



Whilst you Choose

The Jetty Bites £7.50 per person

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

Spiced Tempura Vegetables £6.00

A selection of tempura vegetables with dipping sauce | 217 kcal

Tempura Prawns £3.50 each

Tempura prawns served with dipping sauce; *how many would you like?* | 163 kcal

Cockle Popcorn £6.50

A Jetty favourite, cockles coated in spiced flour and crisply fried | 76 kcal

Cauliflower Popcorn £6.50

Brined, spiced and crisply fried cauliflower | 85 kcal

Chicken Popcorn £6.50

Chicken coated in spiced flour and crisply fried | 186 kcal

Artisan Sourdough (for two) £5.00

Taramasalata butter, Planeta olive oil | 440 kcal

Starters

The Jetty Bouillabaisse £15.00

Mixed fish and shellfish Mediterranean soup, garlic bread crouton, aioli | 512 kcal

Saffron & Crab Risotto £14.50

Brown and white crab meat and saffron risotto, crispy soft shell crab, dill oil, preserved lemon and chilli | 612 kcal

Alex's Twice Baked Cheese Soufflé £11.50

Twice baked with a glazed cheese crust | 747 kcal

Lobster Thermidor Soufflé, lobster bisque cream | 787 kcal £16.50

Tuna Tartare Niçoise £14.00

Hand-cut sashimi grade tuna, olives, sun-dried tomatoes, green beans, anchovies, soft boiled quail's egg and focaccia croutes | 319 kcal

Sashimi £16.00

Sea bass, salmon, tuna and scallop, miso, pickled ginger, wasabi and kimchi | 197 kcal

Beef & Truffle Carpaccio £16.50

Prime fillet of beef carpaccio, summer truffle, beef fat croutons, parsley emulsion and heritage radish | 329 kcal

Scallop, Chicken & Caviar £16.50

Seared scallops, roast chicken and caviar butter sauce, fennel and tomato pickle | 594 kcal

Scallops, Prawns or Both

Scallop in the half shell with garlic butter | 250 kcal £5.25 each
King prawn cooked in garlic butter | 14 kcal £3.95 each

The Jetty Surf & Turf

10oz Sirloin £52.00 | 1580 kcal • 7oz Fillet £62.45 | 1547 kcal

Garlic tiger prawn, scallops, frites, 'The Jetty Steak Salad'

Choice of Sauce:

Peppercorn | 200 kcal • Red wine | 88 kcal • Béarnaise | 301 kcal

Mains

Catch of the Day

A selection of whole local fish, seafood and sharing dishes

Please see our separate menu

The Jetty Hot Fruits de Mer £36.00

Hot shellfish platter of grilled scallops, king prawns, steamed mussels and clams, marinière sauce | 925 kcal

Cod & Crab £29.50

Plump fillet of cod topped with crab and chorizo crust, chickpea and Tuscan-style sauce | 789 kcal

10oz Sirloin £29.50

Served with 'The Jetty Steak Salad' | 443 kcal

Choice of sauce £3.50: Peppercorn | 200 kcal • Red Wine | 88 kcal • Béarnaise | 301 kcal

Thai-Style Seafood Curry £27.50

Mixed fish and shellfish Thai red curry, toasted shaved coconut, basmati rice, pak choi, coriander | 694 kcal

Chicken, Prawn & Lobster £29.50

Brined and sautéed chicken breast, grilled prawn, lobster bisque linguine | 912 kcal

Trio of Pork £28.50

Fillet of pork, crispy pork belly, braised pork cheek, truffle mash, baby turnips, apple and cider sauce | 895 kcal

7oz Fillet £39.95

Served with 'The Jetty Steak Salad' | 410 kcal

Choice of sauce £3.50: Peppercorn | 200 kcal • Red Wine | 88 kcal • Béarnaise | 301 kcal

Sides

The Jetty Salad £5.95

Mixed baby leaf, heritage tomatoes, mixed radish, olives | 340 kcal

Petit Pois £5.95

Sweet baby peas, sorrel butter | 310 kcal

Luxury Potatoes £6.50

Truffle and Parmesan frites | 315 kcal

Broccoli £6.50

Broccoli florets, chilli, almond | 473 kcal

Truffle Macaroni £6.95

Truffle infused cream, glazed cheese crust | 295 kcal

Potatoes £5.50

Buttered new potatoes | 210 kcal • Frites | 278 kcal • Thick cut chips | 278 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!*

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal line with three vertical lines extending downwards from it, resembling a pier or a breakwater.