



Seasonal Local Produce Menu

Two-courses £30.00 • Three-courses £36.00

Available Monday to Saturday for lunch, and Monday to Thursday from 5.30pm until 7pm

Artisan Breads, Butters & Olive Oil (*for two*) **£5.00 per basket**
Sourdough breads, seaweed butter, Planeta olive oil

Starters

Alex's Twice Baked Cheese Soufflé
Arnold Bennett Soufflé, add chunks of smoked haddock (*£3.00 Supplement*)

Grilled Mackerel Fillet
Beetroot and orange salad, goat's cheese

Summer Vegetable Risotto
Peas, edamame beans, baby courgette and rocket salad and truffle

Crispy Beef Stir Fry
Egg noodles, Asian dressing and coriander

Mains

Duo of Pork
Creamy mashed potato, greens, celeriac purée and red wine sauce

R2R The Jetty Style Fish & Chips
Crushed peas and homemade tartare sauce

Bream Fillet
Sautéed potatoes, chorizo, tomato, olives and spinach

Salt Baked Celeriac with Herb Crust
Mashed potato, crushed peas and beurre blanc

Desserts

Passion Fruit & Mango Cheesecake
Passion fruit sorbet and mango gel

Espresso Martini Sabayon
Vanilla ice cream and waffle biscuit

Chocolate Brownie Coupe
Chantilly cream, chocolate sauce and honeycomb ice cream

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. **R2R** - 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

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.