



Small Bites

Old Winchester & Sun-dried Tomato Twists V | 265 kcal **£6.00**

Honey & Mustard Chipolatas | 364 kcal **£6.00**

Tempura Prawns **£3.50 each**

Sweet chilli dipping sauce | 163 kcal *How many would you like?*

Fried Oyster **£6.00**

Smoked caviar, tartare sauce | 163 kcal

Artisan Bread & Sea Salted Butter (*for two*) | 440 kcal **V £5.00**

Starters

Free Range Rabbit & Black Pudding Terrine **£14.75**

Crispy rabbit croquette, caper and raisin purée, truffle salad | 525 kcal

Chalk Stream Trout **£14.50**

Smoked Romsey Chalk Stream trout, pickled beets, bulgar wheat, caviar and sour cream | 520 kcal

Parsley & Lovage Velouté **£14.50**

Smoked mackerel, Arënkha caviar, pickled celery and apple | 640 kcal

Alex's Twice Baked Cheese Soufflé **V £12.50**

Twice baked with a glazed cheese crust | 747 kcal

Soufflé Arnold Bennett with smoked haddock | 797 kcal **£17.50**

Marinated Beetroot Carpaccio **V £14.50**

Whipped rosary goat's cheese, candied walnuts and pomegranate | 530 kcal

Steamed Arreton Valley Asparagus **£15.50**

Poached St Ewes egg, confit Loch Duart salmon and mustard leaf | 520 kcal

Salad of Grilled & Roasted Vegetables **VG £13.75**

Cashew nut hummus and curry dressing | 495 kcal

Chilled Jersey Oysters **£5.00 each**

Classic Merlot, vinegar and shallot

or

"Hogwash", jalapeño and coriander dressing | 75 kcal

Mains

Aubergine **VG £29.50**

Aubergine steak, herb polenta, tomato, caponata, parsley gremolata | 675 kcal

Roasted Rump of English Lamb **£39.00**

French-style peas, sauce Paloise and rosemary scented lamb jus | 450 kcal

Stone Bass **£32.50**

Stone bass fillet, caramelised smoked bacon, Tenderstem® broccoli, sweet shallots, chicory and red wine sauce | 569 kcal

8oz Ribeye **£29.50**

Shallot, Parmesan and rocket salad with béarnaise or green peppercorn sauce | 510 kcal

Black Bream **£29.50**

Grilled fillet of bream, jalapeño and lime relish, grilled onions and pico de gallo salsa | 467 kcal

Roasted Cornish Monkfish Tail **£39.00**

Garlic and herb butter, braised pearl barley and cep sauce | 650 kcal

Organic Ricotta Gnudi **V £29.95**

Roasted salsify, celeriac purée, herb gremolata and lemon | 620 kcal

7oz Fillet **£49.00**

Shallot, Parmesan and rocket salad with béarnaise or green peppercorn sauce | 410 kcal

Sides

Wild Garlic Champ Potatoes **V £7.50**

Spring onions and Welsh butter | 393 kcal

Cauliflower Cheese **V £7.50**

Vadouvan spiced crispy leaves | 372 kcal

Grilled Tenderstem® Broccoli **£7.50**

Caper and anchovy butter | 259 kcal

House Salad **£7.50**

Extra virgin olive oil, Parmesan and lemon | 160 kcal

Steamed Pink Fir Potatoes **V £7.50**

Salted butter and fresh herbs | 210 kcal

Triple Cooked Fries | 278 kcal **VG £7.50**

Thick Cut Chips | 278 kcal **VG £7.50**

Join us every Sunday for our roasts

Two courses £35.00 • Three courses £40.00

Available from 12pm to 6pm

V vegetarian • VG vegan

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The text "the jetty" is positioned above the beam, with the word "the" in a smaller font size than "jetty".