

# Mother's Day

Three courses £41.95

#### Whilst You Choose

Spiced Tempura Vegetables V £6.00

A selection of tempura vegetables with dipping sauce

Tempura Prawns £3.50 each

Tempura prawns served with dipping sauce How many would you like? Cauliflower Popcorn V £6.50

Brined, spiced and crispy fried cauliflower

Chicken Popcorn £6.50

The cockle favourite, but chicken in spiced flour and crisply fried

Artisan Sourdough (for two) V £4.50

Taramasalata butter, Planeta olive oil

### Starters

The Jetty Fish Soup

Honey Caramelised Pears V

Chicory, toasted almonds, burrata and honeycomb

Served with Grana Padano, croûte and rouille

Maple Glazed Pork Belly

**Beetroot Cured Salmon** Pea velouté, smoked bacon relish, cockle popcorn

Dill crème fraîche, saffron pickled fennel, sourdough croutons

Pan-Seared Scallops £5.00 supplement

**Traditional Prawn Cocktail** 

Crisp iceberg, cucumber, avocado, Marie rose sauce

Kohlrabi purée, cucumber, apple and coriander salad

Alex's Twice Bake Cheese Soufflé V Twice baked glazed cheese crust Soufflé Arnold Bennett £3.00 Supplement

Twice Baked Cheese Soufflé, with chunks of smoked haddock

# Mains

Brined Sautéed Chicken Breast

Smoked garlic mash, heritage carrot, caramelised shallot, wild mushroom and chicken jus Pan-Seared Fillet of Sea Bass

Herb crushed potatoes, spinach, roasted tomatoes, sauce vierge

The Jetty Fish & Shellfish Pie Mixed seafood, prawns, smoked haddock, egg, potato and cheese crust Slow-Roasted Shoulder of Lamb

Served with traditional roast garnish, garlic and rosemary gravy

Vegetable Nut Roast V

Spinach, cherry tomatoes, served with traditional roast garnish and vegetarian gravy Roasted Sirloin of Beef

Yorkshire pudding, horseradish sauce, served with traditional roast garnish and gravy

#### Sides

The Jetty Salad V £5.95

Truffle Macaroni £.7.25

Mixed baby leaf, heritage tomatoes, mixed radishes, olives Truffle infused cream, glazed cheese crust

Broccoli V £6.25

Luxury Potatoes £6.95

Tenderstem<sup>®</sup>, chilli, almonds Truffle and Parmesan frites

Rosemary Roasted Root Vegetables V £5.95 Seasonal root vegetables roasted in fragrant rosemary

Simple Potatoes V £5.00

Butter new potatoes • Frites • Thick cut chips

# Desserts

Classic Bread & Butter Pudding V Vanilla custard White Chocolate & Raspberry Mille Feuille V

Crisp filo pastry, white chocolate cream, fresh raspberries

Glazed Lemon Tart V

Blueberry compote, Turkish delight, crème fraîche

**Selection of Three Local Cheeses** 

Coconut Crème Brûlée V

Homemade chutney, grapes and crackers

Caraway and ginger shortbread

Selection of Five Local Cheeses £5.00 supplement

the jetty