

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
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.

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.

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

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

STARTERS

Lobster & prawn croquettes, salad leaves, aioli	£9.00
Fried calamari, lime yoghurt, chili, cucumber & mint salad	£9.00
Bisque, crab & lobster, brandy cream, croutons	£9.00
Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£11.00
Potted shrimps, sour cream, nutmeg, cayenne, lemon, baguette	£12.00
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 Jaques, or garlic butter G/F	£12.00 / £22.00
Tiger prawns, cocktail, or garlic butter G/F	£12.00 / £22.00

MAINS

Whole grilled fish of the day, two side dishes of your choice, garlic butter or tartare sauce. Ask for today's choice of fish G/F	£18.00
25oz Dressed brown crab, hen egg, salad leaves, lemon mayonnaise G/F	£21.00
24oz Lobster, thermidor, or garlic butter G/F	Half £25.00 / Whole £48.00
22oz Dover sole à la meuniere, or grilled with tartare sauce G/F £36.00	
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



SIDE DISHES

House cuts, chips or Skin on fries G/F	£3.50	Green fine beans, olive oil, garlic, chilli V G/F	£4.00
New potatoes, olive oil, garlic, thyme V G/F	£3.50	Mixed leaf salad, cucumber, tomato, shallot V G/F	£4.00
Mash potato, butter, herbs V G/F	£3.50	Tomato salad, shallot, tabasco, basil V G/F	£4.00
Traditional mushy peas V G/F	£3.50	Rocket salad, balsamic glaze, parmesan G/F	£5.00
Garden peas, butter, parsley V G/F	£3.50	Spinach, wilted or creamed, nutmeg V G/F	£5.00

FOR SHARING

Starter platter,	£25.00
Smoked salmon, fried calamari, lobster & prawn croquette, chicken liver parfait, mussels marinières	
Cold platter, G/F	£60.00
Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed whole brown crab, mignonette, lemon mayonnaise, Maryrose sauce, aioli, lemon	
Hot platter, G/F	£70.00
Scallops, tiger prawns, clams & mussels marinières, whole seabass, plaice & monkfish, tempura oysters, tartare sauce, garlic butter, lemon	
Market fish of the day, G/F	Market Price
Locally caught fish. Seasoned and roasted with butter, lemon & oil. Served with a side of your choice, meuniere sauce, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
Seafood stew, G/F	£60.00
Seabass, monkfish & plaice tranches, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley	
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

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

Fregola risotto, spinach, pea, mint, lemon, sheep cheese V	£9.00
Burger, spiced borlotti beans & peppers patty, halloumi, duxelles, tomato, lettuce, aioli V	£16.00

Yuri Magni

English's Head Chef

SET MENU

STARTERS

3 x raw rock oysters, mignonette G/F
Lobster & prawn croquettes, salad leaves, aioli
Fried calamari, lime yoghurt, chilli, cucumber & mint salad
Bisque, crab & lobster, brandy cream, croutons
Chicken liver parfait, butter, gherkins, cheddar scones, rocket
Fregola risotto, spinach, pea, mint, lemon, sheep cheese V

MAIN COURSES

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F
Whole grilled fish of the day, two side dishes of your choice, garlic butter or tartare sauce. Ask for today's choice of fish G/F
Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F
Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F
6oz Sussex reared rump steak, French fries, rocket, garlic butter or peppercorn sauce G/F
Burger, spiced borlotti beans & peppers patty, halloumi, duxelles, tomato, lettuce, aioli V

PUDDINGS

Sicilian cannoli, ricotta, gianduja, candied lemon V
White chocolate & pistachio brownie, Pimm's jelly, strawberries, cucumber, orange, mint
Caramelized yuzu 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