



Whilst You Choose

The Ultimate Aperitif – Blanc de Noir 1^{er} Cru Champagne
Lombard Blanc de Noir 1^{er} Cru £16.50

Jetty Bites £6.50 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles

Spiced Tempura Vegetables £5.00 per person

A selection of tempura vegetables with dipping sauce

Cockle Popcorn £5.00

A new Jetty favourite coated in spiced flour and crisply fried

Tempura Prawns £2.50 each

Tempura prawns served with dipping sauce; how many would you like?

Oysters Hot or Cold £2.95 each

Oysters how you would like them; with shallot vinaigrette or dipping sauce

Chicken Popcorn £5.00

The cockle favourite but chicken in spiced flour and crisply fried

South Coast Scallops and Prawns

South Coast Scallops Cooked in Garlic Butter £3.80 each

Prawns cooked in Garlic Butter £2.95 each

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

Starters

Shellfish Bouillabaisse £9.50

Jetty version of a classic using fish and shellfish
With garlic crouton and red pepper Rouille

Alex's Twice Bake Cheese Soufflé £8.95

Twice baked glazed cheese crust

Soufflé Arnold Bennett, with chunks of smoked haddock £10.95

Beef Carpaccio £12.95

Fillet of beef carpaccio, foie gras shavings
Truffle, parsley, shallot and summer salad

Jetty Sashimi £12.50

Sea bass, tuna, scallop and salmon
With wasabi, miso and pickled ginger

Monkfish and Prawn Satay £11.95

Spiced floured chunks of monkfish and prawns on a skewer
Peanut satay sauce, salted mango and Asian style salad

Scallop, Cauliflower and Chorizo £13.95

South Coast seared scallops, cauliflower risotto
Chorizo and pickled mustard seeds

Mains

Chicken £19.95

Brined roasted chicken breast, confit leg and potato terrine
Tarragon, girolle mushroom, baby onion and summer pea fricassee

Salmon £19.95

Miso glazed blackened salmon fillet, Pak choi
Black sesame and stir fried mixed glazed vegetables

Cod and Crab £24.50

Plump cod fillet topped with a crab and herb crust
Creamy mashed potato and crushed peas

Catch Of The Day

Please see our separate menu for the full list of fantastic seafood today
As much as possible from the South Coast, Brighton to Brixham to Cornwall

Stone Bass £22.50

Seared fillet of stone bass, brown crab risotto
Crispy soft shell crab, shaved fennel and dill oil

Lamb £24.50

Pan roasted lamb rump, basil polenta, goat's curd
Heirloom tomatoes, warm Niçoise style salad and salsa verde

Halibut £25.95

Fillet of Halibut, roasted artichokes, tender stem broccoli
Toasted almonds and brown shrimp butter

Jetty Surf and Turf £40.00

A surf and turf platter with garlic tiger prawns, scallops,
Crispy squid and ribeye served with frites and Jetty steak salad

Jetty Steaks

10oz Sirloin Steak £24.00, 10oz Ribeye Steak £25.00 or 7oz Fillet Steak £32.00

Served with a Jetty steak salad

Choice of Sauce £2.95: Béarnaise, Peppercorn or Red Wine

Sides

Jetty 'Steak' Salad £4.50

Heirloom tomatoes, prosciutto crisps, cress, horseradish and parmesan

Potatoes £3.75

Buttered new potatoes, frites or mash

Luxury Potatoes £4.50

Cheesy mash, posh frites or dauphinoise

Wild Mushrooms £4.50

Sautéed wild mushrooms

Summer Peas and Beans £5.25

Summer peas and edamame beans, tossed in minted butter

Truffle Macaroni £4.95

Macaroni cheese infused with fresh truffle

If you fancy letting us decide your wine or you just wanted to have some fun with food let us know and we organize a little taste of something to go with each course – small taste £10.50, glass with each course £19.95 or let us know if you fancy something special!

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.

