the jetty

Mini Gastro

Five courses, £40.00 per person
A delicious collection of The Jetty dishes to be enjoyed by the whole table

Available Monday to Sunday for lunch and Monday to Thursday for dinner

Artisan Breads, Butters & Olive Oil *(for two)* **£6.00 per basket**
Sourdough breads, seaweed butter, Planeta olive oil

Amuse Bouche
Butternut squash velouté, toasted truffle crumb

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Wild Mushrooms & Chicken
Sautéed wild mushrooms, toasted brioche, creamy chicken liver parfait

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Prawn & Seafood Thermidor
Poached seafood and prawns, baked in a thermidor sauce

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Stone Bass & Red Wine
Fillet of stone bass, seared with baby onions and bacon lardons,
creamed leeks and red wine sauce

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Apple & Blackberry Crumble Soufflé
Autumnal delight, apple soufflé, crumble topping,
blackberry sauce and vanilla ice cream

With a fantastic array of flavours, let us decide the wines for you
with a small glass to accompany each course *(served after your Amuse Bouche)* *£35.00*

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. Adults require approximately 2000 kcal a day.
A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

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