



## 2010 Menu

*We first opened our doors in 2010.  
We started our 15th anniversary year with two courses for £20.10.  
You loved it. So we're finishing the year where we started.*

*Three courses £20.10 • Additional course £7.50*

Available during November.

Monday to Saturday for lunch, and Monday to Thursday from 5.30pm until 6.30pm

### Starters

**Pumpkin & Squash Risotto**

Crumbed ricotta cheese and toasted pinenuts

**Chicken Liver Parfait on Toasted Sourdough**

Sautéed wild mushrooms and spinach

**Prawn & Seafood Thermidor**

Baked in a scallop shell

*(£2.50 supplement)*

**Alex's Twice Baked Cheese Soufflé**

**Add Smoked Haddock £2.50**

### Mains

**Fillet of Bream**

Autumn ratatouille, orzo pasta with a rocket and basil dressing

**'Cioppino'**

*Our version of The San Francisco Classic*

Local seafood and saffron potatoes in a rich broth

*(£2.50 supplement)*

**Roasted Pork Tenderloin**

Brussels sprouts and bacon, maple syrup,  
creamy mash and red wine sauce

**Baked Celeriac**

With a mustard and herb crust,  
served with mash, crushed peas and beurre blanc sauce

### Desserts

**Sticky Toffee Pudding**

Butterscotch sauce and honeycomb ice cream

**Apple and Blackberry Crumble**

Vanilla ice cream

**Vanilla Panna Cotta**

Raspberry sorbet and fresh berries

**Affogato**

Vanilla ice cream and double espresso

**Add 25ml of liqueur; Baileys, Tia Maria, Amaretto or Frangelico £3.50**

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. 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

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The beam and pillars are white, matching the text above them.