



Sunday

Whilst you choose

The Jetty Bites £7.50 per person

A firm favourite at The Jetty, a selection of seafood nibbles | 301 kcal

Spiced Tempura Vegetables £6.00 per person

A selection of tempura vegetables with dipping sauce | 217 kcal

Cockle Popcorn £6.50

The Jetty favourite, coated in spiced flour and crisply fried | 301 kcal

Tempura Prawns £3.50 each

Tempura prawns with dipping sauce; *how many would you like?* | 163 kcal

Oysters Hot £4.50 or Cold £3.95 each

Oysters how you like them; with shallot vin or dipping sauce | 150/75 kcal

Chicken Popcorn £6.50

The cockle favourite, but chicken in spiced flour and crisply fried | 262 kcal

Artisan Breads, Butters & Olive Oil *(for two)* £4.50 per basket

Sourdough breads, seaweed butter, Planeta olive oil | 440 kcal

Starters

The Jetty Sashimi £15.00

Sea bass, salmon, tuna and scallop, with miso, pickled ginger, wasabi and kimchi | 197 kcal

Alex's Twice Baked Cheese Soufflé £11.50

Twice baked glazed cheese crust | 747 kcal

Soufflé Arnold Bennett, with chunks of smoked haddock | 797 kcal **£15.50**

Prawn Saganaki £13.50

Prawn with crispy baby squid, black olives, sun-dried tomatoes and feta | 790 kcal

Beef Tartare £14.50

Fillet of beef tartare with gochujang tartare relish, pickled mushrooms and beef emulsion on toasted brioche | 850 kcal

The Jetty Fish Soup £13.50

Served with Grana Padano, Croûte and Rouille | 889 kcal

Quail Paupiette £14.25

Breast of quail, truffle and 'Foie Royale' mousse, wrapped in parma ham, creamed savoy cabbage, girolle mushrooms, amontillado sauce | 484 kcal

Crab Risotto £12.50

Crab and saffron risotto with Grana Padano, crispy rocket and tempura crab | 795 kcal

Scallop Surf & Turf £17.50

Seared scallops, slow cooked beef cheek, ragu, lobster quavers and celeriac purée | 524 kcal

Mains

Duck £28.50

Roasted duck breast, braised duck leg croquette, baby carrots, roasted fondant potato, pumpkin purée and star anise sauce | 736 kcal

Hot Plateau de Fruits de Mer £45.00 / 75.00

Mixed South Coast fish on the bone, caramelised fennel, tiger prawns, mixed shellfish marinière, saffron and garlic aioli, seared scallops | 978 kcal

Venison £34.50

Venison haunch with a Parmesan and pine nut crust, truffle mashed potatoes, roasted butternut squash and kale, sage and red wine sauce | 926 kcal

Trio of Pork £25.50

Slow roast pork belly, roast tenderloin, black pudding hash, served with traditional roast garnish and caramelised apple | 909 kcal

Halibut £32.50

Halibut fillet with crab tortellini, crab bisque and romanesco broccoli | 907 kcal

Sole, Salmon & Caviar £29.50

Sole fillet stuffed with salmon mousse with caviar, Champagne beurre blanc, cucumber and crab salad, crushed potatoes | 829 kcal

Bass £29.50

Fillet of bass, saffron and mussel velouté, steamed mussels, braised borlotti beans and herbs | 925 kcal

Aged Sirloin of Beef £26.50

Aged sirloin of beef roasted overnight, served with traditional roast garnish and gravy | 1580 kcal

Sides

Broccoli £6.00

Broccoli cooked in chilli and garlic | 221 kcal

Luxury Potatoes £6.00

Cheesy mash | 547 kcal • Posh frites | 315 kcal • Dauphinoise | 392 kcal

Potatoes £5.00

Buttered new potatoes | 210 kcal • Frites | 278 kcal • Chips | 238 kcal • Mash | 268 kcal

Wild Mushrooms £7.50

Wild mushrooms in garlic and parsley butter | 189 kcal

Greens £5.00

Seasonal greens tossed in butter | 180 kcal

Truffle Macaroni £6.00

Macaroni cheese infused with fresh truffle | 473 kcal

*If you fancy letting us decide your wine, or you just wanted to have some fun with food, let us know and we'll organise a little taste of something to go with each course
Glass of wine with each course - £30.00 or let us know if you want to try something really special!*

the jetty

