



## Autumn 2023 à la carte Menu

A 12.5% discretionary optional service charge will be added to your bill  
28 September 2023

## APPETISERS

Sourdough Bread, butter & mackerel pâté (V & G/F available)	£5.00	Olives, paprika, cumin, garlic & herbs V & G/F	£4.50
Hickory smoked almonds, cayenne G/F	£4.00	Selection of our appetisers	£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 Please see our blackboard for today's selection

Rock oysters G/F		1 / 6	£3.50 / £19.00
Natives oysters G/F (September to April)			£4.75 / £26.50
Served on ice with mignonette, tabasco sauces, lemon or ponzu, spring onion, wasabi sriracha			

## SHOT

Bloody Mary oyster shot, vodka, tabasco		£6.00
Brighton gin oyster shot, cucumber, ginger, chili, mint, lime G/F		£6.00

## COOKED

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco		3 / 6	£14.00 / £26.00
Oysters Rockefeller, Pernod, onion, spinach, parmesan, butter, breadcrumbs G/F			£14.00 / £26.00
Oysters, lightly & crisply battered, tartare sauce, lemon G/F			£14.00 / £26.00

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

## CAVIAR



10 gr OR 20g Exmoor Caviar, blinis, cucumber, crème fraiche		£31.00 / £60.00
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## STARTERS

Fried basket: shrimp croquette, calamari, nori tempura soft shell crab, soy & wasabi mayonnaise, sesame seeds, shiso		£14.00
Gravlax salmon tartare, cucumber ketchup, smoked beetroot coleslaw, wholemeal melba toast, dill		£14.00
Chicken liver & duck foie gras parfait, pickled silver skin onion, cranberries, butter croutons		£14.00
Dazel ash goat cheese pannacotta, toasted almonds, rocket leaves, honey, Sussex truffle V		£14.00

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

Mussels "marinières", shallot, garlic, white wine, cream, thyme OR "pepata", garlic, white wine, parsley, lemon G/F		£11.00 / £20.00
Tiger prawns, pan fried, garlic butter, lemon or poached & chilled, aioli G/F		£13.00 / £24.00
Seared King scallops, garlic butter, lemon G/F		£13.00 / £24.00

## MAIN DISHES

Lobster, thermidor or garlic butter or poached & chilled, aioli G/F	Market price
700g Dover sole or 500g plaice, "à la meuniere" G/F or grilled, tartare sauce G/F	£52.00 / £20.00
Whole dressed brown crab, mixed baby leaves, lemon mayonnaise G/F	£32.00
Fish of the day, seaweed crust, miso & carrot puree, maple glaze pak choy, crispy ginger, coriander	Market price
Sussex ale battered haddock loin, chips, mushy peas, tartare sauce G/F*	£19.50
200g Dry aged beef rump or 200g Tuna steak, chimichurri, one side of your choice G/F	£20.00 / £26.00
Fregola risotto, roasted cherry tomato sauce, burrata, toasted pine nuts, olive crumb, grated ricotta, basil V	£20.00*

\*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 – priced per person)

Fridays only 15% off of all sharing platters and a free glass of fizz (minimum of 2 people ordering)

<b>Hot platter, G/F</b>	£39.00pp
Seared scallops & tiger prawns, clams & mussels marinières, baked whole seabass, monkfish & halibut tranche, battered oysters. Served with tartare sauce, garlic butter and lemon.	
<b>Fried platter,</b>	£39.00pp
A mix of deep-fried seafood including battered haddock fillets & rock oysters, soft shell crab, clams & mussels nori tempura, crumbed shrimp croquettes, crispy tiger prawns & calamari. Served with tartare sauce, aioli, spicy ketchup and lemon mayonnaise.	
<b>Seafood Stew,</b>	£39.00pp
Seabass, monkfish & halibut tranches, tiger prawns, scallops, mussels, clams and squid, all stewed in a bisque-based tomato sauce and topped with mixed micro herbs. Served with sourdough rolls.	
<b>Market fish of the day, G/F</b>	Market price
Locally caught fish. Seasoned and roasted with butter, lemon & olive oil. Served with garlic butter, tartare sauce and lemon. 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, nori tempura or poached & chilled G/F	£12.00
10g or 20g of Exmoor Caviar, cucumber G/F	£28.00 / £54.00
Lobster, nori tempura or poached, hot or chilled G/F	Half £29.00 / Whole £56.00

## SIDE DISHES

Chunky chips or skinny fries G/F	£4.00	Mixed leaf salad, cucumber, tomato V G/F	£4.50
New potato, butter, herbs, garlic V G/F	£4.50	Cherry tomato salad, shallot, tabasco V G/F	£5.00
Traditional mushy peas V G/F	£4.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Garden peas, extra virgin olive oil V G/F	£4.50	Spinach, wilted or creamed, nutmeg V G/F	£7.00

**Yuri Magni**

ENGLISH'S HEAD CHEF

## 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.

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