



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

Native No, 2, Helford River, Cornwall G/F	£4.50 / £26.00
Pinney's Rocks, Butley Creek, Orford, Suffolk G/F	£2.50 / £14.00
Menai Oysters, Menai Strait, Anglesey, North Wales G/F	£2.50 / £14.00

Served on ice with mignonette, tabasco sauces and lemon
We often have guest oysters available – please see our blackboard for details

SHOT

Bloody Mary oyster shot, vodka, tabasco	£6.00
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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

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 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
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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.

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, salad leaves, aioli	£9.00
Fried calamari, lime yoghurt, chili, cucumber & mint salad	£9.00
Bisque, crab & lobster, brandy cream G/F	£9.00
English's smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£11.00
Chicken liver parfait, butter, gherkins, cheddar scones, 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 & lamb's lettuce G/F	£12.00 / £22.00
Tiger prawns, vol au vent cocktail, or garlic butter & lamb's 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



MEAT

6oz Sussex reared beef rump steak G/F	£18.00
15oz Norfolk spatchcock poussin G/F	£22.00
12oz Gloucestershire old spot pork chop G/F	£18.00

Steak, poussin & 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

Quiche, puff pastry, aubergine, cheddar, romesco sauce, lettuce & chive salad V	£9.00
Fregola risotto, asparagus, pea, mint, lemon, sheep cheese V	£16.00

SPECIALITIES

Oyster chowder, nduja, potatoes, mushrooms, chive, crème fraiche, garlic crouton	£10.00
Marinated Sea bass on the bone, miso & peanut butter aubergine, spring onion, ginger, cumin, Sichuan pepper, sesame seeds	£18.00
Porcini gratin gurnard fillets, Hasselback sweet potato, asparagus, spinach, pickled mussels, seaweed tzatziki	£18.00
Burger, charcoal bun, smoked haddock & cheddar sausage, lettuce, tomato, chimichurri, chili, potato puffs	£18.00

FOR SHARING

English's starter platter	£25.00
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English's smoked salmon, calamari, lobster & prawn croquette, chicken liver parfait, mussels marinières

Market fish of the day, G/F	Market Price
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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

Seafood stew, G/F	£55.00
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Seabass tranches, gurnard fillets, cod loin, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley

Cold platter, G/F	£60.00
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Tiger prawns, clams, mussels, raw rock oysters, English's smoked salmon, dressed whole brown crab, mignonette, lemon mayonnaise, aioli, lemon

Hot platter, G/F	£60.00
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Scallops, tiger prawns, clams & mussels marinières, whole seabass & gurnard, tempura oysters, tartare sauce, garlic butter, lemon

Chef's platter	£80.00
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Scallops, tiger prawns, clams & mussels tomato stew, cooked oyster selection, dover sole fillets, cod loin, pea & asparagus fregola risotto, Hasselback sweet potato, creamed spinach, romesco sauce, 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
Hasselback sweet potato, garlic butter V G/F	£3.50	Garden peas, butter, parsley V G/F	£3.50

ENGLISH'S SET MENU

STARTERS

3 x raw rock oysters, mignonette G/F
Lobster & prawn croquettes, salad leaves, aioli
Oyster chowder, nduja, potatoes, mushrooms, chive, crème fraiche, garlic crouton
Fried calamari, lime yoghurt, cucumber & mint salad
Chicken liver parfait, butter, gherkins, cheddar scones, rocket
Quiche, puff pastry, aubergine, romesco sauce, lettuce & chive salad V

MAIN COURSES

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F
Porcini gratin gurnard fillets, Hasselback sweet potato, asparagus, spinach, pickled mussels, seaweed tzatziki
Burger, charcoal bun, smoked haddock & cheddar sausage, lettuce, tomato, chimichurri, chili, potato puffs
Marinated whole Sea bass, miso & peanut butter aubergine, spring onion, ginger, cumin, Sichuan pepper, sesame seeds
6oz Sussex reared rump steak, French fries, rocket, garlic butter or peppercorn sauce G/F
Fregola risotto, asparagus, pea, mint, lemon, sheep cheese V

PUDDINGS

Sicilian cannoli, ricotta, gianduja, candied lemon V
White chocolate & pistachio brownie, Pimm's jelly, strawberries, cucumber, orange, mint
Caramelized passion fruit tart, coconut sorbet, pink peppercorn, basil V
Affogato, vanilla ice-cream, coffee V G/F
Selection of ices & sorbets V G/F

2 COURSES £23.00

3 COURSES £28.00

A 12.5% discretionary optional service charge will be added to your bill
8 April 2021