



## Mother's Day

Three courses £49.00

### Whilst You Choose

**The Ultimate Aperitif - Veuve Clicquot, Yellow Label, Brut (125ml) £16.90**

**The Jetty Bites £8.50**

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

**Olives & Nuts VG £8.50**

Garlic and chilli marinated olives, selection of spiced roast nuts

**Pumpkin & Red Onion Pakora VG £8.50**

Coriander and mint dip

**Local Artisan Sourdough V (perfect for two to share) £8.00**

Devon virgin press rapeseed oil, balsamic

**Salt & Pepper Squid £7.50**

Seasoned cornflour fried squid with house chilli dip

**Grilled Tiger Prawns £3.95 each**

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

**Chicken Popcorn £7.50**

Chicken in spiced flour and crisply fried

### Starters

**Classic Moules Marinière**

Double cream, white wine, garlic butter, shallots and parsley

**The Jetty Fish Soup**

Served with Grana Padano, croûte and rouille

**"Salcombe Smokies" Mackerel Rilette**

Salcombe's own smoked mackerel flaked into butter, shallots and fine herbs, gooseberry relish and sourdough toasts

**Pressed Terrine of Pork Cheek & Ham Hock**

Sourdough crispbreads, house pickles and spiced apple chutney

**Beetroot & Venison Tartar**

Pickled golden beet purée, sea salt cured yolk and mustard tarragon dressing

**Alex's Twice Baked Cheese Soufflé V**

Twice baked with a glazed cheese crust

**Soufflé Arnold Bennett**, add chunks of smoked haddock £3.00

### Roasts

*Our Sunday Roasts showcase the best meats from the South-West, served with traditional roast*

**Slow Roasted Sirloin of Beef**

Yorkshire pudding, onion gravy, roasted vegetables

**Roast Leg of Lamb**

British lamb leg, minted jus, roasted vegetables, balsamic shallots

### Mains

**Pan-Roasted Gilt Head Bream**

Creamy chowder of clam, prawn, potato and samphire

**Lime Leaf Steamed Hake**

Curried mussel broth, Thai rice stick noodles, red chilli and coriander

**Cod & Crab**

Plump fillet of cod, topped with crab and herb crust, creamed mash, crushed peas and lemon butter sauce

**Thyme Butter Roasted Breast of Chicken**

Wilted cavolo nero, black truffle croquette and chicken butter sauce

**Grilled Fillet of Brixham Plaice**

Morecambe Bay shrimp butter and capers, Tenderstem® and saffron potatoes

**Fish & Chips**

Fillet of haddock, fried in batter, thick cut chips, crushed peas and tartare sauce

### Desserts

**Sticky Toffee Pudding**

Toffee sauce, honeycomb ice cream

**Peach & Vanilla Cheesecake**

Almond dacquoise, peach parfait, oat streusel, fresh raspberries and coulis

**Duo of Choux Bun Puffs**

Vanilla crème patisserie and pistachio crème patisserie, dark chocolate sauce

**Rum Baba**

Citrus rum syrup, light lime cream and Morello cherry compote

**Ice Creams & Sorbets**

Salcombe Dairy ice cream and sorbets  
*Please ask for today's flavours*

**Selection of Three Artisan Local Cheeses**

Celery, grapes, chutney and biscuits  
**Five Cheeses £7.00**

the jetty

