

À La Carte Menu - Summer 2019

Monday to Friday - 12PM until 10PM

Saturday & Sunday - 5PM until 10PM

OYSTERS

"We celebrate oysters from all around the British Isles, dealing direct with the farmers, we ensure you receive the best oysters in the peak of condition"

Jonathan Speirs

English's Oysterman

ROCK OYSTERS

RAW

Richard Haward Oysters, West Mersea Island, Essex	£2.25 ea
Pinney's, Butley Creek, Orford, Suffolk	£2.25 ea
Menai Oysters, Menai Strait, Anglesey, North Wales	£2.25 ea
Oyster ceviche, onion, tomato, coriander, lime juice	£10.00 for 3

SHOTS

Gazpacho & oyster shot, dill oil G/F	£4.00
Bloody Mary oyster shot, vodka, tabasco	£5.00

COOKED

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	£10 for 3
Oysters Rockefeller, Pernod, spinach, parmesan, butter, breadcrumbs	£10 for 3
Oysters, lightly & crisply battered, tartare sauce, lemon	£10 for 3

All our oysters are depurated prior to delivery, however, there is always a degree of risk when eating uncooked seafood.

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

A 12.5% discretionary optional service charge will be added to your bill

EXMOOR CAVIAR



English's are proud to offer England's best and only Caviar; The Exmoor Caviar farm is situated at the foothills of the Exmoor National Park where 40 million litres of fresh Devonshire water, naturally filtered through slate, shale and sandstone, pass through the farm every day. The sturgeon fish are allowed to grow at the pace that nature intended in this fresh cool mineral water. The clean and natural delicate flavours of the caviar are enhanced by locally harvested Cornish Sea Salt.

20 Grams Exmoor Caviar £42.00

APPETISERS

Assorted bread, butter & pâté	£4.00	Gluten free bread, butter & pâté G/F	£4.00
Hickory smoked almonds, cayenne G/F	£3.00	Olives, paprika, cumin, garlic & herbs V	£3.00
Gazpacho & oyster shot, dill oil	£4.00	Bloody Mary oyster shot, vodka, Tabasco	£5.00
Oyster ceviche, onion, tomato, coriander, lime juice	£10.00 for 3		

STARTERS

Lobster & prawn croquettes, aioli	£9.00
Crab, white & brown meat, salmorejo, parma ham, egg yolk, chervil	£11.00
Smoked salmon, wasabi sour cream, cucumber, pink peppercorn, lemon, popcorn G/F	£10.00
Niçoise salad, tuna, mixed leaf, anchovies, tomato, olives, fine beans, potato, shallot, eggs G/F	£9.00
Potted shrimps, stone ground bread, crème fraiche, nutmeg, cayenne, dill	£11.00
Calamari, curry, spring onion, chilli, miso mayonnaise, coriander	£9.00
Chicken liver parfait, pink peppercorn butter, brioche, lemon balm	£9.00
English's starter platter for sharing	£24.00
House smoked salmon, crab salmorejo, chicken liver parfait, calamari, lobster & prawn croquette	

CRUSTACEA

Mussels marinières, shallot, garlic, white wine, cream, parsley G/F	£9.00 / £16.00
Scallops ceviche, satsuma, spring onion, lime, coriander, tomato, jalapeño G/F	£11.00 / £20.00
Scallops, garlic butter, lemon, leaf salad G/F	£11.00 / £20.00
Tiger prawns, ginger, sesame seeds, coriander, gochujang, honey, edamame	£11.00 / £20.00
Tiger prawns, garlic butter, lemon, leaf salad G/F	£11.00 / £20.00
Whole dressed brown crab, hen egg, leaf salad, lemon mayonnaise G/F	£19.00
Lobster, thermidor or garlic butter & lemon G/F	£24.00 / £46.00
Lobster and salmon cannelloni, bisque, bechamel, spinach, lemon grass, spring onion, dill	£26.00
Seafood risotto, bisque, tomato, squid, mussels, clams, prawn, scallop, basil G/F	£12.00 / £22.00
Burger, smoked haddock & crab cake, crab mayonnaise, charcoal bun, Parma ham, lettuce, guacamole, Sriracha	£20.00

FISH

Whole dover sole, à la meuniere / grilled with tartare sauce & lemon G/F	£34.00
Isle of Gigha halibut tranche, polenta, asparagus, tomato & chorizo sauce vierge, tapenade G/F	£27.00
Monkfish tail, aubergine, spring onion, romesco, chervil	£19.00
Whole plaice, courgette parmigiana, basil pesto, radish	£16.00
Fillet of sea bass, fine beans, caponata, rye toast, pine nut, celery frills	£16.00
Lemon sole fillets, parmesan potato puree, spinach, bacon, oyster mushroom cream G/F	£18.00
*Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F	£16.00

*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill



FOR SHARING

Tuna loin, G/F

£21.00 per person

Sashimi grade tuna, marinated in honey, coated in sesame seeds and seared. Served rare with wasabi crackers and seaweed & citrus salad. Sliced tableside for your enjoyment.

Market fish of the day, G/F

Market Price

Whole baked, locally caught fish of the day, typically 1kg – 1½kg. Seasoned and oven-baked with butter, lemon & oil. Served with chips, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.

English's chilled plateau de fruits de mer, G/F

£55.00

Dressed crab, tiger prawns, clams, mussels, rock oysters, house smoked salmon, mignonette, lemon mayo

English's roasted plateau de fruits de mer, G/F

£55.00

Scallops, tiger prawns, clams, mussels, rock oyster selection, seabass fillets & whole plaice, tartare sauce, lemon

Add to your plateau de fruits de mer

20 grams of Exmoor Caviar	£40.00
Half grilled lobster	£20.00
Whole lobster	£40.00

MEAT

10oz Sussex pork chop on the bone G/F £15.00

8oz Sussex Barnsley lamb chop G/F £17.00

6oz Sussex reared beef rump steak G/F £18.00

Steak & chop are served with French fries, rocket & garlic butter or peppercorn sauce

Add Half grilled lobster £20.00 Add Whole lobster £40.00

Add 3 Scallops £9.00 Add 3 Tiger prawns £9.00

VEGETARIAN

Gazpacho, tomato, cucumber, green pepper, onion, garlic, dill oil V £6.00

Blue cheese tartlet, puff pastry, aubergine, sundry tomato, shallot, honey, marjoram V £8.00

Cannelloni, spinach, goat's ricotta, bechamel, almonds, breadcrumbs V £16.00

Our vegetarian dishes may be taken as a set menu item

A 12.5% discretionary optional service charge will be added to your bill

SIDE DISHES

Potatoes: house cut chips, skin on French fries, potato puree, baby new potato G/F			£3.00
Tomato salad, shallot, tabasco, basil G/F	£3.00	Fine beans, garlic butter G/F	£3.00
Mixed leaf salad, cucumber, tomato, shallot G/F	£3.00	Garden peas, butter, parsley G/F	£3.00
Rocket salad, balsamic reduction, parmesan G/F	£4.00	Caponata, olives, pine nut, capers G/F	£5.00
Seaweed salad, citrus, sesame dressing	£6.00	Spinach, wilted or creamed, nutmeg G/F	£5.00