



Easter Sunday Menu

3 Courses £45.00

whilst you chose

Jetty Bites a delicious selection of seafood nibbles **£6.00 per person**

Tempura Vegetables a mixed selection with dipping sauce **£5.00**

Tempura Prawns with a dipping sauce **£2.00 each**

Poole Bay Oysters Hot or Cold **£2.95 each**

Cockle Popcorn spiced flour **£4.50**

Chicken Popcorn spiced flour **£4.50**

Tofu five spiced vegan popcorn **£4.50**

Taramasalata smokey dip with croutes **£4.50**

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

starters

Jetty Fish Soup

Selection of fish 'from the quay' and shellfish
Served with rouille, parmesan and croutons

Asparagus and Truffle Tart

Creamed asparagus and truffle tart
Asparagus tips, soft poached egg and hollandaise

Alex's Twice Baked Cheese Soufflé

Creamy soufflé baked twice,
With a glazed cheese crust

Chicken and Egg

Pressed terrine of slow cooked and smoked chicken
Mini Leek and chicken scotch egg, Waldorf salad

Jetty Sashimi

Tuna, salmon and scallop
Pickled vegetable salad, wasabi and ginger

Smoked Salmon Cannelloni

A leaf of smoked salmon, filled with smoked salmon mousse
Served on an avocado salsa

Scallops Bacon and Corn (supplement £3.50)

Searred scallops, bacon jam, sweetcorn puree
Charred corn and a truffle froth

Wild Mushroom Risotto

'Carpaccio' of duck confit topped with duck liver parfait
And smoked duck breast

mains

Chicken Prawn and Lobster

Breast of chicken sautéed with prawns and leeks
Served with rich lobster sauce

Jetty Fish and Chips

Smashed peas, chunky chips
And tartar sauce

Slow Braised Celeriac

On a bed of crushed potatoes, topped with a deep fried hens egg, (v)
Wild mushrooms and truffle butter sauce

Romsey Chalk Stream Trout

With mash, greens, onion rings and caper beurre noisette

Mixed Seafood Thermidor

Fillets of fish, scallop, prawns and mussels
Poached and served in a glazed thermidor sauce

Cod and Crab

Fillet of cod topped with a crab and herb crust
Served with creamy mashed potato, crushed peas and butter sauce

roasts & catch

Aged Sirloin of Beef

Aged sirloin of beef roasted on the bone, Served with traditional roast garnish

Roast Leg of Lamb

Slow roast garlic and rosemary infused leg of lamb
Gratin dauphinoise, sprouting broccoli and ratatouille

Whole Lemon Sole

Whole lemon sole grilled with greens, new potatoes and beurre blanc

Whole Sea Bream

Whole roasted sea bream with chilli and garlic
Roast peppers and tomato, scallions and spiced sweet potatoes

desserts & coupes

Vanilla Panna Cotta

Rhubarb and strawberries, ginger crumb

Warm Chocolate Fondant

Chocolate fondant, cherries, cherry sorbet

Marmalade Bakewell Tart

Warm Bakewell tart with a marmalade base, custard ice cream

Lemon Meringue Cheesecake

Baked lemon cheesecake, meringue, lemon curd

Café Liégeois

Coffee ice cream, coffee syrup, whipped cream and coffee liqueur

Rhubarb and Ginger

Pink rhubarb, ginger ice cream, rhubarb syrup, meringue and cream

Ice Creams and Sorbets

A selection of ice creams and sorbets

Selection of Local Artisan Cheeses

3 cheeses (or 5 cheeses supplement £3.50)