

## 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  $f_{4.50}$  or Cold  $f_{3.95}$  each Oysters how you like them; 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**

Crab & Sweetcorn Velouté £11.50 Creamy spiced sweetcorn soup with Dorset crab, crab croquette, crème fraîche and chilli | 789 kcal

Tuna Tartare Niçoise £14.50 Tuna loin, olives, sun blushed tomatoes, green beans, soft boiled quail's egg, caviar | 445 kcal

Pork & Prawns £15.50 Slow cooked sticky pork belly, toasted sesame seeds, grilled prawns, pak choi, sweet and sour sauce | 795 kcal

### Beef Carpaccio £14.50 Rare seared beef with roasted pine nut mayonnaise, toasted pine nuts, pickled shallots, crispy onion and rocket salad | 458 kcal

Chalk Stream Trout £12.50 Chalk stream trout cured with yuzu and wasabi dressing, pickled vegetable salad, avocado and wasabi cornetto | 584 kcal

Cephalopods £14.50 Squid ink and cuttlefish fish risotto with grilled octopus, pan burst cherry tomatoes, shellfish dressing | 795 kcal

Scallops & Asparagus  $f_{.17.50}$ Seared scallops, peas and asparagus,

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brown butter hollandaise, crispy cockles | 524 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

# The Jetty Surf & Turf

10oz Sirloin £55.00 | 1580 kcal • 7oz Fillet £65.00 | 1547 kcal A surf & turf platter with garlic tiger prawns, scallop, crispy squid, your choice of steak, served with frites, béarnaise sauce and The Jetty steak salad

# Mains

Chicken, Asparagus & Morels £27.50

Breast of chicken, wild morel mushrooms, baby spinach, New Forest asparagus, sherry sauce | 950 kcal

Crab & Prawn Cannelloni £29.50 Cannelloni pasta filled with a crab and prawn stuffing, baked in a rich shellfish and tomato Armoricaine sauce | 978 kcal

Rump of Lamb £32.50

Pink rump of lamb with roasted baby aubergine, bulgur wheat, feta and pearl barley, red wine and rosemary sauce | 926 kcal

10oz Sirloin £29.50

Mediterranean-Style Cod £29.50

Roasted cod fillet with borlotti and cannellini bean cassoulet, red pepper relish and crispy parma ham | 829 kcal

#### Halibut & Shrimps £31.50

Roasted fillet of halibut with Jerusalem artichoke purée, Tenderstem<sup>®</sup> broccoli, shrimp brown butter sauce | 849 kcal

Monkfish £32.50

Roasted monkfish tail, tomato and sweet pepper sauce, black olive tapenade, basil and hazelnut pesto dressing | 829 kcal

7oz Fillet of Beef £39.50

Served with The Jetty steak salad | 443 kcal Choice of sauce £3.50: Béarnaise | 301 kcal • Peppercorn | 200 kcal • Red wine | 88 kcal

Served with The Jetty steak salad | 410 kcal Choice of sauce £3.50: Béarnaise | 301 kcal • Peppercorn | 200 kcal • Red wine | 88 kcal

## Sides

Broccoli £6.00 Wild Mushrooms £7.50 Broccoli cooked in chilli and garlic | 221 kcal Wild mushrooms in garlic and parsley butter | 189 kcal

Luxury Potatoes £6.00 Truffle and Parmesan frites | 315 kcal • Dauphinoise | 392 kcal

Asparagus £7.50 Seasonal asparagus tossed in butter | 180 kcal

Potatoes £5.00 Buttered new potatoes | 210 kcal • Frites | 278 kcal • Chips | 238 kcal • Mash | 268 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 -  $\pounds$ , 35.00 per person. Let us know if you want to try something really special!

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

