



Seasonal Produce Menu

Monday – Saturday lunch and
Monday – Thursday evenings 6:00pm – 7:00pm
(1 course £17.50, 2 courses £22.50, 3 courses £26.95)

*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
Add Smoked Haddock (£2.50 supplement)

Cured Salmon with Horseradish Crème Fraiche and Pickled Beetroot

Roasted Cauliflower Risotto with Pumpkin Seeds and Ricotta

Mackerel Fillet with Endive, Blood Orange and Goats Cheeses Salad

Crispy Duck Asian Style Salad with Soy and Sesame Dressing

Mains

Brined Roasted Chicken Breast with Dauphinoise Potatoes,
Celeriac Puree, Tender Stem Broccoli and Rosemary Red Wine Sauce

Sea Bream Fillet with Butternut Squash Puree,
Parmesan Gnocchi, Curly Kale, Rocket and Pine Nuts Pesto

Fillet of Hake wrapped in Prosciutto with Spinach,
Crushed New Potatoes, Mussels and Clams Mariniere

The Jetty Style Fish and Chips with
Crushed Peas and Homemade Tartare Sauce

Sri Lankan Style Curry, Sweet Potato,
Sautéed Courgette, Spinach and Mixed Fried Rice

Desserts

Pineapple Carpaccio with Lemon Sorbet and Charred Compressed Pineapple

Dark Chocolate Fondant with Salt Caramel Ice Cream and Chocolate Soil

Baked Blueberry Cheesecake with Raspberry Sorbet

Espresso Martini sabayon with Straciatella Ice Cream

Why not try all 3 with an assiette to share
(£3.95 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.