

开胃菜

APPETISERS

多种面包，黄油和鱼肉酱（可选素食，无麸质） Assorted bread, butter & pâté (V & G/F available)	£5.50	橄榄，辣椒粉，孜然，大蒜和香草（素食，无麸质） Olives, paprika, cumin, garlic & herbs V & G/F	£4.50
山核桃木烟熏杏仁，辣椒（无麸质） Hickory smoked almonds, cayenne G/F	£4.00	开胃菜拼盘 Appetisers selection	£12.00

牡蛎

OYSTERS

生蚝

RAW

岩生蚝（无麸质）

Rock oysters G/F

1 / 6

£3.25 / £18.00

呈现在冰上并提供米格诺内特酱、塔巴斯科辣椒酱和柠檬
或柚子醋、小葱和是拉差辣椒酱
欢迎询问今日可选的生蚝

Served on ice with mignonette, tabasco sauces and lemon
or ponzu, spring onion and wasabi sriracha.
Ask for today's choice of oysters.

血腥玛丽生蚝酒，伏特加，塔巴斯科辣椒酱

Bloody Mary oyster shot, vodka, tabasco

£7.00

海军布莱顿杜松子生蚝酒，黄瓜，姜，辣椒，薄荷，青柠（无麸质）

Navy Brighton gin oyster shot, cucumber, ginger, chili, mint, lime G/F

£7.00

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

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，塔巴斯科辣椒酱

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

£13.00 / £25.00

洛克菲勒牡蛎，茴香酒，洋葱，菠菜，帕尔马干酪，面包屑（无麸质）

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

£13.00 / £25.00

轻脆的炸牡蛎，鞑靼酱，柠檬（无麸质）

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

£13.00 / £25.00

鱼子酱

CAVIAR

EXMOOR CAVIAR

20 克埃克斯穆尔鱼子酱，松饼，黄瓜，法式酸奶油

20g Exmoor Caviar, blinis, cucumber, crème fraiche

£54.00

前菜

STARTERS

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

虾肉丸子和脆鱿鱼, 凯撒蛋黄酱, 西班牙青辣椒, 香菜 Shrimp croquette & crispy calamari, Caesar mayonnaise, padron peppers, coriander	£12.00
烟熏三文鱼, 黄瓜酱, 火葱, 刺山柑粉, 贝果, 芥末和莳萝奶油 Smoked salmon, cucumber ketchup, shallot, capers powder, bagel, mustard & dill cream	£15.00
鸡肝酱, 松露黄油, 甜菜根酸辣酱, 芝麻菜, 佛卡夏面包 Chicken liver parfait, truffle butter, beetroot chutney, rocket leaves, focaccia	£12.00
烤蔬菜奶酪卷, 烤时令蔬菜和芳香乳清干酪, 番茄调味汁, 烤酵母, 香醋 (素食, 无麸质) Baked roulade, grilled seasonal vegetables & aromatic ricotta, sauce vierge, roasted yeast, balsamic glaze V G/F	£12.00

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	£11.00 / £21.00
虎虾, 平底锅煎, 或水煮并冷却, 大蒜黄油, 柠檬 (无麸质) Tiger prawns, pan fried or poached & chilled, garlic butter, lemon G/F	£13.00 / £25.00
炙烤大扇贝, 大蒜黄油, 柠檬 (无麸质) Seared King scallops, garlic butter, lemon G/F	£13.00 / £25.00
调味棕蟹, 鸡蛋, 多种沙拉叶, 柠檬蛋黄酱 (无麸质) Dressed brown crab, hen egg, mixed leaves, lemon mayonnaise G/F	£15.00 / £29.00
龙虾, 法式焗法, 或大蒜黄油, 或水煮并冷却 (无麸质) Lobster, thermidor or garlic butter or poached & chilled G/F	Market price

主菜

MAIN DISHES

700 克多佛比目鱼或 700 克鳎鱼, 米勒黄油酱 (无麸质) 或烤鞑靼酱 (无麸质) 700g Dover sole or 700g plaice, "à la meunière" G/F or grilled, tartare sauce G/F	£42.00/£20.00
墨鱼汁鸡蛋意面, 蟹肉和龙虾肉酱, 樱桃番茄, 酥脆的鱿鱼, 辣椒, 甜罗勒油 Squid ink egg pasta, crab & lobster ragout, cherry tomato, crispy calamari, chili, sweet basil oil	£29.00
烤海鲈鱼, 整条或切片, 味噌胡萝卜, 西兰花泥, 西班牙香肠, 牛肝菌粉, 扇贝脆片 (无麸质) Roasted Sea bass, whole or filleted, miso glazed carrot, broccoli puree, chorizo, porcini powder, scallop crackers G/F	£24.00
安康鱼, 橄榄墨鱼, 普罗旺斯炖菜, 龙虾浓汤, 白兰地奶油, 干柠檬, 茴香 Monkfish tranche, olives stuffed cuttlefish, ratatouille, lobster bisque, brandy cream, dried lemon, fennel frills	£24.00
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 loin, mushy peas, tartare sauce G/F*	£18.50
250 克熟成牛臀排, 或 250 克金枪鱼排, 亚洲风味沙拉, 香辣华夫酱 (无麸质) 250g Dry aged beef rump or 250g Tuna steak, Asian style salad, spicy wafu dressing G/F	£27.00
野韭菜和菠菜意大利烩饭, 烟灰山羊奶酪球, 夏季松露, 烤松子, 紫苏 (素食, 无麸质) Wild garlic & spinach risotto, ash goat cheese balls, summer truffle, toasted pine nuts, shiso V G/F	£24.00

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



分享菜

(最少两人)

FOR SHARING

(Minimum two person)

前菜拼盘

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

Starter platter,

烟熏三文鱼, 炸鱿鱼, 虾肉丸子, 鸡肝酱, 炖贻贝
Smoked salmon, fried calamari, shrimp croquette, chicken liver parfait, mussels marinières

£15.00 每人

冷菜拼盘 (无麸质)

Cold platter, G/F

清蒸并冷却的调味棕蟹, 虎虾, 蛤蜊和贻贝, 岩生蚝和金枪鱼刺身, 烟熏三文鱼, 米格诺内特酱, 柠檬蛋黄酱, 柚子醋, 芥末, 柠檬
Steamed & chilled dressed brown crab, tiger prawns, clams & mussels, raw rock oysters & tuna sashimi, smoked salmon, mignonette, lemon mayonnaise, ponzu, wasabi, lemon

£37.00 每人

热菜拼盘 (无麸质)

Hot platter, G/F

炙烤大扇贝和虎虾, 炖蛤蜊和贻贝, 整条海鲈鱼、鳎鱼和安康鱼, 天妇罗牡蛎, 鞑靼酱, 大蒜黄油, 柠檬

Seared scallops & tiger prawns, clams & mussels marinières, baked whole seabass & plaice, monkfish tranche, tempura oysters, tartare sauce, garlic butter, lemon

£37.00 每人

今日市场的鱼 (无麸质)

Market fish of the day, G/F

当地捕捞的鱼, 用黄油、柠檬和油调味烤熟。一道自选配菜, 大蒜黄油和鞑靼酱。我们会在桌边为您剔除鱼骨, 供您享用。欢迎询问今日可选的鱼。

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.

市场价 Market price

添加到您的分享菜

ADD TO YOUR MAIN DISHES

3 只大扇贝, 炙烤 (无麸质)

3 x Scallops, seared G/F

£12.00

3 只虎虾, 煎或水煮并冷却 (无麸质)

3 x Tiger prawn, pan fried or poached & chilled G/F

£12.00

20 克埃克斯穆尔高地鱼子酱, 黄瓜 (无麸质)

20g of Exmoor Caviar, cucumber G/F

£48.00

龙虾, 水煮, 热食或冷食 (无麸质)

Lobster, poached, hot or chilled G/F

半只 Half £25.00 / 整只 Whole £49.00

配菜

SIDE DISHES

大块薯条或细薯条 (无麸质)

Chunky chips or Skinny fries G/F

£4.00

蒸新土豆, 黄油, 百里香, 大蒜 (素食, 无麸质)

Steamed new potato, butter, thyme, garlic V G/F

£4.50

传统豌豆糊 (素食, 无麸质)

Traditional mushy peas V G/F

£4.50

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

£4.50

芝麻菜沙拉, 香醋, 帕玛森干酪 (素食, 无麸质)

Rocket salad, balsamic glaze, parmesan G/F

£4.50

樱桃西红柿沙拉, 火葱, 塔巴斯科辣酱, 罗勒 (素食, 无麸质)

Cherry tomato salad, shallot, tabasco, basil V G/F

£5.00

炸西班牙青辣椒, 烟熏风味盐, 香菜 (无麸质)

Fried padron peppers, smoked salt, coriander G/F

£6.00

菠菜, 炒或奶油烩, 肉豆蔻 (素食, 无麸质)

Spinach, wilted or creamed, nutmeg V G/F

£6.00

套餐

SET MENU

前菜

STARTERS

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

3 只生蚝，米格诺内特酱，塔巴斯科辣椒酱和柠檬

或柚子醋、小葱和是拉差辣椒酱（无麸质）

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

虾肉丸子和脆鱿鱼，凯撒蛋黄酱，西班牙青辣椒，香菜

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

鸡肝酱，松露黄油，甜菜根酸辣酱，芝麻菜，佛卡夏面包

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

烤蔬菜奶酪卷，烤时令蔬菜和芳香乳清干酪，番茄调味汁，烤酵母，香醋（素食，无麸质）

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

主菜

MAINS

烤海鲈鱼，整条或切片，味噌胡萝卜，西兰花泥，西班牙香肠，牛肝菌粉，扇贝脆片（无麸质）

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

安康鱼，橄榄墨鱼，普罗旺斯炖菜，龙虾浓汤，白兰地奶油，干柠檬，茴香

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

250 克熟成牛臀排，或 250 克金枪鱼排，亚洲风味沙拉，香辣华夫酱（无麸质）

250g Dry aged beef rump or 250g Tuna steak, Asian style salad, spicy wafu dressing G/F

野韭菜和菠菜意大利烩饭，烟灰山羊奶酪球，夏季松露，烤松子，紫苏（素食，无麸质）

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

甜品

PUDDINGS

熔岩黑巧克力和榛子蛋糕，覆盆子，法式酸奶油，薄荷（素食）

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

焦糖桃子挞，香槟冰沙，粉胡椒，开心果饼干，跳跳糖（素食）

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

传统意式提拉米苏（素食）

Traditional Italian Tiramisu V

冰激凌和冰沙精选（素食，无麸质）

Selection of ices & sorbets V G/F

两道菜 2 COURSES £32.50

三道菜 3 COURSES £37.50

经典怀旧菜单

ENGLISH'S THROWBACK MENU

血腥玛丽生蚝酒，伏特加，塔巴斯科辣椒酱

Bloody Mary oyster shot, vodka, tabasco

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

虾肉丸子和脆鱿鱼，凯撒蛋黄酱，番茄调味汁，香菜
Shrimp croquette & crispy calamari, Caesar mayonnaise, sauce vierge, coriander

半条多佛比目鱼，米勒黄油酱，拌沙拉叶（桌边剔骨）
½ Dover sole "à la meuniere", mixed leaves salad (filleted tableside)

半只法式焗龙虾，细薯条
½ Lobster thermidor, skinny fries

熔岩黑巧克力和榛子蛋糕，覆盆子，法式酸奶油，薄荷（素食）
Dark chocolate & hazelnut "fondant", raspberries, crème fraiche, mint V

五道菜

5 COURSES £79.00

搭配葡萄酒

(WINE PAIRING £35.00)

只接受整桌订单

(To be taken by the entire table)

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.