



Easter Sunday

Three courses £65.00

Today's menu comes with a complimentary Amuse Bouche

Whilst You Choose

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| The Jetty Bites £7.50 per person
A firm favourite at The Jetty, a selection of seafood nibbles | Tempura Prawns £3.50 each
Tempura prawns with dipping sauce; <i>how many would you like?</i> |
| Spiced Tempura Vegetables £6.00 per person
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 |
| Cockle Popcorn £6.50
The Jetty favourite, cockles coated in spiced flour and crisply fried | Chicken Popcorn £6.50
The cockle favourite, but chicken in spiced flour and crisply fried |
| Artisan Breads, Butters & Olive Oil (for two) £5.00 per basket
Sourdough breads, seaweed butter, Planeta olive oil 440 kcal | |

Starters

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| The Jetty Fish Soup
Served with grana padano, croûte and rouille | Smoked Salmon Cannelloni
A leaf of smoked salmon filled with smoked salmon mousse, served on avocado salsa with Keta caviar |
| Alex's Twice Baked Cheese Soufflé
Twice baked glazed cheese crust
Soufflé Arnold Bennett , with chunks of smoked haddock <i>£5.00 supplement</i> | Pea & Asparagus Risotto
Risotto with asparagus, peas, beans and Parmesan, topped with poached hen's egg and truffle |
| The Jetty Shellfish Cocktail
Cucumber dressed in Hendrick's syrup, prawn, crab and lobster in Marie Rose sauce | Scallop & Black Pudding
Seared scallops with black pudding, celeriac purée, apple remoulade, cider syrup dressing |
| Duck, Mango & Cashew
Smoked breast of duck, crispy duck confit, mixed salad, mango salsa and toasted cashews | Mackerel
Grilled mackerel fillet with goat's cheese, orange and beetroot salad, butter sauce |

Mains

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| Chicken & Prawn Satay
Brined and sautéed breast of chicken, grilled prawn satay, peanut sauce and egg fried rice | Halibut
Roasted halibut fillet with capers and brown shrimps, butter sauce, fondant potato and Tenderstem® broccoli |
| Salt Baked Celeriac
Topped with fried egg, roasted oyster mushrooms, artichoke and celeriac purée | Lamb
Lamb rump with a mini Shepherd's pie topped with creamy mash, pea purée, minted peas and rosemary red wine sauce |
| Cod & Crab
Plump cod fillet topped with a crab and herb crust, creamy mashed potato, crushed peas | Sole, Salmon & Caviar
Sole fillet stuffed with salmon mousse and topped with caviar, Champagne beurre blanc, cucumber and crab salad, crushed potatoes |
| Trio of Pork
Slow-roast pork belly, roasted tenderloin, black pudding hash, with traditional roast garnish and caramelised apple | Aged Sirloin of Beef
Aged sirloin of beef roasted overnight, served with traditional roast garnish and gravy |

Desserts

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| Lemon & Lavender
Iced parfait served with fresh berries, lemon and lavender crumb and blueberry sorbet | Strawberry & Rhubarb Cheesecake
Rhubarb purée, strawberry sorbet, rhubarb and strawberry glaze |
| Pear, Hazelnut & Clotted Cream Tart
Served with pear compote, clotted cream ice cream, crushed hazelnut and honey drizzle | Trio of Chocolate & Roses
Trio of chocolate bomb, chocolate soil, white chocolate ice cream, milk chocolate sauce, fresh raspberries and candied rose petals |
| Espresso Martini Sabayon
Coffee wafer, flaked almonds and salted caramel ice cream | Selection of Local Ice Creams & Sorbets
Three scoops of your choice |
| Pistachio, Plum & Hibiscus Panna Cotta
Roasted plums, candied pistachios, hibiscus gel, pistachio ice cream | Selection of Local Artisan Cheeses
Three cheeses
Five cheeses <i>£3.50 supplement</i> |

*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 - £35.00 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 the top of the structure, supported by three vertical lines representing the legs or pillars. The lines are white and set against a solid blue background.