



Easter Sunday

Three courses £65.00

Today's menu comes with a complimentary Amuse Bouche & Artisan Bread, extra bread will be charged at £5.00 per basket

Whilst You Choose

The Jetty Bites £7.50 per person A firm favourite at The Jetty, a selection of seafood nibbles	Oysters Hot £5.00 or Cold £4.50 each Oysters how you like them; shallot vinaigrette or dipping sauce
Spiced Tempura Vegetables £6.00 per person A selection of tempura vegetables with dipping sauce	Tempura Prawns £3.50 each Tempura prawns with dipping sauce; <i>how many would you like?</i>
Cockle Popcorn £6.50 The Jetty favourite, cockles coated in spiced flour and crisply fried	Chicken Popcorn £6.50 The cockle favourite, but chicken in spiced flour and crisply fried

Starters

Octopus Carpaccio Slow-cooked octopus carpaccio with spring onion, coriander, chilli and Keta caviar	Smoked Salmon Cannelloni A leaf of smoked salmon filled with smoked salmon mousse, served on a bed of avocado salsa with Keta caviar
Alex's Twice Baked Cheese Soufflé Twice baked with a glazed cheese crust Soufflé Arnold Bennett , with chunks of smoked haddock	Pea & Asparagus Risotto Risotto with asparagus, peas, beans and Parmesan, topped with poached egg and truffle
The Jetty Shellfish Cocktail Cucumber dressed in Hendrick's syrup, prawn, crab and lobster in Marie Rose sauce	Scallops for Breakfast (£3.00 supplement) Seared scallops savoury waffle, maple cured bacon, bacon jam and maple dressing
Duck Mango & Cashew Smoked breast of duck, crispy duck confit, mixed salad, mango salsa and toasted cashews	Eel Salad Smoked eel salad, bacon lardons, and pickled apple, watercress and cider dressing

Mains

Chicken & Prawn Satay Brined and sautéed breast of chicken, grilled prawn satay, peanut sauce and egg fried rice	Halibut Roasted halibut fillet with fondant potato, artichoke purée, XO sauce and artichoke crisps
Aubergine Baked aubergine with a courgette, mozzarella, and romesco sauce purée	Lamb Lamb rump with a mini shepherd's pie topped with creamy mash, pea purée, minted peas and minted lamb sauce
Cod & Crab Plump cod fillet topped with a crab and herb crust, creamy mashed potato and crushed peas	Sole, Salmon & Caviar Sole fillet stuffed with salmon mousse and caviar, Champagne beurre blanc, cucumber and crab salad, crushed potatoes
Trio of Pork Slow roast pork belly, roasted tenderloin, black pudding hash, with traditional roast garnish and caramelised apple	Beef Wellington (£5.00 supplement) Prime fillet of beef wrapped in mushroom and truffle duxelle, served with dauphinoise potatoes, roasted root vegetables and red wine sauce

Desserts

Lemon & Lavender Iced parfait served with fresh berries, lemon and lavender crumb and blueberry sorbet	Strawberry & Rhubarb Cheesecake Rhubarb purée, strawberry sorbet, rhubarb and strawberry glaze
Pear, Hazelnut & Clotted Cream Tart Served with pear compote, clotted cream ice cream, crushed hazelnut and honey drizzle	Trio of Chocolate & Roses Trio of chocolate bomb, chocolate soil, white chocolate ice cream, milk chocolate sauce, fresh raspberries and candied rose petals
Espresso Martini Sabayon Coffee wafer, flaked almonds and salted caramel ice cream	Ice Cream & Sorbet Selection of local ice cream and sorbets
Pistachio, Plum & Hibiscus Panna Cotta Roasted plums, candied pistachios, hibiscus gel, pistachio ice cream	Selection of Local Artisan Cheeses Three cheeses Five cheeses (£3.50 supplement)

the jetty

A stylized graphic of a jetty structure. It features a horizontal line representing the top of the structure, supported by three vertical lines representing the legs or pillars. The lines are white and set against a solid blue background.