



## Easter Sunday

Three courses £49.00

### Whilst You Choose

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

**The Jetty Bites** £8.50 per person

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

**Nettle & Pecorino Arancini** £8.50

Breaded and deep fried risotto, stuffed with pecorino cheese, nettle and pecorino pesto dip

**Salt & Pepper Squid** £7.50

Seasoned cornflour fried squid, with house chilli dip

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

Devon virgin press rapeseed oil, balsamic

**Olives & Nuts** v **£8.50**

Garlic chilli marinated olives, selection of spiced nuts

**Grilled Tiger Prawns** £3.95 each

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

**Chicken Popcorn** £7.50

The cockle favourite but 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

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

Twice baked with a glazed cheese crust

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

**Barbecued Lamb Ribs**

Sticky green rhubarb and green apple salad

**Sea Trout & Smoked Salmon Terrine**

Sorrel mayonnaise, pickled fennel and sourdough toast

**Roast Pigeon Salad**

Pickled red vegetables and bitter leaves, cider vinegar dressing

### Roasts

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

**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-Roast Fillet of Newlyn Hake**

Griddled baby leeks, new season potatoes, mussel and leek velouté

**Cod & Crab**

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

**Roast Breast of Spring Chicken**

Pea purée, petit pois a la Française, spring onions and a light chicken jus

**Roasted Wing of Skate**

Balsamic roasted shallots, soubise, caper and parsley butter

**Greek-Style Spinach & Feta Pie** v

Warmed salad of cucumber, kalamata olive, red onion and tomato, with ramson purée

**Fish & Chips**

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

### Desserts

**Sticky Toffee Pudding** v

Toffee sauce, honeycomb ice cream

**Mango & Passion Fruit Mousse**

Light mango mousse, piña colada parfait, meringue crunch, passion fruit sauce

**Caramel & Praline Delice**

Hazelnut dacquoise with a praline base, caramel mousse, raspberry and caramelised white chocolate

**Chocolate Panna Cotta**

Coca sable, zested lime-lemongrass jelly and coconut crisps

**Ice Creams & Sorbets** v

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

