

Whilst You Choose

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

The 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

All our meals come with an Amuse Bouche and Artisan bread, extra bread will be charged at £2.50 per basket

Starters

Tuna £12.50

Diced tuna loin with wasabi, crème fraîche, Sriracha sauce, prawn tacos and Tobiko caviar

Alex's Twice Bake Cheese Soufflé £9.95

Twice baked glazed cheese crust Soufflé Arnold Bennett, with chunks of smoked haddock £12.95

Beef Carpaccio £12.95

Fillet of beef carpaccio, Chimichurri emulsion, beef fat dripping croutons, pickles, autumn vegetables Jetty Sashimi £12.95

Sea bass, tuna, scallop and salmon, served with wasabi, miso, caviar, pickled ginger and kimchi salad

Wild Mushroom Risotto £11.50

One of Alex's classics mushroom risotto, topped with poached hen's egg with truffle and Madeira sauce

Scallops £13.95

Seared scallops with smoked cauliflower purée, chard and pickled florets, bacon crisps and bacon jam

Simple Jetty Seafood

Prawns Cooked in Garlic Butter £2.95 each South Coast Scallops Cooked in Garlic Butter £3.95 each

Mains

Chicken £22.50

Brined roasted chicken breast with roasted butternut squash with rocket pesto and rosemary fried polenta

Seafood Curry £24.50

Thai style coconut seafood curry with mixed fish, mussels and prawns

Cod and Crab £25.50

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

Trio of Pork £21.50

Slow roast pork belly, roast tenderloin, black pudding hash, with traditional roast garnish and caramelized apple **Halibut** £27.50

Seared halibut fillet served with crab bisque, cucumber, crab meat and dill salad, caviar

Duck £,24.50

Roasted pink duck breast with fondant potato, glazed root vegetables, carrot purée, griottine cherries and spiced red wine sauce

Stone Bass 23.50

Stone bass fillet with Celeriac purée, sautéed tenderstem broccoli, artichoke crisp and hazelnut beurre noisette

Aged Rump of Beef £22.50

Aged rump of beef roasted overnight, served with traditional roast garnish and gravy

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

Sides

Jetty 'Steak' Salad £4.95

Cherry tomatoes, prosciutto crisps, watercress, horseradish and parmesan

Luxury Potatoes £4.95

Cheesy mash, posh frites or dauphinoise

Potatoes £4.00

Buttered new potatoes, frites or mash

Wild Mushrooms £7.50

Sautéed wild mushrooms

Seasonal Greens £4.95

Seasonal greens tossed in butter

Truffle Macaroni £5.25

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'll organize a taste of something to go with each course £30.00 per person. 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. a discretionary gratuity of 12.5% is added to the total bill.