



## Seasonal Local Produce Menu

Two-courses £29.50 • Three-courses £37.50

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

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

### Starters

**Alex's Twice Baked Cheese Soufflé**  
**Soufflé Arnold Bennet**, add chunks of smoked haddock **£4.00 supplement**

**Warm Salmon Confit**  
Hash potato, sour cream, salmon caviar

**Pea & Asparagus Risotto**  
Topped with rocket soft poached egg and truffle oil

**The Jetty "Rock-Pool"**  
A light spring dish of mussels, clams, sea vegetables and prawns,  
finished with a dashi broth

### Mains

**Pork alle Vongole**  
Brined pork fillet, Poole Bay clams, linguine, chard and coastal herb broth

**Grilled & Braised Octopus**  
Cassoulet of slow cooked octopus, chorizo, piquillo peppers,  
rocket and grilled tentacle

**The Jetty Style Fish & Chips**  
Homemade tartare sauce and crushed peas

**Miso Glazed Aubergine Steak**  
Asparagus, mozzarella and romesco sauce

### Desserts

**Chocolate & Pistachio Roulade**  
Chocolate ice cream

**Tonka Bean Panna Cotta**  
Strawberries and berry sorbet

**Strawberries & Cream Soufflé** (**£2.00 supplement**)  
Light soufflé, strawberry sauce clotted ice cream

**Affogato**  
Vanilla ice cream and double espresso  
**Add 25ml of Liqueur - Baileys, Tia Maria, Amaretto or Frangelico £3.50**

the jetty

The logo for 'the jetty' consists of the text 'the jetty' in a lowercase, serif font. Below the text is a horizontal line that spans the width of the text. Underneath this line are three vertical bars of equal height and width, positioned at the left, center, and right of the horizontal line.