

# English's Menu

## Oysters

**Richard & Heather Haward**, West Mersea, Colchester, Essex

The Haward family have been growing oysters in the shallow creeks leading from the river Blackwater to the west of Mersea Island, Essex since 1792.

West Mersea rock oysters

£1.00 each, £5.95 for 6, £11.85 for 12

**Rossmore Oysters** Loch Ryan, Scotland

The Wallace and Hugh-Jones families are partners in this oyster farm. The Wallace family were originally given the rights to farm oysters here in 1701 by King William III.

Jersey Rock oysters Harvested from the Royal Bay at Grouville on the East Coast of Jersey.

£1.35 each, £8.05 for 6, £16.00 for 12

### Oyster Selection

"Rock Selection" Jersey & West Mersea rock oysters

£7.05 for 6, £13.95 for 12

All the above served with fresh Horseradish crème fraiche, red wine and shallot vinegar and chilli olive oil

### Cooked oysters

Mersea rock oysters, beer batter, English's tartare sauce

£12.95 per half dozen

Mersea rock oysters, smoked salmon, sour cream, salmon caviar

£12.95 per half dozen

Mersea rock oysters, sautéed greens, plantation bacon, breadcrumb salsa

£12.95 per half dozen

Cooked Mersea oyster selection of the above

£12.95 per half dozen

Native oysters are now out of season and will return in September

### English's "three course" luxury seafood menu *(Minimum of two persons)*

A three course selection of fresh fish and seafood

£35.00 per person

*Enjoy three wines, carefully chosen to marry with each course £20.00 supplement per person*

### English's luxury seafood platter

1/2 lobster, whole brown crab, Greenland prawns, salmon caviar, oysters, potted shrimps

£45.00

*With a bottle of Moutard Grand Cuvee NV Champagne*

£75.00

### Crustaceans

Crab

*Whole locally caught brown crab*

£13.95

*Local dressed crab served with English's Mayonnaise*

£10.45/£16.95

*Served with English's own Mayonnaise*

Half lobster coronation salad, mango & sultana

£19.95

Pint of chilled Greenland prawns, English's mayonnaise

£7.95

### Fish & Chips

Fresh beer battered cod,

£10.95

Locally caught skate

£15.95

Channel plaice fillets: grilled or deep-fried,

£10.95

All the served with hand cut chips, mushy peas, English's own tartare sauce

## English's Summer Two Course Menu

£14.95

To start:

Sussex tomato, goats cheese & basil salad

or

Roasted sardines, Russian potato salad

or

House smoked haddock arancini, pea soup

Main Courses

Locally caught skate, tomato & red onion salad, aged balsamic

or

Grilled Scottish salmon, mussels, chorizo & saffron rice

or

Mackerel fillets, sesame seed crust, pickled beetroot, herb mayonnaise

All our prices include service

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# English's a la Carte Menu

## Starters

English's fish soup	£7.95
Salt and pepper squid, garlic, chilli & lemon dressing	£8.95
Scottish smoked salmon, capers, shallots, rye toast	£9.95
House potted shrimps, artisan bread	£7.95
House smoked river trout, poached egg, green bean, potato Dijon dressing	£8.95
Sautéed local wild mushrooms on toast, garlic & thyme butter (V)	£7.95
Roasted beetroot, local goats cheese & hazelnut salad, aged balsamic dressing (V)	£6.95
Rope-grown Shetland mussels in white wine, garlic & cream	£7.95/£11.95
Pan seared west country king scallops, marinated bean salad, harrissa yoghurt	£8.95/£16.95
Local crab salad with English muffin, red pepper relish & pine nut salad	£10.95

## Main courses

Locally caught turbot, on the bone, summer vegetables & new potato stew	£21.95
Half locally caught lobster spaghetti, courgette, basil and chilli	£19.95
Grilled locally caught lobster. garlic & lemon (by weight)	£6.25 per 100 grams
Grilled Dover sole, English's own tartare sauce	£22.95
Roasted farmed sea bass fillets, potato, bacon and chive salad	£15.95
English's open seafood ravioli	£11.95
Locally caught whole plaice meunière, summer salad	£13.95
Fresh tiger prawns & chorizo, saffron rice, smoked paprika broth	£16.95
Line caught sea trout fillet, crushed new potatoes, tomato & spring onion, beurre blanc	£16.95
Fillet of brill with tiger prawn, squid, summer vegetables, green curry sauce	£18.95
10oz (280 grams) Highlands Farm rump steak, sautéed potatoes, greens & cabernet sauvignon sauce	£18.95
<i>Our beef is sensitively reared, pure bred, Sussex steers from Highlands Farm, Mayfield, East Sussex and is aged for a minimum of 28 days</i>	
Confit of Gressingham duck, seared scallops, roasted pearl onions, bacon & rosemary jus	£19.95
Hand cut gnocchi, English pea, mint & goats cheese (V)	£12.95

## Side orders

Lighthouse Bakery bread, mackerel pate, butter	£3.95	Olives marinated with rosemary, chilli & orange peel	£2.95
Fresh marinated anchovies	£2.95		
English's salad, lemon & olive oil dressing	£2.50	Tomato & red onion salad	£3.00
Selection of locally grown seasonal vegetables	£2.00	Seasonal new potatoes - ask for today's choice	£3.50
Spinach, cream & nutmeg	£3.50	Hand cut chips	£2.00
Sautéed spring greens, garlic & chilli	£3.00	Garlic chips	£2.50
Selection of locally grown seasonal vegetables & new potatoes	£5.00		

## Home-made sweets and savouries

Chocolate praline parfait, cherry brandy sauce, crème anglaise	£6.00	Peach tart, pistachio gelato	£6.00
Warm crêpes, local strawberry sauce, vanilla ice cream	£5.00	Coffee crème brûlée, biscotti ice cream	£5.00
Lemon sorbet with limoncello liqueur	£5.00	Criterion Suffolk farmhouse ice creams	£5.00
English's oyster rarebit	£7.00	Godminster vintage organic cheddar, salted roasted almonds and black grapes	£6.00
Local goat's cheese with red onion marmalade	£6.00	Kentish Blue with local honey	£6.00
Selection of the above cheeses	£9.00		

Last orders for hot sweets are 10:45 PM Monday to Saturday and 10:00 PM on Sunday

## English's is open:

Monday to Saturday: 12:00 PM to 10:00 PM and on Sundays: 12:00 PM to 9:30 PM

It is always advisable to reserve a table.

Telephone: 01273 327980

E-mail: [book@englishs.co.uk](mailto:book@englishs.co.uk)

Visit our web site: [www.englishs.co.uk](http://www.englishs.co.uk)

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