



“March Mini Gastro”

5 courses **£27.50** lunchtime / **£35** Dinner

To Be Enjoyed By The Whole Table

1st March – 11th March

Monday – Saturday lunchtime and Monday – Friday Dinner

Amuse Bouche

The Jetty

Tuna “Niçoise” Tartare

Green beans, tomato, anchovies and capers

Potato crisp and soft boiled quail egg

The Jetty

Butterscotch Quail and Prawn

Caramelized miso quail, prawn, wilted bok choy

Walnut and pomegranate salsa

The Jetty

Hake Fillet

Pan fried hake fillet with padron peppers,

Chorizo in basil butter with Romesco sauce

OR

Ox Cheek

Braised ox cheek with glazed baby carrots in a red wine sauce

With horseradish mash

The Jetty

Pinacolada

Pineapple carpaccio, coconut and rum pannacotta

Pinacolada sorbet and pineapple crisps

With a fantastic array of flavours why not let us decide the wines for you
with a small glass to accompany each course **£19.50**

all prices are inclusive of vat. discretionary gratuity of 10% 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.

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