

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 & crisply battered, tartare sauce, lemon G/F

£10.00 / £18.00

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.

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, 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, aïoli	£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, tapenade, lemon mayonnaise, mint	£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, thyme G/F	£9.00 / £16.00
Scallops, St Jacques or garlic butter & lettuce G/F	£12.00 / £22.00
Tiger prawns, vol au vent cocktail or garlic butter & lettuce G/F	£12.00 / £22.00

MAINS

Dressed brown crab, hen egg, salad leaves, 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
6oz Beef rump steak G/F	£18.00
15oz Spatchcock poussin G/F	£22.00

Steak & poussin 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

Tartlet, puff pastry, beetroots, onion, hen egg, rocket, goat cheese, balsamic glaze V	£9.00
Lasagna, spinach, pumpkin bechamel, brie, walnuts, herbs salad V	£15.00

SPECIALITIES

Crab mousse, bao bun, radish, almonds, pink peppercorns, coriander	£10.00
Sea eel gravlax, beetroots, cucumber, fennel, mustard, honey, lemon balm, nori G/F	£10.00
Seafood stew, swordfish, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley	£17.00
Sea bass on the bone, butternut squash gnocchi, leek, sage butter, chestnuts G/F	£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
6oz Venison loin, brussel sprouts, mushroom duxelles, chili, creme fraiche, port & red currant demi-glace G/F	£28.00

FOR SHARING

English's starter platter	£25.00
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 £60.00

Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed whole brown crab, mignonette, lemon mayonnaise, aioli, lemon

Hot platter, G/F £60.00

Scallops, tiger prawns, clams & mussels marinières, whole seabass, swordfish loin, tempura oysters, tartare sauce, garlic butter, lemon

Chef's platter £80.00

Scallops, tiger prawns, clams & mussels tomato stew, cooked oyster selection, dover sole fillets, cod loin, vegetables lasagna, butternut squash gnocchi, brussel sprouts, 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 glaze, parmesan G/F £5.00

Mash potato, butter, herbs V G/F £3.50 Spinach, wilted or creamed, nutmeg V G/F £5.00

Garden peas, butter, parsley V G/F £3.50 Brussels sprouts, bacon, chestnuts G/F £5.00

ENGLISH'S SET MENU

STARTERS

3 x raw rock oysters, mignonette G/F

Calamari, tapenade, lemon mayonnaise, mint

Crab mousse, bao bun, radish, almonds, pink peppercorns, coriander

Sea eel gravlax, beetroots, cucumber, fennel, mustard, honey, lemon balm, nori G/F

Chicken liver parfait, butter, gherkins, brioche, rocket

Tartlet, puff pastry, beetroots, onion, hen egg, rocket, goat cheese, balsamic glaze V

MAIN COURSES

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

Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F

Sea bass on the bone, butternut squash gnocchi, leek, sage butter, chestnuts

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

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

Lasagna, spinach, pumpkin bechamel, brie, walnuts, herbs salad V

PUDDINGS

Sticky toffee pudding, butterscotch sauce, clotted cream ice-cream V

Dark chocolate & chili tart, salted caramel, crème fraiche, lemon balm V

Panettone bread and butter, banana parfait, redcurrants

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

Selection of ices & sorbets V G/F

2 COURSES £23.00 | 3 COURSES £28.00