



Easter Sunday

Three courses £49.95

Whilst You Choose

The Jetty Bites £8.50 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles

Olives & Nuts V £8.50

Garlic and chilli marinated olives, selection of spiced nuts

Anchovy Rarebit £7.50

Godminster Cheddar, crispy shallots, parsley and rocket

Grilled Tiger Prawns £3.95 each

With garlic and parsley butter; *how many would you like?*

Chicken Popcorn £7.00

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

Deep Fried Whitebait £7.50

Beer and onion mayonnaise

Artisan Sourdough (for two) £7.50

Salt smoked butter, virgin pressed Devon rapeseed oil

Starters

The Jetty Fish Soup

Served with Grana Padano, croûte and rouille

Coquilles St Jacques £5.00 supplement

Local scallops, pancetta and cider cream, mash and herb breadcrumbs

Green Spring Vegetable Risotto V

Asparagus, courgette, pea and mint

Salt Cod Fritters

Romesco sauce, toasted almonds and coriander

Griddled Asparagus Spears

Bacon crumb, Parmesan and hollandaise sauce

Alex's Twice Baked Cheese Soufflé V

Twice baked glazed cheese crust

Soufflé Arnold Bennett, with chunks of smoked haddock £3.00 supplement

Sugar & Salt Cured Chalk Stream Trout

Brown butter roast pear purée, lemon and dill drizzle

Spring Chicken & Pistachio Terrine

Brandy soaked golden raisins, crostini, tarragon and mustard seed dressing

Mains

Grilled Chicken Breast

Chargrilled young leeks, morels, creamed spinach and pomme purée

The Jetty Fish & Chips

Haddock, thick cut chips, mushy peas and homemade tartare sauce

Cod & Crab

Plump fillet of cod topped with crab and herb crust, crushed peas, creamy mash and light butter sauce

Roast Leg of Lamb

Served with traditional roast garnish and gravy

Pan-Roasted Stone Bass

Fowey mussels, saffron potato, courgette and pea broth

Turkish-Style Eggs V

Griddled green stem vegetables, Aleppo pepper hummus and garlic yoghurt

Pan Roasted Gilt Head Bream

Confit fennel, slow-cooked cherry vine tomatoes, 'nduja and prawn stew

Roasted Aged Sirloin of Beef

Yorkshire pudding, served with traditional roast garnish and gravy

Desserts

Chocolate & Caramel V

Chocolate mousse, chocolate fudge, caramelised white chocolate, cocoa granite and caramel ice cream

Sticky Toffee Pudding V

Toffee treacle sauce, vanilla ice cream

Olive Oil & Lemon Cake V

Cardamom crumble, passion fruit gel, vanilla bavarois, rice tuile and iced tea sorbet

Pink Rhubarb & Raspberry Entremet V

Raspberry mousse, rhubarb and raspberry confit, yoghurt crèmeux, pistachio sable and raspberry caviar

Hazelnut Praline & Vanilla Mille-Feuille V

Apricot confit, light vanilla ganache, salted toffee and gianduja

Selection of Three Local Cheeses

Homemade chutney, grapes and crackers

Selection of Five Local Cheeses £5.00 supplement

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

A stylized graphic of a jetty structure, consisting of a horizontal line with three vertical lines extending downwards from it, resembling a pier or breakwater.