



New Year's Day

Three courses £55.00 per person

Whilst You Choose

The Jetty Bites £7.50 per person
A delicious selection of seafood nibbles

Tempura Vegetables £6.00
A mixed selection of vegetables with dipping sauce

Tempura Prawns £3.50 each
With dipping sauce

Oysters Hot £4.50 each or Cold £3.95 each

Artisan Breads, Butters & Olive Oil (for two people) £5.00 per basket
Sourdough breads, seaweed butter, Planeta olive oil

The Jetty Bloody Mary £14.00
Hot and spicy

Billecart-Salmon Réserve Brut Champagne £16.00
France, NV 125ml

Testulat Rosé Champagne £17.00
France, NV 125ml

Virgin Elderflower Mojito £10.00

Starters

Alex's Twice Baked Cheese Soufflé
Creamy soufflé baked twice,
with a glazed cheese crust

Wild Mushroom Risotto
Sautéed wild mushroom risotto scented with truffle,
topped with a poached hen's egg and Madeira sauce

Shellfish Cocktail
Curried shellfish cocktail with crayfish, lobster, prawn,
avocado salsa and spiced Marie Rose sauce

Scallops & Black Pudding
Seared scallops with black pudding, celeriac purée,
apple remoulade, cider syrup dressing

Beef Tataki
Rare seared beef tataki, Asian-style salad,
cashew nuts and ponzu sauce

The Jetty Fish Soup
Served with Grana Padano,
Croûte and Rouille

Mains

Chicken, Prawn & Lobster
Brined chicken breast with plump prawns,
mashed potato, baby leeks and lobster sauce

Roast Trio of Pork
Slow-roast pork belly, pink tenderloin, black pudding hash
with traditional roast garnish and caramelised apples

Aged Sirloin of Beef
Overnight slow-roast rump of beef
with traditional roast garnish

Stone Bass
Fillet of stone bass served with bacon, butter bean and
Brussels sprout cassoulet with smoked bacon and a bacon butter crumb

Cod & Crab
Plump fillet of cod topped with a crab and herb crust,
creamy mashed potato, crushed peas and butter sauce

Seafood Curry
Sri Lankan-style mixed fish curry with prawns and mussels
in a coconut milk curry sauce and egg fried rice

Desserts & Coupes

Pistachio & Raspberry Frangipane
Served with raspberry sorbet, candied pistachios
and pistachio ganache

Baileys Martini Sabayon
With salted caramel ice cream and wafer

Chocolate Fondant
Warm chocolate fondant with kirsch cherries,
cherry purée and black cherry ice cream

Cheesecake
White chocolate, orange and hibiscus cheesecake with
orange sorbet and hibiscus gel

Peach Carpaccio
With mango salsa and sloe gin jelly

Selection of Local Artisan Cheeses
Three cheeses, chutney, grapes and celery
Upgrade to five cheeses, supplement £3.50

the jetty

The logo consists of the text "the jetty" in a white, lowercase serif font. A thin horizontal line is positioned just below the text. Below this line are three vertical lines of varying lengths, resembling a stylized pier or jetty structure. The top of the letter 'j' in "jetty" is decorated with a small, intricate floral or crown-like ornament.