



Seasonal Local Produce Menu

Two courses £27.50 • Three courses £35.00

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

Salmon Tartare

Pickled cucumber, capers and crème fraîche

Alex's Twice Baked Creamy Cheese Soufflé

Crab Thermidor Twice Baked Cheese Soufflé *£5.00 supplement*

Seared Scallop

Black pudding, celeriac remoulade and cider syrup

Wild Mushroom Risotto

Poached egg and truffle duxelles

Mains

Seafood Hot Pot

Chunks of local fish and shellfish slow-cooked with sliced potatoes, caramelised fennel, saffron and autumn cherry tomatoes

Smoked Haddock Monte Carlo

Creamy mashed potato, poached egg and mustard butter sauce

Confit Duck Leg

Braised puy lentils, spinach and red wine sauce

Roasted Cauliflower Steak

Roasted tomato and pepper sauce, toasted pine nuts and Parmesan

Desserts

Dark Chocolate Fondant

Candied pistachios and pistachio ice cream

Warm Custard Tapioca

Apple and rhubarb compote, oat crumb, apple and Calvados sorbet

The Autumn

Spiced pumpkin brûlée with carrot cake sponge, pickled blackberries and blackberry sorbet

Affogato

Vanilla ice cream and double espresso

Add 25ml of Liqueur - Baileys, Tia Maria, Amaretto or Frangelico £3.50

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.

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.