

Seasonal Local Produce Menu

Two courses $\pounds 29.50$ • Three Courses $\pounds 35.00$ Available Monday to Friday lunch and dinner between 5.45pm to 7pm.

Starters

Mackerel Salad Sweet and sour beetroot, goat's cheese, orange segments, baby watercress

> Alex's Twice Baked Cheese Soufflé V Glazed cheese crust

Ham Hock Fritters Ham hock and Tunworth fritters, kohlrabi and truffle slaw, pickled apple and celeriac velouté

Sea Bass Ceviche (£3.95 supplement) Cucumber relish, tomato consommé, spring onion, avocado and wasabi emulsion

> Bang Bang Cauliflower V Crispy spiced cauliflower, aioli, parsley cress

Mains

Brined & Roasted Chicken Breast Stuffed roscoff onion, sage and onion stuffing, New Forest wild mushrooms and chicken butter sauce

The Jetty Fish & Chips Tempura haddock fillet, homemade tartare sauce, smashed peas, thick cut chips and lemon

Pan-Roasted Skate Wing (£3.95 supplement) Toasted hazelnut, lemon butter, crab and chive sauce

Pan-Fried Fillet of Sea Bream Smoked aubergine purée, confit shallot dressing, roasted courgette couscous

> **Tuscan-Style Linguine V** Tuscan-style sauce, linguine, olives, sorrel

Desserts

Apple Crumble Soufflé Blackberry sauce and vanilla ice cream

Mango Parfait Mango and pineapple salsa, coconut espuma

> Baked Raspberry Cheesecake Lemon sorbet

Selection of Three Artisan Local Cheeses (£3.95 supplement) Homemade chutney, local cheeses, fudges crackers

v vegetarian

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.

