



Valentine's Menu

Three courses • £49.00 per person

Starters

Lobster Soufflé

Twice baked cheese soufflé with a rich lobster sauce

Grilled Fillet of Mackerel

Crispy crab cake, rocket, apple and cucumber

Peppered Venison Carpaccio

Rhubarb, honeycomb and pistachio

Artichoke & Pearl Barley Risotto

Truffle and lemon syrup

Pan-Seared King Scallops *(supplement £5.00)*

Roasted cauliflower, pancetta and maple

Mains

Cod & Crab

Fillet of cod topped with a crab and herb crust, crushed peas and a light butter sauce

Chargrilled 8oz Picanha Rump Steak *(supplement £5.00)*

Dauphinoise potatoes, vine roasted cherry tomatoes, sautéed girolles, Madeira jus

Slow-Roasted Pork Belly

Truffle mash, heritage carrot, burnt apple purée, cider jus

Fillet of Stone Bass

Shellfish pappardelle, tomato, cream and fresh herbs

Red Onion & Chicory Tarte Tatin

Whipped feta, chilli hash brown, petit herb salad

To Finish

Open Passion Fruit Cheesecake

Lime cream cheese, almond and Biscoff crumb, crisp meringue

Rich Dark Chocolate Fondant

Cinnamon dulce, espresso ice cream

Warm Ginger Pudding

Salted caramel sauce, honeycomb ice cream

White Chocolate & Raspberry Mille-Feuille

Crispy filo pastry, white chocolate cream and fresh raspberries

Selection of Three Local Cheeses

Chutney and biscuits

the jetty

The logo consists of the text "the jetty" in a lowercase, serif font. Below the text is a thin horizontal line that spans the width of the text. Underneath this line are three vertical bars of equal height and width, positioned at the left, center, and right of the horizontal line.