



## *The Jetty Catch of the Day*

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

### *Jersey Rock Oysters*

**Cold with Shallot Vinaigrette £4.50 each**

**Hot in Tempura £5.00 each**

**Angels on Horseback £5.00 each**

### *Simple Seafood*

**Prawn £3.50 each**

Cooked in garlic butter

**Scallop £5.50 each**

Cooked in garlic butter

**Moules Marinière OR Tomato & Chilli £9.50/£18.00**

**Lobster Thermidor Cheese Soufflé £18.50**

**Isle of Wight Lobster**

**600g Half £27.50 • 1200g Whole with Frites £55.00**

Served cold with mayonnaise OR hot with garlic butter

### *West Coast Fish*

**Whole Plaice £29.50**

Greens and Beurre Blanc

**Whole Bream Roasted £32.50**

Cooked in chilli and garlic with greens and beurre blanc

**Skate Wing £32.50**

Caper shrimp beurre noisette and greens

**Whole Lemon Sole £35.00**

Greens and beurre blanc sauce

**400g Whole Dover Sole Meunière £39.50**

Greens and new potatoes

**Halibut Fillet £34.50**

Herb crushed potatoes, spinach,  
caviar, lobster bisque and crab and cucumber salad

**Wild Turbot Cutlet £45.00**

Mash potatoes and caper shrimp beurre noisette

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

