



## *Sunday 3 Courses Lunch £24.50*

### *Jetty Bites/Whilst You Choose*

**Tempura Prawns £1.75ea**  
served with sweet chilli sauce

**Tempura Vegetables £3.50**  
served with sweet chilli sauce

**Jetty Bites £4.95**  
A selection of jetty seafood nibbles

**Oysters served Hot or Cold £2.25ea**  
Raw, Tempura Batter, Grilled in Bacon

**Cockle Pop-Corn £3.95**  
Cockles and clams in spiced flour

**Chicken Pop-Corn £3.95**  
or chicken pieces

### *Starters*

**Jetty Crab Croquettes**  
Crab and potato croquettes with a centre of crab  
Butter served with warm tartare sauce

**Cheese Soufflé**  
Twice baked creamy cheese soufflé  
Topped with cheese crust

**Chunky Fish Soup (with toys)**  
Rich aromatic fish soup with chunks of fish served with  
croutons, grated mountain comte and aioli (the toys)

**Potted Shrimp**  
Brown shrimps coated in spiced butter potted  
Served with toasted sour dough

**Seafood Pasta**  
Classic spaghetti a vongole  
Or Chilli crab spaghetti

**Duck and Squid**  
Crispy slow cooked duck with chilli squid  
Roasted cashew and oyster dressing

**Scallop Nicoise (£3.50 supplement)**  
Warm new potatoes, chopped fine beans  
Fresh anchovies, quail egg and scallops

**Tartare Fish or Meat (£3.50 supplement)**  
Hay smoked steak tartare with quail egg  
Tuna tartare with wasabi and avocado

### *Crustacea*

**Half or Whole Lobster (£7.50 or £15.00 supplement)**  
Simply split, cracked and served cold with mayonnaise  
Hot with garlic butter or classic thermidor sauce

**Jetty Hot or Cold Fruits de Mer  
(£8.50 or £17.50 supplement)**  
A selection of fresh seafood. Crab, mussels, prawns,  
squid, octopus, oyster. **Add half a lobster £12.50**

### *Sunday Roasts*

**Beef Wellington**  
Served with traditional Roast Garnish

**Roast Pork**  
Served with Crackling Black pudding stuffing and Apple Sauce

**Roast Lamb**  
Roast Lamb with Mini Shepherd's Pie and Mint Sauce

### *Mains*

**Jetty Paella**  
Wild rabbit, Dorset cured chorizo, squid prawns and  
monkfish Saffron and tomato, beans and rice

**Chicken Prawn and Lobster**  
Brined chicken breast on sweet leeks  
With fat prawns and a lobster sauce

**Hake and Ham**  
Fillet of hake, wrapped in proscuitto and roast  
Served on crushed potatoes with peas 'a la Francais'

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

**Cod and Crab**  
Fat cod fillet topped with mixed brown and white Devon  
crab served on spinach with creamy mashed potato

**Fish and Chips**  
Sustainably sourced fillet of fish in gluten free batter  
With fat chips, crushed peas and tartare sauce

### *Desserts*

**Warm Chocolate Fondant**  
Warm chocolate fondant, Kirsch cherries, Black cherry  
coulis, Cherry snow, Cherry ice cream

**Lemon Tart**  
Glazed, with fresh raspberries and Lemon sherbet ice  
cream

**Summer Pudding Eton Mess**  
Summer pudding with clotted cream ice cream, Red fruit  
sauce, Meringue and fresh raspberries

**Café Liegeoise**  
Layers of Whipped cream, Khalua syrup, Espresso ice  
cream and Chocolate soil

**Rhubarb and Custard Pannacotta**  
Confit rhubarb, Ginger snap crumb, Rhubarb sorbet and  
Rhubarb Jelly

**Gin and Tonic Coupe**  
Layers of Whipped cream, Gin and Tonic Ice cream,  
Lime syrup, Lime jelly and Crunchy Meringue

**Selection of artisan local cheeses with Fudges**

**Jude's ice creams and sorbets**