

TASTING MENU

Navy Brighton gin oyster shot, cucumber, ginger, chilli, mint, lime
(Hindleap Rose 2015, Bluebell Vineyards)

Smoked salmon, spicy corn salsa, tapenade

Tiger prawn thermidor
(Terrassen Grüner Veltliner 2020, Weingut Bründlmayer, Kamptal, Austria)

Monkfish, celeriac dauphinoise, bacon crumble, cured egg yolk

Crab & parmesan pie
(Chablis 2019, Domaine Bersan, Chablis Burgundy, France)

Lemon sorbet, limoncello drizzle

Beef rump steak, guacamole
(Valpolicella Superiore Ripasso 2017 DOC Antolini)

Ricotta gnudi, winter squash puree, kale pesto

Rhubarb crumble, mulled wine syrup, vanilla ice cream
(Uroulat 2017/18, AOC Jurançon (Doux), Monein, Pyrénées, France)

9 courses £69.00
(WINE PAIRING £45.00)
(To be taken by the entire table)

FOOD ALLERGIES AND INTOLERANCES

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APPETISERS

Assorted bread, butter & pâté (V & G/F available)	£4.00	Olives, paprika, cumin, garlic & herbs V & G/F	£4.00
Hickory smoked almonds, cayenne G/F	£3.50	Selection of our appetisers	£9.50

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

RAW

Rock oysters G/F		1 / 6	£3.00 / £17.00
Native oysters G/F			£4.50 / £26.00

Served on ice with mignonette, tabasco sauces and lemon
Please see our blackboard for today's selection

SHOT

Bloody Mary oyster shot, vodka, tabasco	£6.00
Navy Brighton gin oyster shot, cucumber, ginger, chilli, mint, lime	£6.00

COOKED

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	3 / 6	£11.00 / £21.00
Oysters Rockefeller, Pernod, onion, spinach, parmesan, butter, breadcrumbs G/F		£11.00 / £21.00
Oysters, lightly & crisply battered, tartare sauce, lemon G/F		£11.00 / £21.00

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

CAVIAR



20g Exmoor Caviar, blinis, cucumber, crème fraiche	£45.00
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STARTERS

Shrimp croquettes, salad leaves, aioli	£10.00
Fried calamari, guacamole, spicy corn & olives salsa, coriander	£10.00
Bisque, crab & lobster, brandy cream, croutons	£10.00
Smoked salmon, capers, shallot, cucumber, crème fraiche, brown bread	£12.00
Crab salad, hen egg, lettuce, lemon mayonnaise G/F	£14.00
Chicken liver parfait, truffle butter, beetroot chutney, parmesan scones	£10.00
Burger, brioche bun, cannellini beans patty, matured cheddar, tapenade, pickled onions, sundry tomato mayonnaise, rocket V	£10.00

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

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F	£10.00 / £18.00
Scallops, St Jacques, or garlic butter G/F	£13.00 / £25.00
Tiger prawns, cocktail, or garlic butter G/F	£13.00 / £25.00

MAIN DISHES

Lobster, thermidor or garlic butter G/F	Market price
600g Dover sole "à la meuniere" or grilled, tartare sauce G/F	£39.00
Egg pasta, lobster & crab ragout, chilli, crispy squid, basil	£29.00
Fish of the day, "en papillote" or roasted, winter squash puree, Cointreau braised fennel, pickled clams, bacon crumble, kale pesto G/F	£20.00
Seafood pie, smoked haddock, salmon, scallop, prawn, mussels, clams, mornay sauce, potato, peas, dill G/F	£20.00
Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F*	£18.00
250g Sussex reared beef rump steak, rocket & parmesan salad, garlic butter or chimichurri or peppercorn sauce G/F	£23.00
Goose breast, celeriac dauphinoise, wilted spinach, red currant, cider demi-glace G/F	£21.00
Ricotta gnudi, wild mushrooms, broccoli, cured egg yolk, walnut & sage butter V	£18.00

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



FOR SHARING

(Minimum two persons)

Starter platter,	£14.00pp
Smoked salmon, fried calamari, shrimp croquette, chicken liver parfait, mussels marinières	
Cold platter, G/F	£34.00pp
Tiger prawns, clams, mussels, raw rock oysters, smoked salmon, dressed brown crab, mignonette, lemon mayonnaise, Maryrose sauce, aioli, lemon	
Hot platter, G/F	£37.00pp
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, beurre blanc, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
Seafood stew, G/F	£35.00pp
Seabass, monkfish & plaice tranches, tiger prawns, mussels, squid, clams, tomato, garlic croutons, parsley	

ADD TO YOUR MAIN DISHES

3 x Scallops, seared G/F	£10.00
3 x Tiger prawn, pan fried or poached & chilled G/F	£10.00
20g of Exmoor Caviar, cucumber G/F	£40.00
Lobster, poached, hot or chilled G/F	Half £22.00 / Whole £40.00

SIDE DISHES

Chunky chips or Skin on fries G/F	£4.00	Tomato salad, shallot, tabasco, basil V G/F	£4.50
Mash potato, butter, herbs V G/F	£4.00	Mixed leaf salad, cucumber, tomato, shallot V G/F	£4.50
Garden peas, butter, parsley V G/F	£4.00	Rocket salad, balsamic glaze, parmesan G/F	£5.00
Traditional mushy peas V G/F	£4.00	Celeriac dauphinoise V G/F	£6.00
Broccoli, olive oil, chilli, flaked almonds V G/F	£4.50	Spinach, wilted or creamed, nutmeg V G/F	£6.00

Yuri Magni

ENGLISH'S HEAD CHEF

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ENGLISH'S AUTUMN SET MENU

STARTERS

3 x raw rock oysters, mignonette G/F

Shrimp croquettes, salad leaves, aioli

Bisque, crab & lobster, brandy cream, croutons

Fried calamari, guacamole, spicy corn & olives salsa, coriander

Chicken liver parfait, truffle butter, beetroot chutney, parmesan scones

Burger, brioche bun, cannellini beans patty, matured cheddar, tapenade, pickled onions, sundry tomato mayonnaise, rocket V

MAIN COURSES

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

Fish of the day, "en papillote" or roasted, winter squash puree, Cointreau braised fennel, pickled clams, bacon crumble, kale pesto 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

Goose breast, celeriac dauphinoise, wilted spinach, red currant, cider demi-glace G/F

Ricotta gnudi, wild mushrooms, broccoli, cured egg yolk, walnut & sage butter V

PUDDINGS

Eaton mess, pear, mulled wine syrup, meringue, Chantilly, biscuit crumble V

Dark chocolate brownie, crème fraîche, walnuts, mint V

Caramelized lemon tart, rhubarb compote, almonds V

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V

Olde Sussex cheese, chutney, oat crackers, grape V

Selection of ices & sorbets V G/F

2 COURSES £24.50 | 3 COURSES £29.50

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