

## Whilst you choose

The Jetty Bites £7.50 per person A firm favourite at The Jetty, a selection of seafood nibbles | 301 kcal

**Spiced Tempura Vegetables £6.00 per person** A selection of tempura vegetables with dipping sauce | 217 kcal

**Cockle Popcorn £6.50** The Jetty favourite, coated in spiced flour and crisply fried | 301 kcal **Tempura Prawns £3.50 each** Tempura prawns with dipping sauce; *how many would you like*? | 163 kcal

**Oysters Hot £4.50 or Cold £3.95 each** Oysters how you like them; shallot vin or dipping sauce | 150/75 kcal

**Chicken Popcorn £6.50** The cockle favourite, but chicken in spiced flour and crisply fried | 262 kcal

Artisan Breads, Butters & Olive Oil (for two) £4.50 per basket Sourdough breads, seaweed butter, Planeta olive oil | 440 kcal

### **Starters**

The Jetty Sashimi £15.00 Sea bass, salmon, tuna and scallop, with miso, pickled ginger, wasabi and kimchi | 197 kcal

Alex's Twice Baked Cheese Soufflé £11.50 Twice baked glazed cheese crust | 747 kcal Soufflé Arnold Bennett, with chunks of smoked haddock | 797 kcal £15.50

> **Prawn Saganaki £13.50** Prawn with crispy baby squid, black olives, sun-dried tomatoes and feta | 790 kcal

#### **Beef Tartare £14.50** Fillet of beef tartare with gochujang tartare relish, pickled mushrooms and beef emulsion on toasted brioche | 850 kcal

**The Jetty Fish Soup £13.50** Served with Grana Padano, Croûte and Rouille | 889 kcal

**Quail Paupiette £14.25** Breast of quail, truffle and 'Foie Royale' mousse, wrapped in parma ham, creamed savoy cabbage, girolle mushrooms, amontillado sauce | 484 kcal

#### Crab Risotto £12.50

Crab and saffron risotto with Grana Padano, crispy rocket and tempura crab | 795 kcal

#### Scallop Surf & Turf £17.50

Seared scallops, slow cooked beef cheek, ragu, lobster quavers and celeriac purée | 524 kcal

# The Jetty Surf & Turf

10oz Sirloin £55.00 | 1580 kcal • 7oz Fillet £60.50 | 1547 kcal A surf & turf platter with garlic tiger prawns, scallop, crispy squid, your choice of steak, served with frites, béarnaise sauce and The Jetty steak salad

### Mains

#### Duck £28.50

Roasted duck breast, braised duck leg croquette, baby carrots, roasted fondant potato, pumpkin purée and star anise sauce | 736 kcal

#### Hot Plateau de Fruits de Mer £45.00 / 75.00

Mixed South Coast fish on the bone, caramelised fennel, tiger prawns, mixed shellfish marinière, saffron and garlic aioli, seared scallops  $\mid$  978 kcal

#### Venison £34.50

Venison haunch with a Parmesan and pine nut crust, truffle mashed potatoes, roasted butternut squash and kale, sage and red wine sauce | 926 kcal

#### 10oz Sirloin £29.50

Course doubtly The Letter steels and the

Sole, Salmon & Caviar £29.50

Sole fillet stuffed with salmon mousse with caviar, Champagne beurre blanc, cucumber and crab salad, crushed potatoes | 829 kcal

#### Bass £29.50

Fillet of bass, saffron and mussel velouté, steamed mussels, braised borlotti beans and herbs | 925 kcal

#### 7oz Fillet of Beef £39.50

Halibut £32.50 Halibut fillet with crab tortellini,

crab bisque and romanesco broccoli | 907 kcal

Served with The Jetty steak salad | 443 kcal Choice of sauce £3.50: Béarnaise | 301 kcal • Peppercorn | 200 kcal • Red wine | 88 kcal

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### Sides

 Broccoli £6.00
 Wild Mushrooms £7.50

 Broccoli cooked in chilli and garlic | 221 kcal
 Wild mushrooms in garlic and parsley butter | 189 kcal

 Luxury Potatoes £6.00
 Greens £5.00

 Cheesy mash | 547 kcal • Posh frites | 315 kcal • Dauphinoise | 392 kcal
 Seasonal greens tossed in butter | 180 kcal

Potatoes £5.00 Buttered new potatoes | 210 kcal • Frites | 278 kcal • Chips | 238 kcal • Mash | 268 kcal **Truffle Macaroni £6.00** Macaroni cheese infused with fresh truffle | 473 kcal

If you fancy letting us decide your wine, or you just wanted to have some fun with food, let us know and we'll organise a little taste of something to go with each course Glass of wine with each course - £30.00 or let us know if you want to try something really special!

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. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business

