



Whilst You Choose

Tempura Prawns £2.00 ea

Served with sweet chilli sauce

Dom Perignon & Caviar £35

served with 10g Siberian sturgeon caviar

Jetty Bites £5.50

A selection of Jetty seafood nibbles

Tempura Vegetables £4.00

Served with sweet chilli sauce

Cockle Pop-Corn £4.00

Cockles and clams in spiced flour

Soft Shell Crab £6.50

Tempura of soft shelled crab
with spicy Singapore sauce

Potted Jetty £5.00ea

Crab, shrimps or smoked mackerel

Chicken Pop-Corn £4.50

Crispy chicken pieces in spiced flour

Meaty Bites £5.50

Jetty meat nibbles for the carnivores

Starters

Jetty Crab Croquettes £8.50

Crab and potato croquettes with a centre of crab
butter served with warm tartare sauce

Chunky Fish Soup (with toys) £8.50

Rich aromatic fish soup with chunks of fish served with
croûtons, grated mountain comte and aioli (the toys)

Alex's Twice Baked Cheese Souffle £8.00

Baked twice creamy cheese crust

Wild Mushroom Risotto £8.50

Risotto of wild mushrooms topped with poached hen's egg
With Madeira and truffle sauce

Pork and Prawns £9.50

Slow cooked pork belly served
with plump grilled prawns, lime and ginger sauce

Jetty Sashimi £10.50

Sea bass, tuna, wasabi dressing, scallop miso and ginger,
salmon and keta, asian salad and soy

Seared Scallops £11.50

With smoked cauliflower puree & raisin jam

Tartare Fish or Meat £10.50

Hay smoked steak tartare with free range hen's egg
tuna tartare, avocado, wasabi, seaweed and pickled ginger

Crustacea

South Coast Lobster £Market Price (see waiter for today's)

Split, cracked and served cold with mayonnaise,
warm with garlic butter, or classic thermidor sauce

Oysters served Hot or Cold £2.75 ea

Raw, tempura batter, grilled in bacon add a Grey Goose vodka shot £4

Jetty Hot or Cold Fruits de Mer £16.00/£27.50

A selection of fresh seafood. Crab, mussels, prawns, squid, scallop, oyster.

Add half a lobster £Market Price (see waiter for today's)

Mains

Jetty Mix Fish Grill £27.50

Locally sourced fish and shellfish served on the bones with
fennel, tomato, garlic and herbs. Jetty seaweed butter

Stone Bass £20.50

Fillet of Stone Bass with creamy leeks and bacon
With a herb crusted mini shellfish pie

Lemon Sole £22.50

Stuffed with salmon mousse, mashed potato and beurre blanc

Fish and Chips

Sustainably sourced fillet of fish in gluten free batter
with fat chips, crushed peas and tartare sauce

Haddock £15.00

Cod £17.50

Venison £23.50

Rare haunch of New Forest venison with venison, cranberry and suet
pudding

Veal Milanese £19.50

Thin escalope of veal, sautéed in bread crumbs,
lemon and caper sauce with truffle macaroni

Quail Pie £19.50

Quail stripped off the bone bound with chicken and mushrooms
served with truffle mash and Madeira sauce

Prime Steaks

Served with frites, watercress salad, grilled tomatoes

Béarnaise, red wine, or peppercorn sauce

12oz Rump steak £20.00

10oz Ribeye steak, marbled with fat £26.50

8oz Fillet, lean of fat and very tender £32.00

Sides

Buttered New, Mashed, Frites or Chips £3.00 Sautéed Courgette, Cherry Tomato and Chili £3.00 Avocado, Bacon, Pine Nut Salad £5.00

Sautéed Wild Mushrooms £4.00

Truffle Macaroni £4.50

Side of the Moment £3.00

