



Coastal Menu

Two courses £29.50 • Three courses £35.00

Available Tuesday to Saturday for lunch and Tuesday to Friday from 6pm to 7pm

Starters

Chilled Tomato & Red Pepper Gazpacho V

IOW tomatoes, crumbled feta and basil oil

Smoked Pork Belly

Celeriac remoulade, port and prune purée

Cod & Salmon Fishcake

Sauteed spinach, fennel and caviar sauce

Mains

Slow-cooked Breast of English Lamb

Lightly braised, minted summer vegetables

Roast Hake Fillet

Cauliflower purée, toasted almond crumb, curried mussel dressing

Warm Autumn Salad of Roasted King Oyster Mushroom VG

Baked celeriac, cashew nuts and truffle dressing

Sides

Wild Garlic Champ Potatoes V £7.50

Spring onions and Welsh butter

Cauliflower Cheese V £7.50

Vadouvan spiced crispy leaves

Grilled Tenderstem® Broccoli £7.50

Caper and anchovy butter

House Salad £7.50

Extra virgin olive oil, Parmesan and lemon

Steamed Pink Fir Potatoes V £7.50

Salted butter and fresh herbs

Triple Cooked Fries VG £7.50

Thick Cut Chips VG £7.50

To Finish

Mexican Corn Cake

Roasted strawberries and Chantilly cream

Almond Set Cream

Peach sorbet and candied almonds

Coastal Cheddar

Gooseberry chutney, celery and crackers

£3.00 supplement

V vegetarian • VG vegan

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.