



Sunday Menu | 3 courses £35

Aperitifs

Jetty Bites £6.50 per person A delicious selection of seafood nibbles	La Pieve Prosecco 125ml £7.95
Spiced Tempura Vegetables £5.00 per person With dipping sauce	Dom Pérignon Vintage 2010 125ml £37.50
Cockle/Chicken Popcorn £5.00	Vve Pasquier & Fils Champagne Réserve Brut nv 125 ml £11.00
Tempura Prawns £2.50 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

Fish Soup Jetty version of a classic using fish & shellfish with garlic crouton & red pepper Rouille	Jetty Sashimi Sea bass, tuna and salmon, with wasabi, miso & pickled ginger
Alex's Twice Baked Cheese Soufflé Twice baked glazed cheese crust Add smoked haddock £2.00	Shellfish Marinière Selection of shellfish cooked in a white wine, garlic & parsley sauce
Wild Mushroom Risotto One of Alex's classics mushroom risotto topped with poached hens egg with truffle & madeira sauce	Scallop, Pork Belly & Cauliflower (£3.50 supplement) South Coast seared scallops, confit pork belly, smoked cauliflower purée & raisin jam
Wild Game Paté Toasted sourdough, bitter leaf salad & raisin jam	Hendrick's Prawn Cocktail Avocado salsa, cucumber, Marie-Rose sauce

Roasts & Mains

Aged Rump of Beef Aged rump of beef roasted overnight, served with traditional roast garnish & gravy	Cod & Crab Fillet of cod with crab & herb crust, served with creamy mashed potatoes & crushed peas
Trio of Pork Slow roast pork belly, roast tenderloin, black pudding hash, with traditional roast garnish & caramelized apple	Stone Bass Seared fillet of stone bass, roasted tomato risotto, crispy soft shell crab, shaved fennel & dill oil
Chicken Brined chicken breast with prawns, mash potatoes, buttered leek & a lobster sauce	Jetty Fish & Chips With crushed peas & homemade tartare sauce
Lamb Lamb rump with minted peas, dauphinoise potatoes & rosemary red wine sauce	Catch of the Day See our separate menu for a selection of sea food & whole fish

Desserts & Coupes

Chocolate Fondant With pistachio ice cream	Noël Cheesecake With orange sorbet
Caramel Pannacotta With salted caramel ice cream, chocolate soil & chocolate tuile	Winter Berry Coupe With mixed berries compote, crushed meringue & chantilly
Pear and Almond Frangipane With vanilla ice cream & toasted almonds	Selection of Local Artisan Cheeses 3 cheeses or 5 cheeses (supplement £3.50)

(V) Vegetarian / (VE) Vegan / (GF) Gluten-Free

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

A stylized graphic of a jetty structure, consisting of a horizontal line above three vertical lines, resembling a pier or breakwater.