

BITES

Nocellara Olives & Almonds	3
Truffle Arancini	4.5
Giant Tempura Prawn, samphire, lemon	3.5 ea
Tempura Market Vegetables, chili & sesame	3.5
Prawn Toast, bone marrow, kimchi	4
Cockle Popcorn	3.5
Iberico Ham Croquettes	5

the jetty

seafood bar & grill

OYSTERS

Fried | Poached | Raw

Served with kimchi,
pickled ginger, spring onions

2.75 each

Assorted 6 for 15

Assorted 12 for 28

STARTERS

Twice Baked Cheese Soufflé Rich creamy soufflé, glazed cheese crust	7.5
Smoke House Steak Tartare Hand chopped, topped with hen's egg	9
South Coast Crab on Toast Fennel seed, chili, crème fraiche	8.5
Crispy Duck Salad Watermelon, toasted cashews, coriander, pickled ginger	9
Ginger Cured Mackerel Pear, spelt soda bread, smoked butter	7
Octopus Carpaccio Lime, chili & spring onion	8.5
Crispy Monkfish Cheeks Tomato kasundi	8
Chunky Fish Soup South coast fish & shell fish, rich bisque	8
Scallops in Half Shell Nduja sausage, preserved lemon, rocket	3.5 ea

Some dishes may contain nuts, dairy, wheat or garlic traces.

All prices are inclusive of VAT at the current rate.
Discretionary gratuity of 10% is added to the total bill.

CLASSIC

Fish & Chips Smashed peas & tartare sauce	14
Moules Mariniere Cornish mussels, garlic butter, parsley	8 / 14
Fish Pie Salmon, cod & smoked haddock	14.5
Hake & Ham Hake fillet, wrapped in prosciutto, shellfish marinere	18.5
Cod & Crab Cod fillet topped with crab & herb crust	19
Grilled Lamb Rump Basil, cougette, smoked almond, black garlic	19.5
Chicken, Prawn & Lobster Sauce Breast of chicken & prawns, bok choy, rich lobster sauce	17

VEGETABLES & SALADS

Heritage Tomato Grilled sweetcorn, green harissa, labneh,	6 / 11.5
New Season Asparagus Wild garlic & white bean hummus, spring onion & hazelnut pesto	9 / 15
Forest Mushrooms Fregola, dill, crème fraiche	8 / 15.5
Whole Roasted Cauliflower Pistachio salsa verdi, barley broth	8 / 15.5

THE GRILL

Large Cuts Steaks are priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Perfect if you are hungry or for two to share.	
Chateaubriand	11 / 100g
Porterhouse	9.5 / 100g
Bone-In Prime Rib	8.5 / 100g
STEAKS	
Fillet (200g)	28
Sirloin (300g)	24
Rib-eye (300g)	25
Rump (300g)	19.5

SAUCES

Béarnaise	ALL 2.5
Peppercorn	
Bone Marrow Gravy	
Anchovy Butter	
Stichelton Hollandaise	

SEAFOOD & CRUSTACEA

Selsey Cock Crab Dressed brown meat, legs to crack, green salad	1/2 whole 13 26
Fruits de Mer Oyster, crevettes, squid, scallops, mussels, crab & rapeseed mayonnaise	29
Fillets of John Dory & Gurnard Steamed cockles & white asparagus	18
Mixed Fish Grill Bream, brill, mussels, prawns with garlic butter	29
Whole Fish Grilled Served with hollandaise, beurré blanc or brown shrimp butter	MP
SIDES	
Fat Chips or Skinny Fries	3.5
Creamy Mash or Cheesy Mash	4.5
Bone Marrow Gnocchi	3.5
Steamed Broccoli Toasted Almonds	3.5
Battered Onion Rings	3.5
Roasted Heritage Roots	3.5