

# the jetty

## Valentine's Day

Five courses £50.00

### Starters

#### **Lobster Soufflé**

Twice baked cheese soufflé with a rich lobster sauce

#### **Grilled Fillet of Mackerel**

Crispy crab cake, rocket, apple and cucumber

#### **Peppered Venison Carpaccio**

Rhubarb, honeycomb and pistachio

#### **Artichoke & Pearl Barley Risotto**

Truffle and lemon syrup

### Sorbet

#### **Piña Colada Sorbet**

### Mains

#### **Chargrilled 8oz Picanha Rump Steak**

Dauphinoise potatoes, vine roasted cherry tomatoes, sautéed girolles, Madeira jus

#### **Pan-Seared Medallions of Monkfish**

Butter beans, clams, shellfish sauce, chorizo herb crust

#### **Sautéed Breast of Corn-Fed Chicken**

Potato fondants, grilled baby gem hearts, pea and heritage carrot fricassée

#### **Red Onion & Chicory Tart Tatin**

Whipped feta, chilli hash brown, petit herb salad

### Desserts

#### **Open Passion Fruit Cheesecake**

Lime cream cheese, almond and Biscoff crumb, crisp meringue

#### **Rich Dark Chocolate Fondant**

Cinnamon dulce, espresso ice cream

#### **Selection of Three Local Cheeses**

Chutney and biscuits

#### **White Chocolate & Raspberry Mille-Feuille**

Crispy filo pastry, white chocolate cream and fresh raspberries

### To Finish

#### **Petit Fours**

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.

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A decorative graphic located below the main text. It consists of three vertical lines, each with a double bar at the top. The lines are of increasing height from left to right, creating a stylized, modern look.