



Vegan & Vegetarian Menu

Starters

Spring Vegetables Risotto (V, VGA) **£12.50**

With peas and asparagus, poached hen's egg and truffle

Alex's Twice Baked Cheese Soufflé (V) **£11.50**

Glazed Old Winchester cheese crust

Sautéed Wild Mushrooms (V, VGA) **£11.00**

With truffle butter and wilted spinach,
served on toasted brioche with poached hen's egg

Mains

Sri Lankan Style Vegetable Curry (V, VGA) **£21.50**

Pak choi and egg fried rice

Salt Baked Celeriac with a Herb Crust (V, VGA) **£21.50**

Served with pea purée, mashed potato, charred asparagus,
spinach and chive butter sauce

Roasted Baby Aubergine (V, VGA) **£22.50**

Bulgur wheat, feta and pearl barley warm salad

Desserts

Dark Chocolate Brownie (VG) **£9.50**

Hazelnut praline and vegan salted caramel ice cream

Champagne & Strawberry Consommé (VG) **£12.00**

Forest berry jelly, black pepper roasted strawberry, strawberry sorbet

(V) Vegetarian • (VG) Vegan • (VGA) Vegan option available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal per day. All prices are inclusive of VAT and 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

The logo 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.