



Set Lunch

Two courses £19.95 • Three courses £24.95

Starters

Caramelised Parsnip & Caraway Soup **VG**
Celeriac croutons

Ham Hock, Apple Cider & Sage Terrine
Date and tamarind chutney, malted wheat baguette

Fennel Cured Sea Trout
Pickled kohlrabi and parsley oil

Spiced Feta **V**
Pistachio, clementine glazed endive salad

Mains

Slow-Roast Turkey
Roast potatoes, sage and cranberry stuffing, pigs in blankets,
seasonal vegetables, red wine gravy

Crispy Sea Bass Fillet
Herb crushed potatoes, Tenderstem® broccoli, sauce vierge

Braised Feather Blade of Beef
Creamy mash, roasted carrot, shallot and gremolata

Butternut Squash, Chestnut & Apricot Wellington **V**
Roasted potatoes, pesto and pomegranate seeds

Sides

The Jetty Salad **V** £5.95
Mixed baby leaf, heritage tomatoes, mixed radishes, olives

Petit Pois **V** £5.95
Sweet baby peas, wild garlic and butter

Luxury Potatoes £6.95
Truffle and Parmesan frites

Broccoli **V** £6.25
Tenderstem®, chilli, almonds

Truffle Macaroni £7.25
Truffle infused cream, glazed cheese crust

Simple Potatoes **V** £5.00
Buttered new potatoes • Frites • Thick cut chips

To Finish

Warm Christmas Pudding **V**
Brandy and vanilla custard

Cinnamon & Caramel Cheesecake **V**
Winter berry compote

Classic Crème Brûlée **V**
Shortbread biscuits

V vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.