



TASTING MENU

(Winter 2020)

Oyster bloody Mary shot, vodka, tabasco

Sea eel gravlax & crab mousse, shizo

Scallops, butternut squash gnocchi, mint

Swordfish thermidor

Crab & parmesan pie

Lemon sorbet, limoncello

Beef rump steak, mushroom demiglace, potato puffs

Rarebit, crouton

Date pudding, salted caramel, banana parfait

Coffee/Tea, mince pie

10 COURSES £50.00

Yuri Magni Head Chef

TO BE TAKEN BY THE ENTIRE TABLE

CLASSIC LOBSTER MENU

FRIDAY IS LOBSTER DAY AT ENGLISH'S

AMORICAINE

Tomato, shallots, brandy, white wine,
Fish stock, cayenne pepper, cream G/F

NEWBERG

Butter, brandy, marsala wine, cream,
fish stock, cayenne pepper G/F

THERMIDOR

Shallots, fish stock, white wine,
mustard, mornay glaze G/F

AIOLI

Garlic mayonnaise G/F

BEURRE D'AIL

Garlic butter G/F

NORMANDE

Shallots, mushroom, white wine, cream G/F

½ LOBSTER £20.00

WHOLE LOBSTER £40.00