



## Sample Easter Sunday Menu

Three courses £45.00

### Whilst You Choose

#### The Jetty Bites £7.50 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles

#### Spiced Tempura Vegetables £6.00

A selection of tempura vegetables with dipping sauce

#### Oysters Hot £5.00 or Cold £4.50 each

Oysters how you like them; shallot vinegar or dipping sauce?

#### Tempura Prawns £3.50 each

Tempura prawns served with dipping sauce

*How many would you like?*

#### The Jetty Popcorn £6.50

A Jetty favourite, coated in spiced flour and crisply fried

*Choose from:* Cockles • Chicken

#### Artisan Breads *(for two)* £5.00

Sourdough breads, Planeta olive oil

### Starters

#### The Jetty Fish Soup with Toys

Mixed fish and shellfish soup,  
garlic croûte and rouille

#### Alex's Twice Bake Cheese Soufflé

Twice baked glazed cheese crust

**Soufflé Arnold Bennett**, with chunks of smoked haddock *(supplement £5.00)*

#### The Jetty Prawn & Crayfish Cocktail

Prawn, and crayfish in marie rose sauce,  
cucumber, baby gem lettuce

#### Smoked Salmon Cannelloni

A leaf of smoked salmon filled with smoked salmon mousse,  
served on avocado salsa with light lemon dressing

#### Sweet 'n' Sour Duck & Prawns

Slow-cooked crispy duck, griddled prawns,  
served with sweet and sour sauce and pak choi

#### Asparagus & Wild Garlic Risotto

Risotto with wild garlic and asparagus,  
white truffle oil and Parmesan

#### Scallops Sea-Beet & Nori *(supplement £3.95)*

Sea-Beet velouté, sautéed south coast scallops,  
toasted chicken skin and nori seaweed crust

#### Beef Tataki

Fillet of beef, ponzu sauce, wasabi emulsion,  
tapioca crackers, Asian-style salad, pickled ginger

### Mains

#### Chicken, Prawn & Lobster

Brined chicken breast with plump prawns,  
creamy mashed potatoes, truffled leeks and lobster sauce

#### Pappardelle with Mushrooms

Fresh pappardelle, sage and  
Forest mushrooms

#### Cod & Crab

Plump cod fillet topped with a crab and herb crust,  
creamy mashed potato and purple sprouting broccoli

#### Trio of Pork

Stuffed crispy pork belly, tenderloin and black pudding,  
served with traditional roast garnish

#### Brill

Pan fried brill on the bone, roasted chicken wings, salsify,  
Forest mushrooms and parsley sauce

#### Lamb Rump

Pink lamb rump, petit pois à la Française,  
fondant potato and red wine reduction

#### The Jetty Mixed Fish Grill

Mixed south coast fish on the bone, garlic butter,  
tiger prawns and mixed shellfish

#### Aged Sirloin of Beef

Aged sirloin of beef roasted overnight,  
served with traditional roast garnish and gravy

#### Catch of the Day

A selection of whole local fish, seafood and sharing dishes

*Please see our separate menu*

### Desserts

#### Proper Baked Cheesecake

Baked mango cheesecake, passion fruit syrup and coconut sorbet

#### Bakewell Tart

Raspberry bakewell tart,  
raspberry curd and raspberry sorbet

#### Panna Cotta

Rhubarb panna cotta, stem ginger ice cream,  
ginger and lime syrup

#### Oops I've Dropped My Ice Cream!

It's landed in sand, edible sand, with fresh New Forest strawberries

#### Chocolate Fondant

Dark chocolate fondant, buttermilk ice cream,  
blackberries and chocolate soil

#### Selection of Local Artisan Cheeses

Three cheeses

**Upgrade to Five Cheeses** *(supplement £3.50)*

*If you fancy letting us decide your wine, or you just wanted to have some fun with food, let us know and we'll organise a little taste of something to go with each course  
Glass of wine with each course - £30.00 or let us know if you want to try something really special!*

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.