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## Dessert Menu

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<b>Christmas Pudding Soufflé</b>	£9.50
With brandy crème anglaise & Christmas pudding ice cream <i>Sommeliers choice – Pedro Ximenez, Mira La Mar, Spain £7.50</i>	
<b>Chocolate Forest Gateau</b>	£10.95
Hot chocolate fondant with griottine cherries, cherry ice cream & chocolate powder <i>Sommelier's choice – Aleatico, Salice Salentino Dolce, Italy 2012 £7.95</i>	
<b>Espresso Martini Sabayon</b>	£8.50
With salted caramel ice cream & nut biscotti <i>Sommelier's choice – Espresso Martini £9.50</i>	
<b>Apple &amp; Blackberry Crumble Tart</b>	£8.50
With ginger ice cream <i>Sommeliers choice – Eiswein, Opitz, Burgenland, Austria 2015 £6.50</i>	
<b>Lemon Meringue Cheesecake</b>	£8.50
With lemon curd, lemon sorbet & seasonal berries <i>Sommeliers choice – Sauternes, Chateau Les Mingets, France 2014 £7.25</i>	
<b>Pineapple Carpaccio</b>	£8.50
With mango sorbet & toasted coconut <i>Sommeliers choice – Monbazillac, Chateau Ramon, France 2017 £6.50</i>	
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<b>Selection of Cheeses with Fudges Biscuits</b>	
3 cheeses	£8.50
5 cheeses	£13.50
<i>To complement we have a superb selection of 4 ports for £23.50</i>	

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If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

the jetty

The logo for 'the jetty' is centered on a solid blue background. It consists of the words 'the jetty' in a white, lowercase serif font. Below the text is a thin white horizontal line that spans the width of the text. Underneath this line are three vertical white bars of equal height and width, positioned at the left, center, and right of the horizontal line.