



## Sunday 3 Course Lunch £19.95

### Whilst You Choose

<b>Tempura Prawns £2.00ea</b> Served with sweet chilli sauce	<b>Tempura Vegetables £4.00</b> served with sweet chilli sauce	<b>Jetty Bites £5.50</b> A selection of jetty seafood nibbles
<b>Dom Perignon &amp; Caviar £35</b> Served with 10g Siberian sturgeon caviar	<b>Cockle Pop-Corn £4.00</b> Cockles and clams in spiced flour	<b>Chicken Pop-Corn £4.00</b> Crispy Chicken in spiced flour
<b>Potty Jetty £5.00ea</b> Crab, shrimps or smoked mackerel	<b>Meaty Bites £5.50</b> Jetty meat nibbles for the carnivores	<b>Soft Shell Crab £6.50</b> Tempura of soft shelled crab with spicy Singapore sauce

## Starters

<b>Jetty Crab Croquettes</b> Crab and potato croquettes with a centre of crab Butter served with warm tartare sauce	<b>Pork and Prawns</b> Slow cooked pork belly served with plump grilled prawns, lime and ginger sauce
<b>Chunky Fish Soup (with toys)</b> Rich aromatic fish soup with chunks of fish served with croutons, grated mountain comte and aioli (the toys)	<b>Jetty Sashimi (£3.00 supplement)</b> Sea bass, tuna, wasabi dressing, scallop miso and ginger, salmon and keta, Asian salad and soy
<b>Alex's Twice Baked Cheese Soufflé</b> Baked twice creamy cheese crust	<b>Seared Scallops (£3.50 supplement)</b> With smoked cauliflower puree & raisin jam
<b>Wild Mushroom Risotto</b> Risotto of wild mushroom topped with poached hen's egg with Madeira and truffle sauce	<b>Tartare Fish or Meat (£3.50 supplement)</b> Hay smoked steak tartare with free range hens egg Tuna tartare, avocado wasabi, seaweed and pickled ginger

## Crustacea

<b>Half or Whole Lobster (£7.50 or £15.00 supplement)</b> Split, cracked and served cold with mayonnaise Hot with garlic butter or classic thermidor sauce
<b>Jetty Hot or Cold Fruits de Mer (£8.50 or £17.50 supplement)</b> A selection of fresh seafood. Crab, mussels, prawns, squid, octopus, oyster. <b>Add half a lobster £12.50</b>
<b>Oysters served Hot or Cold £2.75 ea</b> Raw, tempura batter, grilled in bacon <b>add a Grey Goose shot £4</b>

## Sunday Roasts

<b>Beef Wellington (£5.00 supplement)</b> Served with traditional Roast Garnish
<b>Roast Pork</b> Served with Crackling Black pudding stuffing and Apple Sauce
<b>Roast Lamb</b> Roast Lamb with Mini Shepherd's Pie and Mint Sauce

## Mains

<b>Stone Bass</b> Fillet of Stone Bass with creamy leeks and bacon with a herb crusted mini shellfish pie	<b>Quail Pie</b> Quail stripped off the bone bound with chicken and mushrooms, served with truffle mash and Madeira sauce
<b>Lemon Sole</b> Stuffed with salmon mousse, mashed potato and beurre blanc	<b>Veal Milanese</b> Thin escalope of veal, sautéed in bread crumbs, lemon and caper sauce, with truffle macaroni
<b>Venison</b> Rare haunch of New Forest venison with venison, cranberry and suet pudding	<b>Fish and Chips</b> Sustainably sourced fillet of cod in gluten free batter with fat chips, crushed peas and tartare sauce

## Desserts

<b>Warm Chocolate Fondant</b> Warm chocolate fondant, with coconut sorbet and mango curd	<b>Gingerbread and Boozy Plums</b> Warm gingerbread with boozy plums and crème fraiche sorbet
<b>Passion Fruit Soufflé</b> Hot passion fruit soufflé with passion fruit sauce	<b>Peanut Butter Parfait</b> Salted toffee popcorn crunch and toasted marshmallows
<b>Blackberry and Apple</b> Blackberry mousse, green apple sorbet and almond crumb	<b>Espresso Martini Sabayon</b> With stracciatella ice cream and almond biscotti
<b>Selection of artisan local cheeses with Fudges Biscuits</b>	<b>Jude's ice creams and sorbets</b>