

## ENGLISH'S THROWBACK MENU

Bloody Mary oyster shot, vodka, tabasco

Shrimp croquette & crispy calamari, Caesar mayonnaise, padron peppers, coriander  
(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 )

Dark chocolate & hazelnut "fondant", raspberries, crème fraiche, mint **V**  
(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)	£5.50	Olives, paprika, cumin, garlic & herbs V & G/F	£4.50
Hickory smoked almonds, cayenne G/F	£4.00	Selection of our appetizers	£12.00

## 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	£54.00
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## STARTERS

Shrimp croquette & crispy calamari, Caesar mayonnaise, padron peppers, coriander	£12.00
Smoked salmon, cucumber ketchup, shallot, capers powder, bagel, mustard & dill cream	£15.00
Chicken liver parfait, truffle butter, beetroot chutney, rocket leaves, focaccia	£12.00
Baked roulade, grilled seasonal vegetables & aromatic ricotta, sauce vierge, roasted yeast, balsamic glaze V G/F	£12.00

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
Tiger prawns, pan fried or poached & chilled, garlic butter, lemon G/F	£13.00 / £25.00
Seared King scallops, garlic butter, lemon G/F	£13.00 / £25.00
Dressed brown crab, hen egg, mixed leaves, lemon mayonnaise G/F	£15.00 / £29.00
Lobster, thermidor or garlic butter or poached & chilled G/F	Market price

A 12.5% discretionary optional service charge will be added to your bill  
26 May 2022

## MAIN DISHES

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 & lobster ragout, cherry tomato, crispy calamari, chilli, sweet basil oil	£29.00
Roasted Sea bass, whole or filleted, miso glazed carrot, broccoli puree, chorizo, porcini powder, scallop crackers G/F	£24.00
Monkfish tranche, olives stuffed cuttlefish, ratatouille, lobster bisque, brandy cream, dried lemon, fennel frills	£24.00
Sussex ale battered fish & chips, cod loin, mushy peas, tartare sauce G/F*	£18.50
250g Dry aged beef rump or 250g Tuna steak, Asian style salad, spicy wafu dressing G/F	£27.00
Wild garlic & spinach risotto, ash goat cheese balls, summer truffle, toasted pine nuts, shiso V G/F	£24.00

\*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)

<b>Starter platter,</b>	£15.00pp
Smoked salmon, fried calamari, shrimp croquette, chicken liver parfait, mussels marinières	
<b>Cold platter, G/F</b>	£37.00pp
Steamed & chilled dressed brown crab, tiger prawns, clams & mussels, raw rock oysters & tuna sashimi, smoked salmon, mignonette, lemon mayonnaise, ponzu, wasabi, lemon	
<b>Hot platter, G/F</b>	£37.00pp
Seared scallops & tiger prawns, clams & mussels marinières, baked whole seabass & plaice, monkfish tranche, tempura oysters, tartare sauce, garlic butter, lemon	
<b>Market fish of the day, G/F</b>	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.	

## ADD TO YOUR MAIN DISHES

3 x King scallops, seared G/F	£12.00
3 x Tiger prawns, pan fried or poached & chilled G/F	£12.00
20g of Exmoor Caviar, cucumber G/F	£48.00
Lobster, poached, hot or chilled G/F	Half £25.00 / Whole £49.00

## SIDE DISHES

Chunky chips or Skinny fries G/F	£4.00	Rocket salad, balsamic glaze, parmesan G/F	£4.50
Steamed new potato, butter, thyme, garlic V G/F	£4.50	Cherry tomato salad, shallot, tabasco, basil V G/F	£5.00
Traditional mushy peas V G/F	£4.50	Fried padron peppers, smoked salt, coriander G/F	£6.00
Mixed leaf salad, cucumber, tomato, shallot 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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26 May 2022

## ENGLISH'S SUMMER 2022 SET MENU

### STARTERS

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

Shrimp croquette & crispy calamari, Caesar mayonnaise, padron peppers, coriander

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

Baked roulade, grilled seasonal vegetables & aromatic ricotta, sauce vierge, roasted yeast, balsamic glaze V G/F

### MAIN COURSES

Roasted Sea bass, whole or filleted, miso glazed carrot, broccoli puree, chorizo, porcini powder, scallop crackers G/F

Monkfish tranche, olives stuffed cuttlefish, ratatouille, lobster bisque, brandy cream, dried lemon, fennel frills

250g Dry aged beef rump or 250g Tuna steak, Asian style salad, spicy wafu dressing G/F (**£3 supplement**)

Wild garlic & spinach risotto, ash goat cheese balls, summer truffle, toasted pine nuts, shiso V G/F

### PUDDINGS

Dark chocolate & hazelnut "fondant", raspberries, crème fraiche, mint V

Caramelized peach curd, champagne sorbet, pink peppercorns, pistachio lingue di gatto, popping candy V

Traditional Italian Tiramisu V

Selection of ices & sorbets V G/F

2 COURSES £32.50 | 3 COURSES £37.50

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