



Sunday Menu 3 Courses £35

Aperitifs

Jetty Bites a delicious selection of seafood nibbles £6.00 per person	La Pieve Prosecco 125ml £7.95
Spiced Tempura Vegetables with dipping sauce £5.00 per person	Dom Pérignon Vintage 2008 125ml £37.50
Cockle Popcorn £4.50 each	Vve Pasquier & Fils Champagne Réserve Brut nv 125 ml £11.00
Tempura Prawns £2.00 each	Lombard Brut Premier Cru Rosé 125 ml £12.00

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

Starters

Butternut Risotto Butternut squash and parmesan risotto with Roasted butternut squash and parmesan crisp	Alex's Twice Baked Cheese Soufflé Twice baked creamy cheese soufflé Add smoked haddock (£2.50 supplement)
Beef and Prawn Stir-Fry Crispy beef and prawn stir-fry with sweet and sour sauce, Pak choi and glass rice noodles	Marinated Salmon Miso cured salmon with avocado and chilli salsa, Wasabi mascarpone, cucumber and keta caviar
Chunky Fish Soup Our classic Jetty soup using fish and shellfish With crouton, grated cheese and rouille	Toasted Crab Crumpet Crumpet served with thermidor sauce, Fresh crab meat and a poached egg
Scallops For Breakfast (£3.50 supplement) Seared scallops with maple cured bacon, Bacon jam and savoury waffle	Tuna "Niçoise" Tartare Diced tuna with green beans, anchovy, capers, Tomatoes, soft quail egg and caviar

Roasts & Mains

Aged Rump of Beef Aged rump of beef roasted overnight Served with traditional roast garnish and gravy	Sea Bass Fillet Pan fried fillet of sea bass with crab agnolotti, Fennel purée, oyster mushroom and lemon butter
Trio of Pork Slow roast pork belly, roast tenderloin, black pudding hash With traditional roast garnish and caramelized apple	Sole and Crab Millefeuille Layered dough with fillet of lemon sole and crab spread, With new potatoes, spinach and beurre blanc sauce
Calves Liver Pink calves liver with champ mash potatoes, Crispy bacon, greens and red wine sauce	Cod and Cassoulet Pan roasted fillet of cod with a shellfish cassoulet, Topped with herb crust
Lamb Rump Rump of lamb with minted crushed peas, Dauphoinise potatoes and rosemary red wine sauce	Turbot Cutlet Cutlet of turbot served on the bone with crispy oyster, Pomme Anna potatoes, greens and caper beurre noisette

Desserts & Coupes

Cheesecake Rhubarb cheesecake with crumb and yoghurt sorbet	Crumble Apple and pear crumble with crème anglaise and apple sorbet
Peanut Butter Parfait With caramelized bananas and vanilla	Coffee Mousse With moccha ice cream and chocolate beans
Chocolate Fondant Dark chocolate fondant with griottine cherries and cherry ice cream	Ice Creams and Sorbets A selection of ice creams and sorbets
Salted Caramel and Honeycomb Coupe With Chantilly cream, honeycomb ice cream and caramel sauce	Selection of Local Artisan Cheeses 3 cheeses (or 5 cheeses supplement £3.50)

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist..all prices are inclusive of vat. discretionary gratuity of 12% is added to the total bill and divided fairly between the staff and independently from the business.

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