the jetty

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.

Two 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.