



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

RAW

Richard Haward Natives, West Mersea Island, Essex G/F	£4.00 / £23.00
Richard Haward Rocks, West Mersea Island, Essex G/F	£2.50 / £14.00
Pinney's Rocks, Butley Creek, Orford, Suffolk G/F	£2.50 / £14.00

SHO

Bloody Mary oyster shot, vodka, tabasco G/F	£6.00
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COOKED

	3 / 6
Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	£10.00 / £18.00
Oysters, lightly & crisply battered, tartare sauce, lemon G/F	£10.00 / £18.00

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.

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, blinis, cucumber, crème fraiche £42.00

CLASSICS

APPETISERS

Assorted bread, butter & pâté Gluten free bread, butter & pâté G/F	£4.00
Hickory smoked almonds, cayenne G/F	£3.00
Olives, paprika, cumin, garlic & herbs V & G/F	£3.00
Bloody Mary oyster shot, vodka, Tabasco G/F	£5.00

STARTERS

Lobster & prawn croquettes, aioli	£9.00
Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£11.00
Potted shrimps, sour cream, nutmeg, cayenne, lemon, baguette	£11.00
Calamari, tomato & jalapeno compote, dill mayonnaise	£9.00
Bisque, crab & lobster, brandy cream G/F	£10.00
Chicken liver parfait, butter, gherkins, brioche, rocket	£9.00

THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE:

Mussels marinières, shallot, garlic, white wine, cream, parsley G/F	£9.00 / £16.00
Scallops, St Jacques or garlic butter, baby leaves G/F	£12.00 / £22.00
Tiger prawns, chilli, ginger, pineapple, coriander or garlic butter, lemon, baby leaves G/F	£12.00 / £22.00

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

MAINS

Dressed brown crab, hen egg, leaf salad, lemon mayonnaise G/F	£21.00
Whole dover sole, à la meuniere or grilled with tartare sauce & lemon G/F	£36.00
Lobster, thermidor or garlic butter, lemon G/F	£24.00 / £46.00
Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F	£19.00
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



Steak & kidney pudding, topside beef, lamb kidney, onion, carrots, garden peas £18.00

STEAK AND CHOP

10oz Pork chop on the bone G/F	£16.00
6oz Beef rump steak G/F	£18.00
Steak & chop are served with French fries, rocket & garlic butter or peppercorn sauce	
Add Half lobster G/F	£20.00
Add Whole lobster G/F	£40.00
Add 3 Scallops G/F	£9.00
Add 3 Tiger prawns G/F	£9.00

VEGETARIAN

Suppli, porcini mushroom risotto, taleggio, leeks, walnuts, rosemary V	£9.00
Celeriac steak, truffled cheddar, spinach, croutons, hazelnuts, mustard frills V	£16.00

SPECIALTIES

Smoked sea eel, wasabi cream, shiitake, kohlrabi, nori seaweed, noodles	£10.00
Tagliatelle, lobster & crab ragout, saffron, cashew nuts, parsley	£14.00 / £26.00
Burger, charcoal bun, smoked salmon, crab cake, spinach, tomato, cucumber, dill mayonnaise, potato puffs	£12.00 / £20.00

ENGLISH'S OF BRIGHTON À LA CARTE MENU | SPRING 2020

Seafood stew, arctic char, tiger prawns, squid, clams, potato, jalapeno, saffron, rouille, croutons, dill	£25.00
Lemon sole on the bone, chorizo & potato croquettes, mussels, tomato sauce vierge, chervil G/F	£17.00
Swordfish tranche, green beans, caponata, olives, basil pesto, polenta G/F	£17.00
Fillet of sea bass, clams beurre blanc, spinach, fennel, beetroot, almonds G/F	£17.00

FOR SHARING

English's starter platter	£24.00
Smoked salmon, calamari, lobster & prawn croquette, chicken liver parfait, mussels	
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
Tiger prawns, clams, mussels, rock oysters, smoked salmon, dressed whole brown crab, mignonette, lemon mayonnaise, aioli, lemon	
English's roasted plateau de fruits de mer, G/F	£55.00
Scallops, tiger prawns, clams, mussels, whole seabass & lemon sole, oyster tempura, tartare sauce, garlic butter, lemon	
English's Chef's plateau de fruits de mer G/F	£70.00
Scallops, tiger prawns, clams, mussels, cooked oyster selection, swordfish, arctic char, chorizo & potato croquette, caponata, mushroom suppli, spinach, lemon	
Add to your plateau de fruits de mer	
20 grams of Exmoor Caviar	£40.00
Half grilled lobster G/F	£20.00
Whole lobster G/F	£40.00

SIDE DISHES

Potatoes, house cut chips, skin on French fries, potato puree, baby new potatoes G/F	£3.50
Tomato salad, shallot, tabasco, basil G/F	£4.00

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

Fine beans, garlic butter G/F	£4.00
Mixed leaf salad, cucumber, tomato, shallot G/F	£4.00
Garden peas, butter, parsley G/F	£4.00
Rocket salad, balsamic reduction, parmesan G/F	£5.00
Spinach, wilted or creamed, nutmeg G/F	£6.00

ENGLISH'S SET MENU 2020

STARTERS

- 3 x raw rock oysters, mignonette G/F
- Smoked eel, wasabi cream, shiitake, kohlrabi, nori seaweed, noodles
- Lobster & prawn croquettes, aioli
- Calamari, tomato & jalapeno compote, dill mayonnaise
- Chicken liver parfait, butter, gherkins, brioche, rocket
- Suppli, porcini mushrooms risotto, taleggio, leeks, walnuts, rosemary V

MAIN COURSES

- Swordfish tranche, green beans, caponata, olives, basil pesto, polenta G/F
- Mussels marinières, shallot, garlic, white wine, cream, parsley G/F
- Lemon sole on the bone, chorizo & potato croquettes, mussels, tomato sauce vierge, chervil G/F
- Fillet of sea bass, clams beurre blanc, spinach, fennel, beetroot, almonds G/F
- 6oz Sussex reared rump steak, French fries, rocket, garlic butter or peppercorn sauce G/F
- Celeriac steak, truffled cheddar, spinach, croutons, cashew nuts, mustard frills V

PUDDINGS

- Sticky toffee pudding, butterscotch sauce, hazelnut ice-cream
- Cherry tiramisu, kirsch, meringue, chocolate
- Rhubarb crumble, granola, cinnamon, clotted cream, lemon balm G/F
- Affogato, vanilla ice-cream, coffee G/F
- Selection of ices & sorbets G/F

2 COURSES £23.00 | 3 COURSES £28.00

