



Sample Easter Sunday & Monday

Three courses £45.00

Whilst You Choose

The Jetty Bites £7.50 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles

Spiced Tempura Vegetables £6.00

A selection of tempura vegetables with dipping sauce

Oysters Hot £5.00 or Cold £4.50 each

Oysters how you like them; shallot vinegar or dipping sauce?

Tempura Prawns £3.50 each

Tempura prawns served with dipping sauce

How many would you like?

The Jetty Popcorn £6.50

A Jetty favourite, coated in spiced flour and crisply fried

Choose from: Cockles • Chicken

Artisan Breads (for two) £5.00

Sourdough breads, Planeta olive oil

Starters

The Jetty Fish Soup with Toys

Mixed fish and shellfish soup,
garlic croûte and rouille

Alex's Twice Bake Cheese Soufflé

Twice baked glazed cheese crust

Soufflé Arnold Bennett, with chunks of smoked haddock (*supplement £5.00*)

The Jetty Prawn & Crayfish Cocktail

Prawn, and crayfish in marie rose sauce,
cucumber, baby gem lettuce

Smoked Salmon Cannelloni

A leaf of smoked salmon filled with smoked salmon mousse,
served on avocado salsa with light lemon dressing

Sweet 'n' Sour Duck & Prawns

Slow-cooked crispy duck, griddled prawns,
served with sweet and sour sauce and pak choi

Asparagus & Wild Garlic Risotto

Risotto with wild garlic and asparagus,
white truffle oil and Parmesan

Scallops Sea-Beet & Nori (*supplement £3.95*)

Sea-Beet velouté, sautéed south coast scallops,
toasted chicken skin and nori seaweed crust

Beef Tataki

Fillet of beef, ponzu sauce, wasabi emulsion,
tapioca crackers, Asian-style salad, pickled ginger

Mains

Chicken, Prawn & Lobster

Brined chicken breast with plump prawns,
creamy mashed potatoes, truffled leeks and lobster sauce

Pappardelle with Mushrooms

Fresh pappardelle, sage and
Forest mushrooms

Cod & Crab

Plump cod fillet topped with a crab and herb crust,
creamy mashed potato and purple sprouting broccoli

Trio of Pork

Stuffed crispy pork belly, tenderloin and black pudding,
served with traditional roast garnish

Brill

Pan fried brill on the bone, roasted chicken wings, salsify,
Forest mushrooms and parsley sauce

Lamb Rump

Pink lamb rump, petit pois à la Française,
fondant potato and red wine reduction

The Jetty Mixed Fish Grill

Mixed south coast fish on the bone, garlic butter,
tiger prawns and mixed shellfish

Aged Sirloin of Beef

Aged sirloin of beef roasted overnight,
served with traditional roast garnish and gravy

Catch of the Day

A selection of whole local fish, seafood and sharing dishes

Please see our separate menu

Desserts

Proper Baked Cheesecake

Baked mango cheesecake, passion fruit syrup and coconut sorbet

Bakewell Tart

Raspberry bakewell tart,
raspberry curd and raspberry sorbet

Panna Cotta

Rhubarb panna cotta, stem ginger ice cream,
ginger and lime syrup

Oops I've Dropped My Ice Cream!

It's landed in sand, edible sand, with fresh New Forest strawberries

Chocolate Fondant

Dark chocolate fondant, buttermilk ice cream,
blackberries and chocolate soil

Selection of Local Artisan Cheeses

Three cheeses

Upgrade to Five Cheeses (*supplement £3.50*)

*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

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The text "the jetty" is positioned above the beam.