



## Seasonal Local Produce Menu

Two courses £31.00 • Three Courses £35.00

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

**Artisan Sourdough** (for two) £5.00  
Taramasalata butter, Planeta olive oil

### Starters

**Alex's Twice Baked Cheese Soufflé**  
Lobster Soufflé (£5.00 supplement)

**Pan Fried Mackerel Fillet**  
Mini Caesar salad and crispy bacon

**Chorizo Crusted Prawn Scotch Egg**  
Pickled cucumber, lobster mayonnaise

**Pork Galantine**  
Caramelised apple, parsley mayonnaise, croutons, truffled peas

### Mains

**Pan Fried Bream Fillet**  
Pak choi, spiced mussel velouté, plump mussels and kohlrabi slaw

**Fish and Chips**  
Crushed peas, homemade tartare sauce

**Brined & Roasted Chicken Breast**  
Heritage tomatoes, rocket and salsa verde

**Tuscan-Style Linguine**  
Gordal olives, sun-dried tomatoes and pea shoots

### Sides

**The Jetty House Salad** £5.95 • **Petit Pois** £5.95 • **Broccoli** £6.50  
**Buttered New Potatoes** £5.50 • **Frites** £5.50  
**Truffle Frites** £6.50 • **Truffle Macaroni** £6.95

### Desserts

**The Jetty Strawberry Trifle**  
Custard ice cream

**Baked Mango Cheesecake**  
Granola, mango sorbet

**Summer Berry Parfait**  
Vanilla tuile, pistachio

**Selection of Ice Cream & Sorbet**

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal per day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical columns. The beam and columns are rendered with a double-line effect, giving them a three-dimensional appearance. The entire graphic is centered horizontally and positioned below the text.