



## OYSTERS

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

Jonathan Speirs

English's Oysterman

## NATIVE & ROCK OYSTERS

Enjoy Six Mersea Natives and a glass of Brut Nature La Bretesche 2015 from Jeremie Huchet for £25.00

(In all but name a sparkling Muscadet, this wine is from a single vintage, and like Champagne it is made with a second fermentation in bottle and has spent 3 years resting on its lees.)

## RAW

Richard Haward Natives, West Mersea Island, Essex	£3.75 ea
Richard Haward Rocks, West Mersea Island, Essex	£2.50 ea
Pinney's Rocks, Butley Creek, Orford, Suffolk	£2.50 ea

## SHOTS

Bloody Mary oyster shot, vodka, tabasco	£5.00
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## COOKED

### 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

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.

## 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
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## 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
Bloody Mary oyster shot, vodka, Tabasco	£5.00		

## STARTERS

Lobster & prawn croquettes, aioli	£9.00
Crab, white & brown meat, avocado soup, wasabi crème fraiche, olives, honey, lemon balm G/F	£11.00
Potted shrimps, stone ground bread, crème fraiche, nutmeg, cayenne, dill	£11.00
Salmon gravlax, beetroot, rocket, potato puffs, horseradish mascarpone, dill G/F	£11.00

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

Calamari, tomato, capers, pine nut, anchovy mayonnaise, watercress £9.00

Duck rillettes, cucumber, cider mustard, fennel, baguette £9.00

English's starter platter for sharing

salmon gravlax, crab soup, duck rillettes, calamari, lobster & prawn croquette £24.00

## CRUSTACEA

Mussels marinières, shallot, garlic, white wine, cream, parsley G/F £9.00 / £16.00

Scallops, haggis, bearnaise, jalapeño / garlic butter, lemon, leaf salad 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 G/F £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

Seafood fregola risotto, bisque, tomato, squid, mussels, clams, prawn, basil £12.00 / £22.00

Burger, smoked haddock cake, crab hollandaise, charcoal bun, lardo, 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, fabada, mussels, chervil, croutons £27.00

Whole plaice, potato dauphinoise, endive, hazelnut, mustard frills G/F £16.00

Cod loin, ricotta gnudi, spinach, lemon, pine nut, sage butter £16.00

Fillet of sea bass, potato puree, broccoli, chorizo, shallot, espagnole sauce G/F £16.00

Lemon sole fillets, mushroom & prosecco risotto, kale, mascarpone 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

English's starter platter £24.00

salmon gravlax, crab soup, duck rillettes, calamari, lobster & prawn croquette

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 oyster selection, gravlax salmon, mignonette, lemon mayo, garlic butter, lemon

English's roasted plateau de fruits de mer, G/F £55.00

Scallops, tiger prawns, clams, mussels, rock oyster selection, seabass fillet, hake tranche & whole plaice, tartare sauce, garlic butter, 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



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

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

## ENGLISH'S OF BRIGHTON À LA CARTE MENU | AUTUMN 2019

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

Avocado soup, wasabi crème fraiche, olives, honey, lemon balm V	£7.00
Cauliflower cheese, brie, shallot, raisin, almonds, shiso V	£8.00
Aubergine curry, honey and sesame naan bread, raita, coriander V	£16.00

Our vegetarian dishes may be taken as a set menu item

## 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	Broccoli, 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	Spinach, wilted or creamed, nutmeg G/F	£5.00

# ENGLISH'S AUTUMN 2019 SET MENU

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

## STARTERS

3 x raw rock oysters, mignonette G/F

Duck rillettes, cucumber, cider mustard, fennel, baguette

Calamari, tomato, capers, pine nut, anchovy mayonnaise, watercress

Mussels marinières, shallot, garlic, white wine, cream, parsley G/F

Lobster & prawn croquettes, aioli

## MAIN COURSES

Whole plaice, potato dauphinoise, endive, hazelnut, mustard frills G/F

Cod loin, ricotta gnudi, spinach, lemon, pine nut, sage butter

Fillet of sea bass, potato puree, broccoli, chorizo, shallot, espagnole sauce G/F

Lemon sole fillets, mushroom & prosecco risotto, kale, mascarpone G/F

6oz Sussex reared rump steak, French fries, rocket, garlic butter / peppercorn sauce G/F

## PUDDINGS

Caprese cake, chocolate, almonds, yuzu sorbet G/F

Yoghurt mousse, pistachio biscotti, figs, honey, lemon balm

Malva pudding, apricot, orange, clotted cream

Affogato, vanilla ice-cream, coffee G/F

Selection of ices & sorbets G/F

2 COURSES £23.00 | 3 COURSES £28.00