



ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

ENGLISH'S A LA CARTE MENU

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	1 / 6
Pinney's Rocks, Butley Creek, Orford, Suffolk G/F	£2.50 / £14.00
SHOT	
Gazpacho oyster shot, dill oil G/F	£4.00
COOKED	3 / 6
Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	£10.00 / £18.00
Oysters Rockefeller, Pernod, spinach, parmesan, butter, breadcrumbs G/F	£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.

A discretionary 12.5% service charge will be added to your bill - 24 June 2020

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

APPETIZERS

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 & G/F	£3.00
Bloody Mary oyster shot, vodka, Tabasco	£6.00
Gazpacho oyster shot, dill oil G/F	£4.00

STARTERS

Lobster & prawn croquettes, aioli	£9.00
English's Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£11.00
Potted shrimps, sour cream, nutmeg, cayenne, lemon, baguette	£11.00
Calamari, tomato & chilli salsa, lemon 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, herbs G/F	£9.00 / £16.00
Scallops, St Jacques or garlic butter & baby leaves G/F	£12.00 / £22.00
Tiger prawns, vol au vent cocktail or garlic butter & leaf salad G/F	£12.00 / £22.00

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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 G/F	£36.00
Lobster, thermidor or garlic butter G/F	Half £24.00 / Whole £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
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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

Gazpacho, tomato, cucumber, peppers, onion, goat's curd, dill oil V & G/F	£8.00
Pappardelle, porcini mushroom, truffle crème fraiche, parsley breadcrumbs V	£17.00

SPECIALITIES

English's smoked sea eel, wasabi cream, shiitake, kohlrabi, nori seaweed, noodles	£10.00
Octopus, plantain chips, babaganoush, dukkah, capers, honey	£14.00
Burger, charcoal bun, smoked salmon, crab cake, rocket, tomato, cucumber, lemon mayonnaise, potato puffs	£12.00 / £20.00
Seafood stew, monkfish, octopus, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley	£28.00

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Plaice tranche, potato croquettes, clams, tomato sauce vierge, basil G/F	£17.00
Swordfish loin carbonara, spaghetti, smoked guanciale, hen egg, pecorino, pepper	£17.00
Fillet of sea bass, sag aloo, crab raita, chili, mandarin, cashew nuts G/F	£17.00

FOR SHARING

English's starter platter	£24.00
Smoked salmon, calamari, lobster & prawn croquette, chicken liver parfait, mussels marinières	

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	

Cold platter, G/F	£55.00
Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed whole brown crab, mignonette, lemon mayonnaise, aioli, lemon	

Hot platter, G/F	£55.00
Scallops, tiger prawns, clams & mussels marinières, whole seabass, plaice tranche, tempura oysters, tartare sauce, garlic butter, lemon	

Chef's platter	£75.00
Scallops, tiger prawns, clams & mussels marinière, cooked oyster selection, seabass fillets, swordfish loin, monkfish tranche, potato croquettes, babaganoush & dukkah, wilted spinach, lemon	

Add to your sharing dishes	
20 grams of Exmoor Caviar	£40.00
Half grilled lobster G/F	£20.00
Whole lobster G/F	£40.00

SIDE DISHES

House cut chips G/F	£3.50
Mixed leaf salad, cucumber, tomato, shallot V G/F	£4.00
New potatoes, olive oil, garlic, thyme V G/F	£3.50

Tomato salad, shallot, tabasco, basil V G/F	£4.00
Skin on French fries G/F	£3.50
Rocket salad, balsamic reduction, parmesan G/F	£5.00
Garden peas, butter, parsley V G/F	£3.50
Spinach, wilted or creamed, nutmeg V G/F	£5.00

ENGLISH'S SET MENU

STARTERS

- 3 x raw rock oysters, mignonette G/F
- English's smoked sea eel, wasabi cream, shiitake, kohlrabi, nori seaweed, noodles
- Lobster & prawn croquettes, aioli
- Calamari, tomato & chilli salsa, lemon mayonnaise
- Chicken liver parfait, butter, gherkins, brioche, rocket
- Gazpacho, tomato, cucumber, peppers, onion, goat's curd, dill oil V G/F

MAIN COURSES

- Mussels marinières, shallot, garlic, white wine, cream, herbs G/F
- Plaice tranche, potato croquettes, clams, tomato sauce vierge, basil G/F
- Swordfish loin carbonara, spaghetti, smoked guanciale, hen egg, pecorino, pepper
- Fillet of sea bass, sag aloo, crab raita, chili, mandarin, cashew nuts G/F
- 6oz Sussex reared rump steak, French fries, rocket, garlic butter or peppercorn sauce G/F
- Pappardelle, porcini mushroom, truffle crème fraiche, parsley breadcrumbs V

PUDDINGS

- Cherry tiramisu, kirsch, meringue, chocolate
- Crème fraiche mousse, shortbread crumble, peanuts, salted caramel ice-cream, lemon G/F
- Frangipane tart, puff pastry, banana, cinnamon, raspberries, elderflower sorbet V
- Affogato, vanilla ice-cream, coffee V G/F
- Selection of ices & sorbets V G/F

2 COURSES £23.00 | 3 COURSES £28.00