

Mini Gastro

Five courses, $\pounds 39.00$ per person A delicious collection of The Jetty dishes to be enjoyed by the whole table

Available Monday to Saturday for lunch, Monday to Thursday for dinner, and Sunday all day until Friday 18th April

Artisan Breads, Butters & Olive Oil (for two) £5.00 per basket

Sourdough breads, seaweed butter, Planeta olive oil

Amuse Bouche

Pea and asparagus velouté

Duck Mango & Cashews

Smoked breast of duck, crispy duck confit, mixed salad, mango salsa and toasted cashews

Crab Soufflé

Crab thermidor twice baked creamy cheese soufflé

Halibut

Halibut fillet with creamy mash, asparagus, pea and wild garlic purée, caviar and chive butter sauce

Pistachio Panna Cotta

Candied pistachio and pistachio ice cream

With a fantastic array of flavours, let us decide the wines for you with a small glass to accompany each course (served after your Amuse Bouche) $\pounds 35.00$

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.

