



Winter 2023-2024 á la carte Menu

There is a cover charge of £2.50 per head which includes bread, butter & English's smoked mackerel pate
A 12.5% discretionary optional service charge will be added to your bill
17 January 2024

APPETISERS

Olives, paprika, cumin, garlic & herbs V & G/F	£4.50
Hickory smoked almonds, cayenne pepper G/F	£4.00
Selection of marinated olives & spicy smoked almonds G/F	£7.50

OYSTERS

RAW	1 6
Rock oysters G/F	£3.50 £19.00
Native oysters G/F	£4.75 £26.50

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

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

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

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

CAVIAR



Exmoor Caviar, blinis, cucumber, crème fraiche	10g 20g £31.00 £60.00
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STARTERS

Fried basket: shrimp croquette, calamari, nori tempura soft shell crab, charred tomato aioli	£14.00
Gravlax salmon tartare, cucumber ketchup, smoked kohlrabi slaw, toasted almonds, dill G/F	£14.00
Beef shin bonbons, coffee polenta, chocolate jus, foie gras	£14.00
Sussex blue cheese pannacotta, port wine pickled walnuts, rocket leaves, truffle honey V G/F	£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

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Basil pasta, lobster & cherry tomato ragout, crispy calamari, chilli oil, purple basil		£32.00
Lobster, thermidor or garlic butter or poached & chilled, aioli G/F		Market price
700g Dover sole	} "à la meuniere" G/F or grilled, tartare sauce G/F	} £52.00 £27.50
600g Brill		
Whole dressed brown crab, mixed baby leaves, lemon mayonnaise G/F		£32.00
Fish of the day, ginger roasted parsnip, dashi braised leek puree, beetroot & seaweed salad, sesame G/F		Market price
Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill G/F		£20.00
Sussex ale battered haddock loin, chips, mushy peas, tartare sauce G/F*		£19.50
200g Dry aged beef rump	} chimichurri or peppercorn sauce, one side of your choice G/F	} £20.00 £26.00 £22.00
200g Tuna steak		
450g Poussin		
Lasagna terrine, spinach pasta, roasted cherry tomatoes, scamorza, ricotta bechamel, porcini mushrooms 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 people, *price per person)

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

Hot platter, G/F £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.

Cold platter, G/F £39.00pp*

Steamed & chilled dressed brown crab, tiger prawns, clams & mussels, raw rock oysters, tuna sashimi, gravlax salmon. Served with mignonette, aioli, ponzu, wasabi and lemon mayonnaise.

Seafood stew, G/F £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.

Market fish of the day, G/F 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
Mash 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

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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