



## Mother's Day

Three courses £75.00

Today's menu comes with a complimentary Amuse Bouche & Artisan Bread, extra bread will be charged at £5.00 per basket

### Whilst You Choose

<b>The Jetty Bites £7.50 per person</b> A firm favourite at The Jetty, a selection of seafood nibbles	<b>Oysters Hot £5.00 or Cold £4.50 each</b> Oysters how you like them; shallot vinaigrette or dipping sauce
<b>Spiced Tempura Vegetables £6.00 per person</b> A selection of tempura vegetables with dipping sauce	<b>Tempura Prawns £3.50 each</b> Tempura prawns with dipping sauce; <i>how many would you like?</i>
<b>Cockle Popcorn £6.50</b> The Jetty favourite, cockles coated in spiced flour and crisply fried	<b>Chicken Popcorn £6.50</b> The cockle favourite, but chicken in spiced flour and crisply fried

### Starters

<b>Octopus Carpaccio</b> Slow-cooked octopus carpaccio with spring onion, coriander, chilli and Keta caviar	<b>Smoked Salmon Cannelloni</b> A leaf of smoked salmon filled with smoked salmon mousse, served on a bed of avocado salsa with Keta caviar
<b>Alex's Twice Baked Cheese Soufflé</b> Twice baked with a glazed cheese crust <b>Soufflé Arnold Bennett</b> , with chunks of smoked haddock	<b>Pea &amp; Asparagus Risotto</b> Risotto with asparagus, peas, beans and Parmesan, topped with poached egg and truffle
<b>The Jetty Shellfish Cocktail</b> Cucumber dressed in Hendrick's syrup, prawn, crab and lobster in Marie Rose sauce	<b>Scallops for Breakfast</b> Seared scallops savoury waffle, maple cured bacon, bacon jam and maple dressing
<b>Duck Mango &amp; Cashew</b> Smoked breast of duck, crispy duck confit, mixed salad, mango salsa and toasted cashews	<b>Eel Salad</b> Smoked eel salad, bacon lardons, and pickled apple, watercress and cider dressing

### Mains

<b>Chicken &amp; Prawn Satay</b> Brined and sautéed breast of chicken, grilled prawn satay, peanut sauce and egg fried rice	<b>Halibut</b> Roasted halibut fillet with fondant potato, artichoke purée, XO sauce and artichoke crisps
<b>Aubergine</b> Baked aubergine with a courgette, mozzarella, and romesco sauce purée	<b>Lamb</b> Lamb rump with a mini shepherd's pie topped with creamy mash, pea purée, minted peas and minted lamb sauce
<b>Cod &amp; Crab</b> Plump cod fillet topped with a crab and herb crust, creamy mashed potato and crushed peas	<b>Sole, Salmon &amp; Caviar</b> Sole fillet stuffed with salmon mousse and caviar, Champagne beurre blanc, cucumber and crab salad, crushed potatoes
<b>Trio of Pork</b> Slow roast pork belly, roasted tenderloin, black pudding hash, with traditional roast garnish and caramelised apple	<b>Beef Wellington</b> Prime fillet of beef wrapped in mushroom and truffle duxelle, served with dauphinoise potatoes, roasted root vegetables and red wine sauce

### Desserts

<b>Lemon &amp; Lavender</b> Iced parfait served with fresh berries, lemon and lavender crumb and blueberry sorbet	<b>Strawberry &amp; Rhubarb Cheesecake</b> Rhubarb purée, strawberry sorbet, rhubarb and strawberry glaze
<b>Pear, Hazelnut &amp; Clotted Cream Tart</b> Served with pear compote, clotted cream ice cream, crushed hazelnut and honey drizzle	<b>Trio of Chocolate &amp; Roses</b> Trio of chocolate bomb, chocolate soil, white chocolate ice cream, milk chocolate sauce, fresh raspberries and candied rose petals
<b>Espresso Martini Sabayon</b> Coffee wafer, flaked almonds and salted caramel ice cream	<b>Ice Cream &amp; Sorbet</b> Selection of local ice cream and sorbets
<b>Pistachio, Plum &amp; Hibiscus Panna Cotta</b> Roasted plums, candied pistachios, hibiscus gel, pistachio ice cream	<b>Selection of Local Artisan Cheeses</b> Three cheeses Five cheeses £3.50 supplement

the jetty

A stylized graphic of a jetty structure. It features a horizontal white line that serves as a beam, supported by three vertical white pillars. The pillars are positioned below the beam, with the first pillar on the left, the second in the middle, and the third on the right. The text "the jetty" is written in a white, lowercase serif font, centered above the beam.