

the jetty

STARTERS	Twice Baked Cheese Soufflé, Aged Cheddar, Glazed Cheese Crust (V)	8
	<i>Add Smoked Haddock</i>	3
	Giant Tempura Prawns, Samphire, Chilli, Lemon	9
	Mozzarella, Heritage Beets, Pickled Walnuts, Pommery Dressing (V)	7
	New Season Asparagus, Chorizo Scotch Egg	8
	Smoked Duck, Pancetta, Chicory, Orange, Balsamic	8
	Shellfish Tortellini, Bisque, Green Pangrattato	8
	Beef Carpaccio, Pickled Shiitake Mushrooms & Parmesan	10
	Cockle, Mussels & Smoked Ham Hock Chowder	8
	Hand Cut Smoked Salmon, Lemon, Rye Bread	7
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MEAT	Roast Chicken, Morel Mushrooms, Asparagus, Pearl Onions	16
	Breaded Veal, Parmesan Crumb, Hen's Egg, Truffle Mayo	19
	Grilled Rump of Lamb, Shepherd's Pie, Broad Beans, Carrots	21
	Rib-Eye Steak on the Bone, Triple Cooked Chips, Béarnaise	26
	Aged Bavette, Roasted Bone Marrow, Slow Cooked Shallots	19
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FISH	Fish & Chips, Mushy Peas, Tartare Sauce	15
	Bouillabaisse, Fish & Shellfish, Rich Bisque, Saffron, Fennel	14
	Cod & Crab, Cod Fillet, topped with Crab & Herb Crust, Mashed Potatoes	19
	Lemon Sole, Clams, Sea Beet, Shellfish Dripping Toast	21
	Salmon, Broccoli Rice, Gentlemans Relish, Green Sauce	17
	Whole Market Fish, served with Hollandaise, Beurre Blanc, Shrimp Brown Butter	MPV
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SHELLFISH	Seafood Burger, Crab, Prawn, Scallop Meat, Citrus Slaw	15
	Scallops served in the Shell, Mash Potato, Cheese & Herb Crumb	18
	Crab Linguine, Chilli, Charred Corn & Crispy Brown Butter Onions	17
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PLANT BASED & GRAINS	Sweet Potato, Black Rice, Soy Yoghurt, Dukkah (V)	8/12
	Kale Tagliatelle, Goat's Cheese, Nutty Pesto (V)	11/15
	Grilled Broccoli, Tahini, Smoked Almonds (VG)	9
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SIDES (V)	Skinny Fries	3.5
	Sweet Potato Fries, Cumin Salt	4
	Creamed Mash Potato	3.5
	Heritage Tomato Salad (VG)	5
	Seasonal Greens & Beans	5
	Butter Lettuce & Avocado	4

V Vegetarian
VG Vegan

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.