

Seasonal Local Produce Menu

Two courses £28.50 • Three Courses £32.50

Available Monday to Saturday lunch, Monday to Thursday dinner between 6pm to 7pm and Sunday all day.

Artisan Sourdough (for two) £4.50 Taramasalata butter, Planeta olive oil

Starters

Alex's Twice Baked Cheese Soufflé

Arnold Bennett Soufflé (£3.50 supplement)

Mosaic of Ham Hock

Chicken liver parfait, bacon and red onion jam, toasted brioche

Winter Squash Risotto

Rocked and Old Winchester cheese shavings

Smoked Salmon Cannelloni

A leaf of salmon, filled with salmon mousse, avocado salsa

Mains

Braised Feather Blade Croquette

Smoked broccoli purée, creamed mash, charred Tenderstem® broccoli and peppercorn sauce

Pan-Fried Sea Bass Fillet

Crab and saffron crushed potatoes, seafood marinière

The Jetty Fish & Chips

Crushed peas, homemade tartare sauce

Gnocchi Bubble & Squeak

Lyonnaise onions, soft boiled hen's egg and crispy cavolo nero

Sides

Corn on the Cob £6.95 • Broccoli £6.00 • The Jetty House Salad £5.50 Buttered New Potatoes £5.25 • Fries £5.25 • Mash £5.25 Truffle Fries £6.25 • Dauphinoise £6.25 • Truffle Macaroni £6.95

Desserts

Classic Vanilla Crème Brûlée

Topped with glazed banana

Baked Lemon Meringue Cheesecake

Lemon sorbet, crispy meringue, lemon curd and seasonal berries

Selection of 3 Cheeses

Homemade chutney, crackers

Selection of Ice Cream & Sorbet

the jetty