



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.

the jetty

