

## WINTER 2023 PARTY MENU N.2

### STARTERS

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

Beef shin bonbons, coffee polenta, chocolate jus ( **add duck foie gras £4.50 supplement** )

Sussex blue cheese pannacotta, port wine pickled walnuts, rocket leaves, honey ( **sub. honey with white truffle honey £4 supplement** ) V G/F

### MAINS

Mussels “marinières” or “pepata”, skinny fries G/F

1\2 Poussin, chimichurri or peppercorn sauce, mixed salad leaves or chunky chips G/F

Lasagna terrine, spinach pasta, roasted cherry tomatoes, scamorza, ricotta bechamel ( **add porcini mushrooms £4 supplement** ) V

### DESSERTS

Selection of ices & sorbets, meringue V G/F

Affogato, vanilla ice cream & coffee V G/F

### 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.

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



ENGLISH'S OF BRIGHTON  
Restaurant & Oyster Bar

[www.englishs.co.uk](http://www.englishs.co.uk)

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