

# 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

### Artisan Sourdough (for two) £5.00

Taramasalata butter, Planeta olive oil | 440 kcal

### Tempura Prawns £3.50 each

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

### The Jetty Popcorn £6.50

A Jetty favourite, coated in spiced flour and crisply fried *Choose from:* Cockles | 76 kcal • Chicken | 186 kcal • Cauliflower | 85 kcal

# Starters

### Ham & Pineapple Cured Halibut £15.50

Fillet of halibut, rolled and cured in prosciutto served sliced, charred pineapple, pineapple salsa and shellfish crisps | 512 kcal

### Wild Mushroom Risotto £14.50

Forest and wild mushroom risotto served with soft poached egg, truffle and Madeira sauce  $\mid$  612 kcal

## Alex's Twice Baked Cheese Soufflé £12.50

Twice baked with a glazed cheese crust | 747 kcal

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

### The Jetty Crab 'Kiev' £14.50

Handpicked white and brown crab meat with a garlic butter center, lightly curried mayonnaise, preserved lemon | 519 kcal

## Sashimi $f_1$ 16.00

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

## The Jetty 'Spag Bol' £14.50

Fresh pasta topped with squid ragout in bolognese sauce, chorizo foam, Grana Padano, garlic butter ciabatta | 429 kcal

### 'Chip Shop' Scallops £16.50

Seared spiced scallops, warm tartare sauce, mushy peas, Chip Shop scraps and salt 'n' vinegar potato puffs | 594 kcal

#### Scallops, Prawns or Both

Scallop in the Half Shell with garlic butter £5.25 each | 250 kcal King Prawn cooked in garlic butter £3.95 each | 145 kcal

# 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

## Chicken, Chanterelles & Truffle £27.50

Breast of chicken brined with thyme, artichoke barigoule, Chanterelle mushrooms and truffle butter mash | 825 kcal

## The Jetty Mixed Fish Grill £37.50

Mixed South coast fish on the bone, saffron and garlic aioli, grilled prawns, crab claws, mussel marinière | 812 kcal

### Sole, Salmon & Caviar £32.50

Fillet of sole stuffed with salmon mousse, saffron and crab potato, spinach leaf, Champagne and mixed caviar 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

## BBQ Monkfish & Prawn Satay £32.50

Spiced monkfish tail, king prawn satay, peanut satay sauce, salted mango salsa, egg fried rice | 694 kcal

## Hairy Bikers Venison £34.50

The dish served on the BBC when the *Hairy Bikers* met Chef Alex Rare venison, New Forest haggis, pear and walnut | 912 kcal

### Fillet of Pork, Prune & Armagnac £27.50

Fillet of pork, Pruneaux D'Agen, armagnac cream sauce, heritage carrots, braised pork cottage pie | 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

Celeriac Gratin Dauphinois £7.95 Broccoli £6.50

Parsley and truffle crumb | 475 kcal Broccoli florets, chilli, almond | 473 kcal

Potatoes £6.50 Sweetcorn Ribs £7.25

Buttered new potatoes | 210 kcal • Frites | 278 kcal • Thick cut chips | 278 kcal Fried in spiced flour, BBQ sauce | 495 kcal

Luxury Frites £7.25 Chantenay Carrots £6.50

Truffle and Parmesan | 315 kcal Wholegrain mustard and honey glaze | 353 kcal

### The Jetty Salad £5.95

Mixed baby leaf, heritage tomatoes, chimichurri dressing | 340 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