



## Whilst You Choose

**The Jetty Bites £7.50 per person**  
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 with dipping sauce; *how many would you like?* | 163 kcal

**Cockle Popcorn £6.50**  
The Jetty favourite, cockles coated in spiced flour and crisply fried | 76 kcal

**Chicken Popcorn £6.50**  
The cockle favourite, but chicken in spiced flour and crisply fried | 262 kcal

**Cauliflower Popcorn £6.50**  
Brined, spiced and crisply fried cauliflower | 85 kcal

**Artisan Sourdough (for two) £4.50 per basket**  
Taramasalata butter, Planeta olive oil | 440 kcal

## Starters

**The Jetty Bouillabaisse £14.95**  
Mixed fish and shellfish Mediterranean soup,  
garlic bread crouton, aioli | 512 kcal

**Grilled Mackerel & Crab £14.50**  
Grilled fillet of mackerel, saffron emulsion,  
potato, horseradish and crab salad | 495 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**

**Lime Cured Brill £15.50**  
Watercress, heritage tomato, radish  
and broad bean salad | 197 kcal

**Pork, Cockles & Bacon £15.95**  
Honey roast Cornish pork belly, pea velouté,  
crispy cockles, smoked bacon relish | 419 kcal

**Scallops or 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  
A surf & turf platter with garlic tiger prawns and scallops, served with frites, The Jetty steak salad and your choice of sauce  
Béarnaise | 301 kcal • Peppercorn | 200 kcal • Red wine | 88 kcal

## Mains

**Catch of the Day**  
A selection of whole local fish, seafood and sharing dishes  
*See separate menu*

**Roasted Monkfish £29.50**  
Served with grilled prawns and calamari, grilled courgette  
and a haricot bean sauce | 925 kcal

**Cod & Crab £29.50**  
Plump fillet of cod topped with crab and herb crust,  
crushed peas and light butter sauce | 789 kcal

**10oz Sirloin £29.00**  
Served with The Jetty steak salad | 443 kcal

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

**Wing of Skate £27.95**  
Oven roasted with sesame flavoured bok choy, mussels,  
coconut and turmeric cream, crispy seaweed | 814 kcal

**Chicken, Prawn & Lobster £29.50**  
Brined and sautéed chicken breast, grilled prawns,  
lobster bisque linguine | 912 kcal

**Herb Crusted Loin of Lamb £29.50**  
Cooked pink, slow-cooked shoulder croquette, fondant potato,  
red wine and rosemary sauce | 895 kcal

**7oz Fillet of Beef £39.95**  
Served with The Jetty steak salad | 410 kcal

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

## Sides

**Jetty Salad £5.95**  
Mixed baby leaf, heritage tomatoes, mixed radishes, olives | 340 kcal

**Petit Pois £5.95**  
Sweet baby peas, wild garlic and butter | 310 kcal

**Luxury Potatoes £6.95**  
Truffle and Parmesan frites | 315 kcal

**Broccoli £6.25**  
Tenderstem®, chilli, almonds | 473 kcal

**Truffle Macaroni £7.25**  
Truffle infused cream, glazed cheese crust | 295 kcal

**Simple Potatoes £5.00**  
Buttered new potatoes | 210 kcal • Frites | 278 kcal • Thick cut chips | 238 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 per person. Let us know if you want to try something really special!*

the jetty

A stylized graphic of a jetty structure. It features a horizontal line representing a beam or walkway, supported by three vertical pillars. The pillars are simple, rectangular shapes with a slight taper at the top. The entire graphic is rendered in white against a solid blue background.

## Champagne

	Vintage	125ml	75cl
<b>Vauban-Frères by AR Lenoble</b> , Brut	NV	£12.00	£69.00
<b>Moët &amp; Chandon Impérial</b> , Brut ✓	NV	£14.50	£85.00
<b>Veuve Clicquot Yellow Label</b> , Brut ✓	NV		£95.00
<b>AR Lenoble Grand Cru</b> , Blanc de Blanc, Brut	NV	£16.50	£99.00
<b>Moët &amp; Chandon Vintage</b> , Brut ✓	2008		£105.00
<b>Dom Pérignon Millésime</b> , Brut ✓	2012/13		£295.00

## Rosé Champagne

	Vintage	125ml	75cl
<b>Moët &amp; Chandon Rosé</b> , Brut ✓	NV	£15.95	£95.00
<b>Veuve Clicquot Rosé</b> , Brut ✓	NV		£105.00
<b>Lombard 1er Cru Rosé</b> , Brut	NV		£119.00
<b>Laurent-Perrier Cuvée Rosé</b> , Brut ✓	NV		£145.00

## Sparkling Wine

	Vintage	125ml	75cl
<b>Prosecco</b> , Arame, Veneto, Extra Brut, Veneto, Italy	NV	£9.00	£38.00
<b>Cava</b> , Mas Sardana, Franck Massard, Brut Nature, Spain ✓	NV	£9.50	£45.00
<b>Sparklehorse</b> , Chenin Blanc, Ken Forrester, South Africa	2019		£52.00
<b>Nyetimber Classic Cuvée</b> , Sussex, England	NV		£85.00
<b>Camel Valley Brut</b> , Cornwall, England	2018	£14.50	£85.00

## Rosé Sparkling Wine

	Vintage	125ml	75cl
<b>Chapel Down Rosé</b> , Brut, Kent, England	NV		£75.00
<b>Camel Valley Rosé</b> , Brut, Cornwall, England	2018		£92.00
<b>Wild Idol Non-Alcoholic Sparkling Rosé</b> , Germany	NV	£10.00	£55.00

## White Wine

	Vintage	175ml	250ml	75cl
<i>'Crisp and dry ripe citrus notes and minerality'</i>				
<b>Macabeo Auténtico</b> , Utiel-Requena, Spain 🌿 ✓	2022	£7.50	£9.90	£29.00
<b>Soave</b> , Stella, Sartori, Veneto, Italy	2021			£32.00
<b>Gavi di Gavi</b> , La Minaia, Bergaglio, Piemonte, Italy	2020			£40.00
<b>Riesling</b> , Allan Scott, Marlborough, New Zealand	2020			£42.00
<b>Chablis</b> , Domaine de Biéville, Burgundy, France	2022	£11.90	£16.50	£48.00

### *'Notes of soft yellow stone fruit'*

<b>Pinot Grigio-Catarratto</b> , Il Barco, Sicily, Italy ✓	2022	£8.00	£10.95	£32.00
<b>Viognier</b> , Reserva, Adobe, Chile 🌿	2023			£34.00
<b>Picpoul de Pinet</b> , Languedoc, France	2022			£35.00
<b>Albariño</b> , Alba Martín, Rías Baixas, Spain	2022	£8.75	£11.75	£35.00
<b>Grenache Blanc</b> , The Foundry, Stellenbosch, South Africa	2020			£62.00

### *'Herbaceous layered with juicy limes'*

<b>Sauvignon Blanc</b> , Casa Lejano, Central Valley, Chile	2021			£32.00
<b>Vermentino</b> , Villa Solais, Santadi, Sardegna	2022			£34.00
<b>Sauvignon Blanc</b> , La Petite Abbaye, Loire, France	2022			£36.00
<b>Semillón</b> , Humberto Canale, Patagonia, Argentina	2022			£48.00
<b>Sancerre</b> , Pruniers, Loire, France	2021			£58.00
<b>Bacchus</b> , Camel Valley, Cornwall, England	2021			£60.00

### *'Aromatic and unoaked and notes of tropical fruit'*

<b>Petit Chenin Blanc</b> , Ken Forrester, Stellenbosch, South Africa ✓	2022	£8	£10.95	£32.00
<b>Fernão Pires</b> , Coreto Branco, DEFJ Vinhos, Lisboa, Portugal	2021			£32.00
<b>Pecorino Contesa</b> , Abruzzo, Italy	2022			£32.00
<b>Sauvignon Blanc</b> , Classic, Rapaura Springs, Marlborough, New Zealand	2023	£8.90	£12.30	£36.00
<b>Saint-Véran Les Preludes</b> , Terres Secrètes, Burgundy, France	2021			£46.00

### *'Elegant and complex with cedar vanilla'*

<b>Chardonnay</b> , VV, Les Mougeottes, Languedoc, France	2022			£34.00
<b>Rioja Blanco</b> , Sierra Cantabria, Rioja, Spain	2018			£42.00
<b>Chardonnay</b> , Cannonball, California, USA	2020			£44.00
<b>Assyrtiko</b> , Barrel-fermented, Sigalas, Santorini	2020			£65.00
<b>Montagny 1er Cru Le Vieux Château</b> , Dom Moirot, Burgundy, France	2020			£79.00
<b>FMC-Chenin Blanc</b> , Ken Forrester, Stellenbosch, South Africa	2018			£82.00
<b>Puligny-Montrachet</b> , Chavy, Burgundy, France	2020			£115.00

## Rosé Wine

	Vintage	175ml	250ml	75cl
<b>Bobal Rosé Auténtico</b> , Utiel-Requena, Spain	2023	£7.50	£9.90	£29.00
<b>Garnacha Rosé</b> , Mas Amor, Franck Massard, Spain	2023	£9.50	£12.00	£38.00

## Red Wine

	Vintage	175ml	250ml	75cl
<i>'Notes of black berries and dark cherry mocha'</i>				
<b>Merlot</b> , Casa Lejano, Central Valley, Chile	2021			£32.00
<b>Cabernet Sauvignon</b> , Les Mougeottes, France	2021			£33.00
<b>Pinotage</b> , Windmeul Cellars, Western Cape, South Africa	2020			£32.00
<b>Garnacha</b> , El Mago, Franck Massard, Spain 🌿	2022	£9.50	£12.00	£38.00
<b>Merlot-Negroamaro</b> , Appassimento Rosso, Italy	2021	£9.75	£12.50	£39.00

### *'Crunchy crisp cranberries, pomegranate and raspberries'*

<b>Bobal Tempranillo Auténtico</b> , Utiel-Requena, Spain 🌿 ✓	2022	£7.50	£9.90	£29.00
<b>Carignan</b> , Les Archeres, Pays d'Oc, Languedoc, France	2021			£32.00
<b>Pinot Noir</b> , Chant de la Terre, Languedoc, France 🌿	2021	£10.50	£14.25	£42.00
<b>Pinot Noir 'Penruddocke'</b> , Wiltshire, England	2018			£58.00
<b>Pinot Noir</b> , Massale, Kooyong, Mornington, Australia	2020			£65.00

### *'Forest fruits with layers of spice'*

<b>Carmenère</b> , La Playa, Colchagua, Chile ✓	2020			£32.00
<b>Syrah</b> , 'The Francophile', The Liberator, South Africa	2020	£8.50	£11.50	£34.00
<b>Merlot-Marselan</b> , Terra Futura, Domaine de Tavernel, France 🌿	2020			£37.00
<b>Rioja Reserva</b> , Marqués de Riscal, Spain	2019			£58.00
<b>Rully Rouge</b> , Tete de Cuvée 'Chaponnière' Belleville, France	2018			£85.00

### *'Full bodied with dark red fruits'*

<b>Malbec</b> , Don David, El Esteco, Salta, Argentina ✓	2022	£8.90	£12.30	£36.00
<b>Shiraz</b> , Reserve, Berton Estate, Barossa, Australia	2019			£46.00
<b>Malbec Selección de Familia</b> , Humberto Canale, Patagonia, Argentina	2020			£52.00
<b>Pinot Noir</b> , 'Marion's Vineyard', Schubert, Wairarapa, New Zealand 🌿	2018			£79.00
<b>Les Relais de Durfort-Vivens</b> , Château Durfort-Vivens, Margaux, France	2019			£82.00
<b>Amarone della Valpolicella Bertani</b> , Veneto, Italy	2015			£90.00

### *'Classic elegance and complex fruit and spice'*

<b>Rioja Crianza</b> , Ramón Bilbao, Rioja, Spain ✓	2018			£38.00
<b>Chianti Rufina Riserva</b> , Nipozzano, Frescobaldi, Tuscany, Italy	2018			£52.00
<b>'Max' Bordeaux Blend</b> , Miles Mossop, Stellenbosch, South Africa	2017			£85.00
<b>Barolo</b> , Fontanafredda, Serralunga d'Alba, Piemonte, Italy	2017			£95.00
<b>Châteauneuf-du-Pape</b> , Domaine de la Janasse, Rhône, France	2017			£105.00
<b>Château Batailley</b> , Pauillac, Bordeaux, France	2012/13			£135.00
<b>Château Talbot</b> , St-Julien, Bordeaux, France	2014/15			£195.00

## Rosé Wine

	Vintage	175ml	250ml	75cl
<b>#LOU</b> , Château Peyrassol, Provence, France	2023	£10.80	£14.50	£43.00
<b>Whispering Angel</b> , Chateau d'Esclans, France	2023	£13.23	£17.75	£52.00