin pressed rapeseed oil, balsamic | 606 kcal

Olives & Nuts V, GF £8.50

Garlic and chili marinated olives, selection of spiced nuts | 550 kcal

Tempura Tiger Prawns GF £5.00 each

Tempura prawns served with dipping sauce; *how many would you like?* | 248 kcal

Chicken Popcorn GF £7.00

Chicken in spiced flour and crisply fried | 325 kcal

Starters

The Jetty ‘Bouillabaisse’ Style Fish Soup GF £14.50

Mixed shellfish bouillabaisse, garlic crouton, saffron and garlic aioli | 408 kcal

Chicken Liver Parfait GF £11.50

Red onion marmalade, pomegranate gel, toasted brioche | 525 kcal

Scallops, Pudding & Apple GF £15.50

Seared scallops, celeriac, coffee purée, black pudding, tangy apple, port apple caramel | 342 kcal

Alex’s Twice Baked Cheese Soufflé V, GF £11.50

Twice baked glazed cheese crust | 747 kcal

Add smoked haddock | 40 kcal £4.00

Salcombe Gin & Beetroot Salmon GF £13.00

Smoked salmon mousse, caviar, cucumber salsa, vinaigrette | 202 kcal

Squash Risotto V, GF £9.00/£18.00

Butternut squash purée, diced squash, crispy sage, South West Blue and caramel pecan | 434/658 kcal

Mains

Beef Feather Blade GF £26.50

Slow braised blade of beef, mashed potato, seasonal greens, shallot purée, red wine jus | 790 kcal

Fish & Chips GF £22.00

Battered fillet of haddock, thick cut chips, crushed peas and tartare sauce | 825 kcal

Seafood Curry GF £32.50

Coconut based curry, scented rice, tomato and onion salad, naan bread | 650 kcal

10oz Sirloin GF £36.00

Served with The Jetty steak salad and frites | 409 kcal

Choice of sauce £3.50: Béarnaise | 393 kcal • Peppercorn | 201 kcal • Red wine | 112 kcal

Hake GF £24.95

Bubble and squeak gnocchi, lyonnaise onions, salsify and baby leeks | 892 kcal

Cod & Crab GF £29.50

Plump cod fillet topped with a crab and herb crust, creamy mashed potato, crushed peas and lemon beurre blanc | 787 kcal

Chicken, Prawn & Lobster Bisque GF £26.50

Brined roasted breast of chicken with creamy leeks, crushed new potatoes, grilled prawns and lobster bisque | 736 kcal

Herb Crusted Tagliatelle GF £24.95/£18.95

With tomato prawn bisque | 740 kcal

OR Garlic, kale and chilli sprouting V | 550 kcal

Daily Catch

Showcasing the Best Local Catch from Brixham & Plymouth Day Boats GF

Please see our selection of small plates and bites. Day boat catches are simply cooked with greens, lemon and your choice of sauce

Choice of Sauce

Classic buree blanc | 150 kcal • Chilli and garlic oil | 190 kcal • Tartare | 110 kcal

Sides

Tenderstem® Broccoli GF £7.95

Anchovy, garlic butter | 410 kcal

Creamed Leeks GF £7.95

Sautéed in Calvados | 410 kcal

Luxury Potatoes GF £6.00

Cheesy mash V | 547 kcal • Posh frites V | 315 kcal • Bacon lyonnaise | 260 kcal

Kale GF £6.25

Chili, garlic and five spice butter | 310 kcal

Truffle Macaroni GF £6.95

Macaroni cheese infused with fresh truffle | 473 kcal

Potatoes V, GF £5.50

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

Mixed Salad V, GF £6.00

Red onion, cucumber, cherry tomato, mixed leaf and house dressing | 160 kcal

 **SalcombeHarbourHotel**

V vegetarian • GF gluten-free

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. Adults require approximately 2000 kcal a day. 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