



## 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 | 301 kcal

#### Spiced Tempura Vegetables **V, GF** £6.50

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

#### Olives & Nuts **V, GF** £8.50

Garlic and chilli marinated olives, selection of spiced nuts | 85 kcal

#### Chicken Popcorn **GF** £7.00

Chicken in spiced flour and crisply fried | 325 kcal

#### Oysters Hot £4.50 or Cold £3.95 each

Oysters how you like them; Shallot vin or dipping sauce | 150/75 kcal

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

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

## Starters

#### Finnish "Lohikeitto" Salmon Soup £12.95

Salmon chowder style soup, with new potatoes, cream and dill | 502 kcal

#### Chicken & Rabbit Terrine £12.95

Truffle, spinach and watercress purée, pickled mushrooms, walnut | 525 kcal

#### Alex's Twice Baked Cheese Soufflé **V, GF** £11.50

Twice baked with a glazed cheese crust | 747 kcal

**Soufflé Arnold Bennett**, with chunks of smoked haddock | 787 kcal **£15.50**

#### Devon Cider Mussels £14.95

Leek, dill, Devon cider cream | 525 kcal

#### Devon Crab £17.95

Pickled vegetables, wasabi crème fraîche, brown crab sesame toast | 508 kcal

#### Devon Scallops & Oak Smoked Bacon £16.50

Pea velouté, bacon jam, shallot bacon crunch, hazelnut | 342 kcal

#### Creamed Pesto Gnocchi **V** £12.95

Summer garden fricassée of asparagus, artichoke, peas, broad beans, pickled radish, nasturtium | 409 kcal

#### Goat's Cheese & Beetroot **V** £11.95

Shallot soubise, crumb, chive oil | 409 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

Lemon beurre blanc | 150 kcal • Chilli and garlic oil | 190 kcal • Tartare | 110 kcal

## Mains

#### Ratatouille Provençale **V** £20.95

Goat's cheese 'doughnut', watercress, truffled cannellini bean ragout | 887 kcal

#### Sea Trout & Peas **GF** £31.50

Petit pois à la française, compressed cucumber, orange, mint | 887 kcal

#### Pigs Might Fly **GF** £28.95

Pork belly, pigeon breast, beetroot, kohlrabi, radish, truffle jus | 892 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

#### Devon Gold Cod & Crab Provençal £29.50

Rapeseed oil marinated cod, olives, capers, tomato, fennel, crab beignet | 692 kcal

#### Hake & Oyster **GF** £29.50

Caviar beurre blanc, crispy oyster, sea vegetable garden | 892 kcal

#### Duo of Lamb **GF** £32.50

Cannon and shoulder, watercress purée, pommes anna, carrot | 790 kcal

#### Chicken, Asparagus & Mushrooms **GF** £27.50

Supreme of chicken, asparagus, wild mushroom, Madeira jus | 992 kcal

## Sides

#### Mixed Salad **V, GF** £6.00

Basil onions, cucumber, tomatoes, lemon dressing | 140 kcal

#### Tenderstem® Broccoli **V, GF** £7.95

Chilli, garlic butter | 221 kcal

#### Potatoes **V, GF** £5.50

Buttered new potatoes | 210 kcal • Frites | 278 kcal • Mash | 379 kcal

#### Wild Mushrooms **V, GF** £6.25

Garlic and parsley butter | 189 kcal

#### Asparagus **V, GF** £7.95

Tossed in truffle oil | 210 kcal

#### Luxury Potatoes

Parmesan and bacon frites £6.25 | 315 kcal • Crab Lyonnaise £8.50 | 392 kcal

#### Truffle Macaroni **V** £6.95

Macaroni cheese infused with truffle | 473 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

