



## Seasonal “Local Produce” Menu

Monday – Saturday lunch

(1 course £17.50, 2 courses £22.50, 3 courses £27.50)

*All our meals come with an Amuse Bouche and Artisan bread extra bread will be charged at £2.00 per basket*

### Starters

Alex’s Twice Baked Creamy Cheese Soufflé  
Arnold Bennett Soufflé (£3.50 supplement)

Mackerel Fillet with a Beetroot,  
Goats Cheese and Orange Salad

Cauliflower Risotto with Pine Nuts and Rocket

Chicken and Prawn Satay  
Peanut Satay Sauce, Salted Mango and Chilli Sauce

### Mains

Pork Tenderloin with Potato Terrine,  
Wild Mushrooms and Red Wine Sauce

Sea Bream Fillet with Artichoke Purée, Purple Sprouts,  
Artichokes, Broccoli and  
Toasted Almonds Beurre Noisette

Jetty Fish and Chips  
With Crushed Peas and Homemade Tartare Sauce

Salt Baked Celeriac Topped with Herb Crust,  
Mash Potatoes and Crushed Peas

### Desserts

Chocolate Fondant with Pistachio Ice Cream

Lemon Meringue Cheesecake with Lemon Sorbet

Eton Mess Coupe

Why not try all 3 with an Assiette to share  
(£3.50 supplement)

all prices are inclusive of vat. discretionary gratuity of 12% is added to the total bill and is divided fairly between the staff and independently from the business.

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.  
the jetty • 95 mundeford • christchurch • dorset • bh23 3nt • tel 01202 400950 • fax 01202 479004 • email dine@thejetty.co.uk • www.thejetty.co.uk