

ENGLISH'S THROWBACK MENU

Bloody Mary oyster shot, vodka, tabasco

Smoked salmon, crispy capers, shallot, cucumber, lime crème fraiche, dill Rugbrød bread
(Rathfinny Classic Cuvée, Alfriston, England)

½ Dover sole "à la meuniere", mixed leaves salad (filleted tableside)
(Grecanico. Pianogrillo, Sicily)

½ Lobster thermidor, skinny fries
(Chablis, Domaine Bersan, Burgundy, France)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
(Espresso Martini)

5 courses £79.00
(WINE PAIRING £35.00)
(To be taken by the entire table)

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.

APPETISERS

Assorted bread, butter & pâté (V & G/F available)	£4.50	Olives, paprika, cumin, garlic & herbs V & G/F	£4.50
Hickory smoked almonds, cayenne G/F	£4.00	Selection of our appetizers	£11.00

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 GENERAL MANAGER

RAW

Rock oysters G/F Please see our blackboard for today's selection	1 / 6	£3.25 / £18.50
Served on ice with, mignonette, tabasco sauces, lemon or ponzu, spring onion, wasabi sriracha		

SHOT

Bloody Mary oyster shot, vodka, tabasco	£7.00
Navy Brighton gin oyster shot, cucumber, ginger, chili, mint, lime G/F	£7.00

COOKED

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	3 / 6	£13.00 / £25.00
Oysters Rockefeller, Pernod, onion, spinach, parmesan, butter, breadcrumbs G/F	£13.00 / £25.00	
Oysters, lightly & crisply battered, tartare sauce, lemon G/F	£13.00 / £25.00	

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	£48.00
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STARTERS

Shrimp croquettes, radish, fennel & mustard frills salad	£11.00
Fried calamari, watercress, spicy & citrusy criolla salsa	£11.00
Bisque, crab & lobster, brandy cream, croutons	£11.00
Smoked salmon, crispy capers, shallot, cucumber, lime crème fraiche, dill, Rugbrød bread	£13.00
Crab salad, hen egg, chicory, lemon mayonnaise G/F	£15.00
Chicken liver parfait, truffle butter, beetroot chutney, spinach leaves, focaccia	£11.00
Burger, brioche bun, asparagus, runny fried egg, old Winchester, sundried tomato aioli, rocket V	£11.00

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

Mussels marinières, shallot, garlic, white wine, cream, thyme G/F	£11.00 / £21.00
Scallops, St Jacques G/F, 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
700g Dover sole or 700g plaice, "à la meuniere" G/F or grilled, tartare sauce G/F	£42.00/£20.00
Squid ink egg pasta, crab, bisque & cherry tomato sauce, crispy calamari, chilli, sweet basil oil (served "al dente")	£29.00
Roasted Sea bass, whole or filleted, charred pak choi, tahini yoghurt, shallot crisps, anchovy & chili dressing G/F	£21.00
Monkfish "en papillote", preserved tomato, green olives, wild garlic, sprouting broccoli, smoked cod roe, dried lemon G/F	£22.00
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*	£18.50
250g Dry aged beef rump steak, rocket & parmesan salad, garlic butter or peppercorn sauce G/F	£25.00
Spring lamb Barnsley chop, matured cheddar polenta, artichoke, pea salsa verde	£23.00
Risotto al prosecco, radicchio, mascarpone, walnuts, aged balsamic glaze, lemon balm V G/F	£19.00

*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, ponzu, lemon mayonnaise, Maryrose sauce, 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, 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	£12.00
3 x Tiger prawn, pan fried or poached & chilled G/F	£12.00
20g of Exmoor Caviar, cucumber G/F	£45.00
Lobster, poached, hot or chilled G/F	Half £24.00 / Whole £47.00

SIDE DISHES

Chunky chips or Skinny fries G/F	£4.00	Rocket salad, balsamic glaze, parmesan G/F	£4.50
Mash potato, butter, garlic, 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	Sprouting broccoli, olive oil, chilli, walnuts V G/F	£5.00
Traditional mushy peas V G/F	£4.00	Asparagus, truffle oil, flaked almonds V G/F	£6.00
Cherry tomato salad, shallot, tabasco, basil 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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A 12.5% discretionary optional service charge will be added to your bill
29 April 2022

ENGLISH'S WINTER SET MENU

STARTERS

3 x raw rock oysters, mignonette, tabasco sauces, lemon or ponzu, spring onion, wasabi sriracha G/F

Shrimp croquettes, radish, fennel & mustard frills salad

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

Fried calamari, watercress, spicy & citrusy criolla salsa

Chicken liver parfait, truffle butter, beetroot chutney, spinach leaves, focaccia

Burger, brioche bun, asparagus, runny fried egg, old Winchester, sundry tomato aioli, rocket V

MAIN COURSES

Roasted Sea bass, whole or filleted, charred pak choi, tahini yoghurt, shallot crisps, anchovy & chilli dressing G/F

Monkfish "en papillote", preserved tomato, green olives, wild garlic, sprouting broccoli, smoked cod roe, dried lemon G/F

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

Spring lamb Barnsley chop, matured cheddar polenta, artichoke, pea salsa verde

Risotto al prosecco, radicchio, mascarpone, walnuts, aged balsamic glaze, lemon balm V G/F

PUDDINGS

Dark chocolate brownie, crème fraiche, walnuts, mint V

Eton mess, rhubarb compote, meringue, yoghurt Chantilly, almond biscuit crumble V G/F

Caramelized grapefruit curd, coconut sorbet, pink peppercorn, pistachio lingue di gatto, coriander V

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V

Cheese of the day, chutney, oat crackers, grape V

Selection of ices & sorbets V G/F

2 COURSES £29.50 | 3 COURSES £34.50

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