

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

ROCK OYSTERS

RAW

1 / 6

Loch Ryan Native No, 2 **G/F**

£4.50 /

£26.00

Pinney's Rocks, Butley Creek, Orford, Suffolk **G/F**

£2.50 /

£14.00

We often have guest oysters available – please see our blackboard for details

SHOT

Bloody Mary oyster shot, vodka, tabasco

£6.00

COOKED

3 / 6

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco

£10.00 /

£18.00

Oysters Rockefeller, Pernod, onion, spinach, parmesan, butter, breadcrumbs **G/F**

£10.00 /

£18.00

Oysters, lightly & crispy 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	£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		

STARTERS

Lobster & prawn croquettes, aioli	£10.00
English's Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£11.00
Potted shrimps, sour cream, nutmeg, cayenne, lemon, baguette	£11.00
Calamari, peppers & black olives salsa, basil, 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 & lamb's leaves G/F	£12.00 /
£22.00	
Tiger prawns, vol au vent cocktail or garlic butter & lamb's salad G/F	£12.00 /
£22.00	

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
--	--------

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

Pain perdu, lentil pate, miso, walnuts, pomegranate, honey V	£9.00
Pearl barley risotto, pumpkin, pistachio, goat cheese, mint V	£16.00

SPECIALITIES

Crab mousse, churros, cucumber, almonds, pink peppercorns, dill	£10.00
Sea eel gravlax, horseradish cream, butternut squash, seaweed, hazelnuts, shizo G/F	£10.00
Seafood stew, swordfish, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley	£17.00
Salmon tranche, miso king oyster mushrooms, cauliflower, peas, lime, Thai basil G/F	£17.00
Fillet of sea bass, potato lasagna, ricotta, sun-blush tomato, spinach pesto	£17.00
Burger, charcoal bun, smoked salmon, scallop & prawn cakes, lettuce, cucumber, lemon mayonnaise, potato puffs	£21.00
Tagliatelle, lobster & crab ragout, chilli, cashew nut, basil	£26.00

FOR SHARING

English's starter platter	£25.00
Smoked salmon, calamari, crab mousse, 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, salmon tranche, tempura oysters, tartare sauce, garlic butter, lemon	

Chef's platter	£75.00
Scallops, tiger prawns, clams & mussels tomato stew, cooked oyster selection, seabass fillets, swordfish loin, salmon tranche, potato lasagna, pearl barley and pumpkin risotto, wilted spinach, lemon	

Add to your sharing dishes

20 grams of Exmoor Caviar	£40.00
Half grilled lobster G/F	£20.00

A 12.5% discretionary optional service charge will be added to your bill
28 September 2020

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

Crab mousse, churros, cucumber, almonds, pink peppercorns, dill

Sea eel gravlax, horseradish cream, butternut squash, seaweed, hazelnuts, shizo G/F

Calamari, peppers & black olives salsa, basil, lemon mayonnaise

Chicken liver parfait, butter, gherkins, brioche, rocket

Pain perdu, lentil pate, miso, walnuts, pomegranate, honey V

MAIN COURSES

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

Seafood stew, swordfish, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley

Salmon tranche, miso king oyster mushrooms, cauliflower, peas, lime, Thai basil G/F

Fillet of sea bass, potato lasagna, ricotta, sun-blushed tomato, spinach pesto

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

Pearl barley risotto, pumpkin, pistachio, goat cheese, mint V G/F

PUDDINGS

Chocolate & pear tart, cardamom short pastry, clotted cream ice, coriander V

Treacle cheesecake, pan d'èpices, almonds, orange marmelade V

Yoghurt mousse, nuts & seeds granola, persimmon, white chocolate, basil G/F V

Affogato, vanilla ice-cream, coffee V G/F

Selection of ices & sorbets V G/F

2 COURSES £20.00 | 3 COURSES £25.00