



Valentine's Day Dinner

Three Courses • £75.00 per person

Whilst You Choose

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| The Jetty Bites £7.50 per person
A firm favourite at The Jetty, a selection of seafood nibbles | Tempura Prawns £3.50 each
Tempura prawns with dipping sauce; <i>how many would you like?</i> |
| Spiced Tempura Vegetables £6.00 per person
A selection of tempura vegetables with dipping sauce | Oysters Hot £4.25 or Cold £3.75 each
Oysters how you like them; with shallot vin or dipping sauce |
| Cockle Popcorn £6.50
The Jetty favourite, coated in spiced flour and crisply fried | Chicken Popcorn £6.50
The cockle favourite, but chicken in spiced flour and crisply fried |
| Artisan Breads, Butters & Olive Oil (for two) £5.00 per basket
Sourdough breads, seaweed butter, Planeta olive oil | |

Starters

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| The Jetty Fish Soup
Served with grana padano, croûte and rouille | Red Prawn Spaghetti
Spiced tomato and prawn bisque, topped with red prawn tartare, caviar and grilled red prawn |
| Alex's Twice Bake Cheese Soufflé
Twice baked with a glazed cheese crust | Wild Mushroom Risotto
Wild mushroom risotto, truffle duxelle, served with poached egg and Madeira sauce |
| Soufflé Arnold Bennett , with chunks of smoked haddock | Scallop & Black Pudding
Seared scallops with black pudding, celeriac puree, apple remoulade, cider syrup dressing |
| Beef Tataki
Rare seared beef tataki, Asian-style salad, cashew nuts, ponzu sauce | Tuna Tartare
Tuna, gordal olives, sun-blushed tomatoes green beans, soft boiled quail's egg and caviar |
| Smoked Salmon Cannelloni
A leaf of smoked salmon, filled with smoked salmon mousse, topped with quail's egg and caviar, served on avocado salsa | |

Mains

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| Chicken & Prawn Satay
Brined and sautéed breast of chicken, grilled prawn satay, peanut sauce and egg fried rice | Wild Halibut Fillet
Halibut fillet with fondant potatoes, artichoke and Jerusalem purée, crispy artichoke and XO sauce |
| Crab & Prawn Cannelloni
Baked stuffed cannelloni tubes filled with crab and prawns in Armoricaine sauce | Rump of Lamb
Seared roast rump of lamb, anchovies and capers, winter vegetable ratatouille, thyme sauce |
| Cod & Crab
Plump cod fillet topped with a crab and herb crust, creamy mashed potato and crushed peas | Lemon Sole
Lemon sole fillet stuffed with salmon mousse, herb crushed potatoes, prawns and caviar lobster sauce |
| Tournedos Rossini
Prime fillet of beef, seared Foie Royale, toasted brioche, Madeira jus and wild mushrooms | Catch of The Day
Our selection of great seafood
<i>As much as possible off the quay and from around the West coast</i> |

Desserts

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| Dark Chocolate Fondant
Mint chocolate chip ice cream and chocolate | Passion Fruit Soufflé
Mango and passion fruit sauce and passion fruit sorbet |
| Pistachio & Lemon Verbena Parfait
Lemon curd and sorbet, pistachio ganache and candied lemon | Lemon, Lavender & Champagne
Lemon posset, lavender biscuit crumb, Champagne sorbet and purée |
| Baked Pecan & Sea Salt Caramel Cheesecake
Honeycomb ice cream and candied pecans | Ice Cream & Sorbets
Selection of ice cream and sorbets |
| Chocolate Bomb
White chocolate bomb with sticky toffee pudding sponge filling, salted caramel sauce and ice cream | Selection of Local Artisan Cheeses
Three cheeses, chutney and biscuits
<i>Upgrade to five cheeses, supplement £3.50</i> |

the jetty

A stylized graphic of a jetty structure. It features a horizontal line representing a beam or walkway, supported by three vertical pillars. The pillars are composed of two parallel lines, giving them a three-dimensional appearance. The entire graphic is rendered in white against a solid blue background.