

Whilst You Choose

The Ultimate Aperitif - Veuve Clicquot, Yellow Label, Brut (125ml) £16.00

The Jetty Bites £8.50 per person

Grilled Tiger Prawns £3.95 each

This has become a firm favourite at The Jetty, a selection of seafood nibbles | 301 kcal

Garlic and parsley butter. How many would you like? | 150 kcal

Deep Fried Whitebait £7.50

Olives & Nuts V £8.50

Beer and onion mayonnaise | 217 kcal

Garlic and chilli marinated olives, selection of spiced nuts | 285 kcal

Anchovy Rarebit £7.50

Chicken Popcorn £7.00

Godminster Cheddar, crispy shallots, parsley and rocket | 301 kcal

Chicken coated in spiced flour and crisply fried | 325 kcal

Artisan Sourdough V (perfect for two) £8.00

Smoked salt butter, virgin pressed Devon rapeseed oil, balsamic | 606 kcal

Starters

The Jetty Fish Soup £14.50

Salt Cod Fritters £13.95

Served with Grana Padano, croûte and rouille | 502 kcal Romesco sauce, toasted almonds and coriander | 508 kcal

Spring Chicken & Pistachio Terrine £13.50 Brandy soaked golden raisins, crostini, tarragon and Alex's Twice Baked Cheese Soufflé V £12.50

Twice baked with a glazed cheese crust | 747 kcal

mustard seed dressing | 525 kcal

Soufflé Arnold Bennett, with chunks of smoked haddock | 787 kcal £17.50

Griddled Asparagus Spears £13.50

Sugar & Salt Cured Chalk Stream Trout £14.95

Bacon crumb, Parmesan and hollandaise sauce | 447 kcal

Brown butter roasted pear purée, lemon and dill drizzle | 409 kcal

Coquille St. Jacques £16.50

Green Spring Vegetable Risotto V £13.50 Asparagus, courgette, pea and mint | 349 kcal

Local scallops, pancetta and cider cream, mash and herb breadcrumbs | 525 kcal

Daily Catch

Showcasing the Best Local Catch from Brixham & Plymouth Day Boats

Please see our selection of small plates and bites. Day boat catches are simply cooked with greens, lemon and your choice of sauce

Choice of Sauce

Lemon beurre blanc | 150 kcal • Chilli and garlic oil | 190 kcal • Tartare | 110 kcal

Mains

Pan-Roasted Gilt Head Bream £29.50

Mixed Fish Grill £37.50

Confit fennel, slow-cooked cherry vine tomatoes, 'nduja and prawns | 892 kcal

South Coast fish on the bone, caramelised fennel, tiger prawns, mixed shellfish marinière, saffron and garlic aioli | 978 kcal

Grilled Chicken Breast £25.50

Cod & Crab £29.50

Chargrilled young leeks, morels, creamed spinach and pomme purée | 992 kcal

Plump fillet of cod topped with crab and herb crust, crushed peas, creamy mash and light butter sauce | 887 kcal

Poached West Country Wild Brill £32.50

Fowey mussels, saffron potato, courgette and pea broth | 790 kcal

Eggs "Turkish Style" V £25.50

10oz Rump £29.50 6oz Fillet £39.50

Aleppo pepper hummus, griddled green stem vegetables,

Served with The Jetty mixed salad | 409 kcal

and garlic yoghurt | 892 kcal

Choice of sauce £3.50: Béarnaise | 393 kcal • Peppercorn | 201 kcal • Red wine | 112 kcal Add a Grilled Tiger Prawn | 150 kcal £, 3.95

Two-Bone Rack of West Country Lamb £31.50 Wild garlic pesto, braised lamb shoulder boulangère,

pickled cockles and caper jus | 887 kcal

Sides

The Jetty Mixed Salad V £6.00

Truffle Macaroni V £7.25

Cherry tomatoes, watercress, mixed leaves and horseradish dressing | 140 kcal

Macaroni cheese infused with truffle | 473 kcal

Samphire, Green Beans & Peas | 211 kcal V £6.25

Potatoes V £6.00

Add Shrimp Butter | 102 kcal £3.00

Buttered new potatoes | 210 kcal • Frites | 278 kcal • Mash | 379 kcal

Mixed Kale | 189 kcal V £6.25

Luxury Potatoes £6.25

Parmesan and bacon frites | 335 kcal • Dauphinoise V | 392 kcal Add Shallot & Pancetta Butter | 102 kcal £3.00

(SalcombeHarbourHotel

V vegetarian

the jetty