

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

£1.15 each, £6.90 for 6

West Mersea native No.2 oysters
(available September to April)

£2.50 each, £15.00 for 6

Carlingford Lough Rock Oysters

Carlingford Oyster Company Ltd. is a family-run business that has been growing oysters in the clean grade 'A' classification waters of Carlingford Lough since 1974. Carlingford is a beautiful medieval town situated 60 miles from Belfast and Dublin which nestles between the mountains and the sea.

Carlingford Lough rock oysters

£1.15 each, £6.90 for 6

Rossmore Oysters Loch Ryan, Scotland

The Wallace and Hugh-Jones families are partners in this oyster farm at Loch Ryan in Scotland. The Wallace family were originally given the rights to farm oysters here in 1701 by King William III. During the summer, when their native oysters are out of season, Rossmore supplies our Jersey rock oysters.

Native No. 3 oysters from Loch Ryan, South West Scotland
(available September to April)

£2.25 each, £13.50 for 6

All the above served with red wine and shallot vinegar, Tabasco and chilli olive oil

Cooked oysters

Oysters Rockefeller, rock oysters, spinach, provolone cheese

£6.95 for 3, £13.85 for 6

Hepworth's ale battered rock oysters, English's tartare sauce

£6.95 for 3, £13.85 for 6

Rock oysters, smoked salmon, crème fraîche, caper breadcrumb salsa

£6.95 for 3, £13.85 for 6

Cooked rock oyster selection of the above

£6.95 for 3, £13.85 for 6

English's Winter Set Menu

Starters

Cullen Skink (smoked haddock & leek chowder)

Deep fried local sprats, vodka mayonnaise

Poached Sussex egg, cumin, chickpeas, tomato sauce V

Apple, pancetta & goat cheese salad, aged balsamic vinaigrette

Crispy squid, marinated beans salad, harissa

Mains

Grilled fillet of sea bream, sautéed spinach, confit of tomato & Jerusalem artichoke

Roasted beetroot spaghetti, parsley, parmesan V

Grilled fillet of Loch Duart salmon, curried butternut squash, coriander rice

Baby lemon sole, English's salad, lyonnaise potatoes

Grilled free range Sussex chicken & house made chorizo, potato gnocchi

Puddings

Choice of dessert from our pudding menu (cheese £2.50 supplement)

Starter only: £6.95; main course only £12.95

2 courses £14.95, 3 courses £19.95

Special offer between 3:00 PM & 6:45 PM:

2 courses £10.00 3 courses £15.00



We are very pleased to announce that we have been awarded an 85% sustainability rating by Fish2fork, who score restaurants based on their policy of sourcing fish & shellfish sustainably & sensitively. Where possible we buy farmed fish from accredited farms where the fish are reared in top conditions. Wild species are chosen from areas of plentiful supply as stated by the Marine Stewardship Council.

English's is open: everyday from 12:00 PM to 10:00 PM and It is always advisable to reserve a table.

Book online: www.englishs.co.uk Telephone: 01273 327980 E-mail: book@englishs.co.uk

Visit our web site: www.englishs.co.uk & The English's Blog: englishsofbrighton.blogspot.com

A discretionary 12.5% Service Charge will be added to your bill

Menu 19th January 2012 - Page 1

English's a la Carte Menu

Artisan Bread & butter, for one (V)	£1.25
Artisan bread, butter & house made mackerel pate	£2.95
Marinated olives, spiced nuts, truffle popcorn (V)	£4.95

Starters

English's fish soup, saffron rouille & crouton	£7.95
House smoked salmon, capers, shallots & lemon	£10.95
Fillet of mackerel escabeche, potato salad	£6.95
Omelette Arnold Bennett, classic pancake omelette	£8.95
English's potted shrimps, toast soldiers	£9.95

English's Classics

Dover sole grilled or meuniere, English's tartare sauce	£29.95
English's fish pie	£12.95
Scallop St. Jacques	£19.95
Fillets of lemon sole in breadcrumbs, chips, mushy peas, English's tartare sauce	£13.95
Hepworth's ale battered fish & chips, mushy peas, English's tartare sauce	£13.95
English's steak & kidney pudding, mushy peas	£15.95

Crustacea

Locally caught scallops meuniere	£9.95 / £19.95
Rope grown Shetland mussels , shallots, garlic & white wine cream	£7.95 / £13.95
Steamed Colchester clams, potato gnocchi, parsley & garlic butter	£8.95 / £17.95
Locally caught brown crab spaghetti	£8.95 / £15.95
Grilled whole tiger prawns, romesco sauce	3 - £10.95 / 6 - £19.95
Locally caught, dressed brown crab, chopped egg, lemon mayonnaise	£13.95
Lobster;	£6.25 / 100g
grilled, garlic butter	
Thermidor	
served chilled, lemon mayonnaise	

Main Courses

Pan seared fillets of farmed sea bass, spinach, prawns and white wine cream sauce	£16.95
Roasted wing of locally caught skate, creamed potato, caper beurre blanc	£17.95
Grilled fillet of wild Scottish halibut, chorizo, saffron & seafood rice	£23.95
House aged Highfield's farm sirloin steak, hand cut garlic chips, gravy	£25.00

Side orders

Rocket, tomato & red onion salad, aged balsamic	£2.95	English's house salad, lemon & extra virgin olive oil	£2.95
Curried butternut squash	£5.00	Sautéed vegetables & greens	£2.95
Creamed spinach	£3.95	Hand cut chips	£2.95
Garlic chips	£2.95	New potatoes	£2.95
Lyonnais potatoes	£3.45		

Puddings and savouries

Selection of artisan ice cream, fruit salad, toasted nuts & seeds	£5.95
Whisky parfait, apples, almond crumble, honeycomb	£6.45
Vanilla brûlée, coffee ice cream, white chocolate & pistachio biscotti	£6.45
Lemon curd trifle, cheesecake truffles	£6.45
Chocolate beetroot cake, chocolate sauce, vanilla ice cream, sesame tuille	£6.45
Selection of British cheese, spiced nuts, fig braised in port, selection of Millers crackers	£8.95
English's oyster rarebit, dressed leaves	£6.95

English's Gourmet Sharing Menu

"Mini cold seafood platter"

½ lobster, dressed crab, rock oysters, tiger prawns, smoked salmon
crostini, served on ice with lemon mayonnaise, shallot vinegar & Tabasco

"Shellfish"

Tiger prawn spaghetti with chilli, garlic & coriander,
Locally caught scallops meuniere,
English's salad

"Fish"

Whole roasted sea bass, caper beurre blanc,
sautéed vegetables, lyonnaise potatoes
Two courses £75.00 Three courses £100.00

English's Seafood Platters

Luxury cold seafood platter

£100.00

Whole lobster, dressed crab, 6 rock oysters, 4 tiger prawns, mussels,
clams, potted shrimps, smoked salmon, served on ice with lemon
mayonnaise, shallot vinegar & Tabasco

Luxury hot seafood platter

£100.00

Whole lobster, tiger prawns, steamed mussels, steamed clams,
crispy squid, scallops, skate & sea bass, served hot with garlic
butter & English's tartare sauce

A discretionary 12.5% Service Charge will be added to your bill