

牡蛎

OYSTERS

“我们直接与英国各地的渔民采购牡蛎，确保您收到在最佳状态下最好的牡蛎。”

乔纳森·斯皮尔斯

“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 Spiers

English's Oysterman

岩牡蛎

ROCK OYSTERS

生牡蛎

RAW

1 / 6

平尼生蚝，巴特利河，奥福德，苏佛克 (无麸质)

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

£2.50 / £14.00

梅奈生蚝，梅奈海峡，安格尔西岛，北威尔士 (无麸质)

Menai Oysters, Menai Strait, Anglesey, North Wales G/F

£2.50 / £14.00

生蚝菜品都将呈现在冰上并提供米格诺内特酱、塔巴斯科辣椒酱和柠檬

我们经常有来自其他地区的生蚝，详情请参阅黑板

Served on ice with mignonette, tabasco sauces and lemon

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

生蚝酒

SHOT

血腥玛丽生蚝酒，伏特加，塔巴斯科辣椒酱

Bloody Mary oyster shot, vodka, tabasco

£6.00

熟牡蛎

COOKED

3 / 6

基尔帕特里克牡蛎，培根，伍斯特沙司，黄油，欧芹，塔巴斯科辣酱油

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

£10.00 / £18.00

洛克菲勒牡蛎，茴香酒，洋葱，菠菜，帕尔马干酪，黄油，面包屑 (无麸质)

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

£10.00 / £18.00

轻脆的炸牡蛎，鞑靼酱，柠檬 (无麸质)

Oysters, lightly & crisply battered, tartare sauce, lemon G/F

£10.00 / £18.00

您的账单会添加 12.5% 的自由选择服务费

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

我们所有的生蚝在运输前都经过净化处理，然而食用未煮熟的海鲜总会有一定风险。

All our oysters are depurated prior to delivery, however, there is always a degree of risk when eating uncooked seafood.

埃克斯穆尔鱼子酱

EXMOOR CAVIAR



我们很自豪地提供英格兰最好的、唯一的鱼子酱。

埃克斯穆尔鱼子酱农场位于埃克斯穆尔国家公园的山麓，每天有 4000 万升新鲜的德文郡淡水，通过板岩、页岩和砂岩自然过滤，流经农场。在这清凉的矿物质水中，鲟鱼以大自然所期望的速度生长。

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.

20 克埃克斯穆尔鱼子酱，松饼，黄瓜，法式酸奶油

20 Grams Exmoor Caviar, blinis, cucumber, crème fraiche

£42.00

经典菜

CLASSICS

开胃菜

APPETISERS

多种面包，黄油和法式肉酱

Assorted bread, butter & pâté

无麸质面包，黄油和法式肉酱 (无麸质)

£4.00 Gluten free bread, butter & pâté G/F

£4.00

山核桃木烟熏杏仁，辣椒 (无麸质)

Hickory smoked almonds, cayenne G/F

橄榄，辣椒粉，孜然，大蒜和香草 (素食，无麸质)

£3.00 Olives, paprika, cumin, garlic & herbs V & G/F

£3.00

前菜

STARTERS

炸龙虾和大虾丸子，沙拉叶，蒜泥蛋黄酱

Lobster & prawn croquettes, salad leaves, aioli

£9.00

炸鱿鱼，青柠酸奶，辣椒，黄瓜和薄荷沙拉

Fried calamari, lime yoghurt, chili, cucumber & mint salad

£9.00

法式浓汤，蟹和龙虾，白兰地酱，面包丁

Bisque, crab & lobster, brandy cream, croutons

£9.00

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烟熏三文鱼, 刺山柑, 火葱, 黄瓜, 法式酸奶油, 黑面包 Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£11.00
虾碗, 酸奶油, 肉豆蔻, 辣椒, 柠檬, 法棍面包 Potted shrimps, sour cream, nutmeg, cayenne, lemon, baguette	£12.00
德文蟹沙拉, 鸡蛋, 沙拉叶, 柠檬蛋黄酱 (无麸质) Devon crab salad, hen egg, mixed leaves, lemon mayonnaise G/F	£14.00
鸡肝酱, 黄油, 腌黄瓜, 切达干酪司康饼, 芝麻菜 Chicken liver parfait, butter, gherkins, cheddar scones, rocket	£9.00


以下菜可以作为前菜或主菜:

THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE:

炖贻贝, 火葱, 大蒜, 白葡萄酒, 奶油, 百里香 (无麸质) Mussels marinières, shallot, garlic, white wine, cream, thyme G/F	£9.00 / £16.00
扇贝, 可选蘑菇奶酪酱或蒜蓉黄油, 羊生菜 (无麸质) Scallops, St Jacques or garlic butter & lamb's lettuce G/F	£12.00 / £22.00
虎虾, 可选法式酥盒或蒜蓉黄油, 羊生菜 (无麸质) Tiger prawns, vol au vent cocktail or garlic butter & lamb's lettuce G/F	£12.00 / £22.00

主菜

MAINS

13 盎司今日烤鱼, 两道自选配菜, 白黄油酱或或鞑靼酱。请问今日可供选择的鱼 (无麸质) 13oz Grilled fish of the day, two side dishes of your choice, beurre blanc or tartare sauce. Ask for today's choice of fish G/F	£18.00
24 盎司龙虾, 可选法式焗法或蒜蓉黄油 (无麸质) 24oz Lobster, thermidor or garlic butter G/F	 半只 half £25.00 / 整只 whole £48.00
22 盎司多佛比目鱼, 可选米勒黄油酱或烤鞑靼酱 (无麸质) 22oz dover sole à la meuniere, or grilled with tartare sauce G/F	£36.00
海鲜派, 烟熏黑线鳕鱼, 三文鱼, 扇贝, 大虾, 贻贝, 蛤蜊, 奶酪白汁, 土豆, 豌豆, 莳萝 (无麸质) Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F	£19.00
苏塞克斯艾尔啤酒炸鱼薯条, 鳕鱼, 豌豆糊, 鞑靼酱 (无麸质) Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F	£16.00

每点一份炸鱼薯条, 就会添加 50 便士自愿捐款给“渔民使命”慈善组织

*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill

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配菜

SIDE DISHES

招牌薯条 (无麸质) House cut chips G/F	£3.50	拌沙拉叶, 黄瓜, 西红柿, 火葱 (素食, 无麸质) Mixed leaf salad, cucumber, tomato, shallot V G/F	£4.00
烤小土豆, 橄榄油, 大蒜, 百里香 (素食, 无麸质) New potatoes, olive oil, garlic, thyme V G/F	£3.50	番茄沙拉, 火葱, 塔巴斯科辣椒酱, 罗勒 (素食, 无麸质) Tomato salad, shallot, tabasco, basil V G/F	£4.00
带皮法式薯条 (无麸质) Skin on French fries G/F	£3.50	芝麻菜沙拉, 香醋汁, 帕尔马干酪 (无麸质) Rocket salad, balsamic glaze, parmesan G/F	£5.00
土豆泥, 黄油, 香草 (素食, 无麸质) Mash potato, butter, herbs V G/F	£3.50	菠菜, 快炒或奶油烩, 肉豆蔻 (素食, 无麸质) Spinach, wilted or creamed, nutmeg V G/F	£5.00
风琴红薯, 蒜蓉黄油 (素食, 无麸质) Hasselback sweet potatoes, garlic butter V G/F	£3.50	豌豆, 黄油, 欧芹 (素食, 无麸质) Garden peas, butter, parsley V G/F	£3.50

分享菜

FOR SHARING

前菜拼盘

English's starter platter	£25.00
烟熏三文鱼, 鱿鱼, 龙虾炸丸子, 鸡肝酱, 炖贻贝 Smoked salmon, calamari, lobster croquette, chicken liver parfait, mussels marinières	

海鲜拼盘 (冷) (无麸质)

Cold platter, G/F	£60.00
虎虾, 蛤蜊, 贻贝, 生牡蛎, 烟熏三文鱼, 整只棕蟹, 米格诺内特酱, 柠檬蛋黄酱, 玛丽玫瑰酱, 蒜泥蛋黄酱, 柠檬 Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed whole brown crab, mignonette, lemon mayonnaise, Maryrose sauce, aioli, lemon	

海鲜拼盘 (热) (无麸质)

Hot platter, G/F	£70.00
扇贝, 虎虾, 炖蛤蜊和贻贝, 整条海鲈鱼、鲈鱼和安康鱼, 天妇罗牡蛎, 鞑靼酱, 蒜蓉黄油, 柠檬 Scallops, tiger prawns, clams & mussels marinières, whole seabass, plaice & monkfish, tempura oysters, tartare sauce, garlic butter, lemon	

当日市场的鱼 (无麸质)

Market fish of the day, G/F	市场价 Market Price
当地捕捞的鱼, 用黄油、柠檬和油调味烤熟。一道自选配菜, 白黄油酱、蒜蓉黄油和鞑靼酱。我们会在桌边为您剔除鱼骨, 供您享用。请问今日可供选择的鱼。	

Locally caught fish. Seasoned and roasted with butter, lemon & oil. Served with a side of your choice, beurre blanc, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.

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炖海鲜 (无麸质)

Seafood stew, G/F £60.00

海鲈鱼、安康鱼和鲽鱼片, 虎虾, 贻贝, 鱿鱼, 蛤蜊, 番茄, 蒜蓉面包片, 欧芹
Seabass, monkfish & plaice tranches, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley

添加到您的分享菜

Add to your sharing dishes,

20 克埃克斯穆尔高地鱼子酱

20 grams of Exmoor Caviar

£40.00

半只龙虾 (无麸质)

Half lobster G/F

£20.00

整只龙虾 (无麸质)

Whole lobster G/F

£40.00

肉类

MEAT

6 盎司苏塞克斯牛臀排 (无麸质)

6oz Sussex reared Beef rump steak G/F

£18.00

15 盎司蝶形烤诺福克童子鸡 (无麸质)

15oz Norfolk spatchcock poussin G/F

£22.00

12 盎司格洛斯特郡猪排 (无麸质)

12oz Gloucestershire old spot pork chop G/F

£18.00

所有肉类菜品都将提供薯条, 芝麻菜, 可选蒜蓉黄油或胡椒调味汁

Both served with French fries, rocket & garlic butter or peppercorn sauce

加半只龙虾 (无麸质)

Add Half lobster G/F

£20.00

加整只龙虾 (无麸质)

Add Whole lobster G/F

£40.00

加三只扇贝 (无麸质)

Add 3 Scallops G/F

£9.00

加三只虎虾 (无麸质)

Add 3 Tiger prawns G/F

£9.00

素食

VEGETARIANS

汉堡, 调味蔓越莓豆和辣椒汉堡排, 哈罗米干酪, 杜克赛尔蘑菇酱, 番茄, 生菜, 蒜泥蛋黄酱 (素食)

Burger, spiced borlotti beans & peppers patty, halloumi, duxelles, tomato, lettuce, aioli V

£16.00

意大利调味饭, 菠菜, 豌豆, 薄荷, 柠檬, 羊奶酪 (素食)

Fregola risotto, spinach, pea, mint, lemon, sheep cheese V

£9.00

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套餐

SET MENU

前菜

STARTERS

3 只生蚝，米格诺内特酱 (无麸质)

3 x raw rock oysters, mignonette G/F

炸龙虾和大虾丸子，沙拉叶，蒜泥蛋黄酱

Lobster & prawn croquettes, salad leaves, aioli

炸鱿鱼，青柠酸奶，辣椒，黄瓜和薄荷沙拉

Fried calamari, lime yoghurt, cucumber & mint salad

法式浓汤，蟹和龙虾，白兰地酱，面包丁

Bisque, crab & lobster, brandy cream, croutons

鸡肝酱，黄油，腌黄瓜，切达干酪司康饼，芝麻菜

Chicken liver parfait, butter, gherkins, cheddar scones, rocket

意大利调味饭，菠菜，豌豆，薄荷，柠檬，羊奶酪 (素食)

Fregola risotto, spinach, pea, mint, lemon, sheep cheese V

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主菜

MAIN COURSES

炖贻贝，火葱，大蒜，白葡萄酒，奶油，百里香 (无麸质)

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

13 盎司今日烤鱼，两道自选配菜，白黄油酱或鞑靼酱。请问今日可供选择的鱼 (无麸质)

13oz Grilled fish of the day, two side dishes of your choice, beurre blanc or tartare sauce. Ask for today's choice of fish G/F

海鲜派，烟熏黑线鳕鱼，三文鱼，扇贝，大虾，贻贝，蛤蜊，奶酪白汁，土豆，豌豆，莳萝 (无麸质)

Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F

苏塞克斯艾尔啤酒炸鱼薯条，鳕鱼，豌豆糊，鞑靼酱 (无麸质)

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

6 盎司苏塞克斯饲养的牛臀排，薯条，芝麻菜，可选蒜蓉黄油或胡椒调味汁 (无麸质)

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

汉堡，调味蔓越莓豆和辣椒汉堡排，哈罗米干酪，杜克赛尔蘑菇酱，番茄，生菜，蒜泥蛋黄酱 (素食)

Burger, spiced borlotti beans & peppers patty, halloumi, duxelles, tomato, lettuce, aioli V

甜品

PUDDINGS

提拉米苏，玛萨拉酒

Tiramisù, Marsala wine

黑巧克力布朗尼，法式酸奶油，核桃 (素食)

Dark chocolate brownie, crème fraîche, walnuts V

焦糖柠檬挞，草莓冰沙，蛋白酥饼 (素食)

Caramelized lemon tart, strawberry sorbet, meringue V

苏塞克斯奶酪，酸辣酱，燕麦饼干，葡萄 (素食)

Olde Sussex cheese, chutney, oat crackers, grape V

阿芙佳朵，香草冰淇淋，咖啡 (素食，无麸质)

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

冰激凌和冰沙精选 (素食，无麸质)

Selection of ices & sorbets V G/F

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两道菜 2 COURSES £23.00 | 三道菜 3 COURSES £28.00

食物过敏和不耐受

G/F 仅是一个指南，标明不含麸质的食谱。我们所有的食物都是在厨房里准备的，可能会发生交叉污染。我们菜单上的说明并不包含所有的食材。完整的过敏原信息可根据要求提供。请在点餐时向我们的工作人员说明。

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.

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