

## BITES

<b>Nocellara Olives &amp; Almonds</b>	<b>3</b>
<b>Truffle Arancini</b>	<b>4.5</b>
<b>Giant Tempura Prawn</b> , samphire, lemon	<b>3.5 ea</b>
<b>Tempura Market Vegetables</b> , chili & sesame	<b>3.5</b>
<b>Prawn Toast</b> , bone marrow, kimchi	<b>4</b>
<b>Cockle Popcorn</b>	<b>3.5</b>
<b>Iberico Ham Croquettes</b>	<b>5</b>

# the jetty

seafood bar & grill

## OYSTERS

### Fried | Poached | Raw

Served with kimchi,  
pickled ginger, spring onions

**2.75 each**

**Assorted 6 for 15**

**Assorted 12 for 28**

## STARTERS

<b>Twice Baked Cheese Soufflé</b> Rich creamy soufflé, glazed cheese crust	<b>7.5</b>
<b>Smoke House Steak Tartare</b> Hand chopped, topped with hen's egg	<b>9</b>
<b>South Coast Crab on Toast</b> Fennel seed, chili, crème fraiche	<b>8.5</b>
<b>Crispy Duck Salad</b> Watermelon, toasted cashews, coriander, pickled ginger	<b>9</b>
<b>Ginger Cured Mackerel</b> Pear, spelt soda bread, smoked butter	<b>7</b>
<b>Octopus Carpaccio</b> Lime, chili & spring onion	<b>8.5</b>
<b>Crispy Monkfish Cheeks</b> Tomato kasundi	<b>8</b>
<b>Chunky Fish Soup</b> South coast fish & shell fish, rich bisque	<b>8</b>
<b>Scallops in Half Shell</b> Nduja sausage, preserved lemon, rocket	<b>3.5 ea</b>

Some dishes may contain nuts, dairy, wheat or garlic traces.

All prices are inclusive of VAT at the current rate.  
Discretionary gratuity of 10% is added to the total bill.

## CLASSIC

<b>Fish &amp; Chips</b> Smashed peas & tartare sauce	<b>14</b>
<b>Moules Mariniere</b> Cornish mussels, garlic butter, parsley	<b>8 / 14</b>
<b>Fish Pie</b> Salmon, cod & smoked haddock	<b>14.5</b>
<b>Hake &amp; Ham</b> Hake fillet, wrapped in prosciutto, shellfish marinere	<b>18.5</b>
<b>Cod &amp; Crab</b> Cod fillet topped with crab & herb crust	<b>19</b>
<b>Grilled Lamb Rump</b> Basil, cougette, smoked almond, black garlic	<b>19.5</b>
<b>Chicken, Prawn &amp; Lobster Sauce</b> Breast of chicken & prawns, bok choy, rich lobster sauce	<b>17</b>

## VEGETABLES & SALADS

<b>Heritage Tomato</b> Grilled sweetcorn, green harissa, labneh,	<b>6 / 11.5</b>
<b>New Season Asparagus</b> Wild garlic & white bean hummus, spring onion & hazelnut pesto	<b>9 / 15</b>
<b>Forest Mushrooms</b> Fregola, dill, crème fraiche	<b>8 / 15.5</b>
<b>Whole Roasted Cauliflower</b> Pistachio salsa verdi, barley broth	<b>8 / 15.5</b>

## THE GRILL

<b>Large Cuts</b> Steaks are priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Perfect if you are hungry or for two to share.	
<b>Chateaubriand</b>	<b>11 / 100g</b>
<b>Porterhouse</b>	<b>9.5 / 100g</b>
<b>Bone-In Prime Rib</b>	<b>8.5 / 100g</b>

## STEAKS

<b>Fillet (200g)</b>	<b>28</b>
<b>Sirloin (300g)</b>	<b>24</b>
<b>Rib-eye (300g)</b>	<b>25</b>
<b>Rump (300g)</b>	<b>19.5</b>

## SAUCES

<b>Béarnaise</b>	<b>ALL 2.5</b>
<b>Peppercorn</b>	
<b>Bone Marrow Gravy</b>	
<b>Anchovy Butter</b>	
<b>Stichelton Hollandaise</b>	

## SEAFOOD & CRUSTACEA

<b>Selsey Cock Crab</b> Dressed brown meat, legs to crack, green salad	<b>13</b>	<b>1/2 whole 26</b>
<b>Fruits de Mer</b> Oyster, crevettes, squid, scallops, mussels, crab & rapeseed mayonnaise	<b>29</b>	
<b>Fillets of John Dory &amp; Gurnard</b> Steamed cockles & white asparagus	<b>18</b>	
<b>Mixed Fish Grill</b> Bream, brill, mussels, prawns with garlic butter	<b>29</b>	
<b>Whole Fish Grilled</b> Served with hollandaise, beurré blanc or brown shrimp butter	<b>MP</b>	

## SIDES

<b>Fat Chips or Skinny Fries</b>	<b>3.5</b>
<b>Creamy Mash or Cheesy Mash</b>	<b>4.5</b>
<b>Bone Marrow Gnocchi</b>	<b>3.5</b>
<b>Steamed Broccoli Toasted Almonds</b>	<b>3.5</b>
<b>Battered Onion Rings</b>	<b>3.5</b>
<b>Roasted Heritage Roots</b>	<b>3.5</b>