

The Jetty Bristol Sample Menu

Starters

Twice baked cheese soufflé £7.5
Rich creamy soufflé, glazed cheese crust

Smoke house steak tartare £9
Hand chopped, topped with hen's egg

South Coast crab on toast £8.5
Fennel seed, chili, crème fraiche

Crispy duck salad £9
Watermelon, toasted cashews, coriander, pickled ginger

Ginger cured mackerel 7
Pear, spelt soda bread, smoked butter

Octopus carpaccio £8.5
Lime, chili & spring onion

Crispy monkfish cheeks £8
Tomato kasundi

Chunky fish soup £8
South coast fish & shell fish, rich bisque

Scallops in half shell £3.5 each
Nduja sausage, preserved lemon, rocket

Classic

Fish & chips £14
Smashed peas & tartare sauce

Moules mariniere £8 / £14
Cornish mussels, garlic butter, parsley

Fish pie £14.5
Salmon, cod & smoked haddock

Hake & ham £18.5
Hake fillet, wrapped in prosciutto, shellfish mariniere

Cod & crab £19
Cod fillet topped with crab & herb crust

Grilled lamb rump £19.5
Basil, cougette, smoked almond, black garlic

Chicken, prawn & lobster sauce £17
Breast of chicken & prawns, bok choy, rich lobster sauce

The grill

Large cuts

Steaks are priced per 100 grams 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 / 100 grams

Porterhouse £9.5 / 100 grams

Bone-in prime rib £8.5 / 100 grams

Steaks

Fillet (200 grams) £28

Sirloin (300 grams) £24

Rib-eye (300 grams) £25

Rump (300 grams) £19.5

Sea food & crustacea

1/2

Selsey cock crab £13

Whole

Selsey cock crab £26

Dressed brown meat, legs to crack, green salad

Fruits de mer £29

Oyster, crevettes, squid, scallops, mussels, crab & rapeseed mayonnaise

Fillets of John Dory & Gurnard £18

Steamed cockles & white asparagus

Mixed fish grill £29

Bream, brill, mussels, prawns with garlic butter

Whole fish grilled MP

Served with hollandaise, beurré blanc or brown shrimp butter

Oysters

Fried, Poached, Raw

Served with kimchi, pickled ginger, spring onions £2.75 each

Assorted 6 for £15
Assorted 12 for £28

Vegetables & salads

Heritage tomato £6 / £11.5
Grilled sweetcorn, green harissa, labneh

New Season Asparagus £9 / £15
*Wild garlic & white bean hummus, spring onion &
hazelnut pesto*

Forest mushrooms £8 / £15.5
Fregola, dill, crème fraiche

Whole roasted cauliflower £8 / £15.5
Pistachio salsa verdi, barley broth

Bites

Nocellara olives & almonds £3

Truffle arancini £4.5

Giant tempura prawn, samphire, lemon £3.5 each

Tempura market vegetables, chili & sesame £3.5

Prawn toast, bone marrow, kimchi £4

Cockle popcorn £3.5

Iberico ham croquettes £5

Sauces
All £2.5

Béarnaise

Peppercorn

Bone marrow gravy

Anchovy butter

Stichelton hollandaise

Sides ££3.50

Creamed potatoes (v)

Green beans, shallots, almonds (v)

Chips

Roasted heritage carrots, star anise honey (v)

Rocket and parmesan salad

Cabbage and bacon

Puddings

Duck egg custard tart, prune and nutmeg ice cream
£6.50

Chocolate delice, chocolate sponge, lime sorbet, praline
£6.50

Warm apple sponge, Sussex sauce, salted vanilla ice cream
£6.50

*Honey and Earl Grey-poached pear, saffron custard, puff
pastry, granola £6.50*

*Sea buckthorn cream, blood orange marmalade,
caramelised white chocolate £6.50*

*Mango mousse, passion fruit, dark chocolate ice cream
£6.50*

*Selection of British cheese with oatcakes and homemade
chutney £9*

Selection of Scottish ice cream and sorbets £5.25