

WINTER 2023 PARTY MENU N.3

STARTERS

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

MAINS

Seabass, ginger roasted parsnip, dashi braised leek puree, beetroot & seaweed salad, sesame G/F
Lasagna terrine, spinach pasta, roasted cherry tomatoes, scamorza, ricotta bechamel, porcini mushrooms V
200g Dry aged beef rump }
200g Tuna steak (£6 supplement) } chimichurri or peppercorn sauce, one side of your choice G/F
450g Poussin (£2 supplement) }

DESSERTS

Tartlet, white chocolate & pistachio ganache, blood orange curd, rose pearls V
Sticky toffee pudding, butterscotch sauce, vanilla ice-cream V
Selection of artisan cheeses, honey, nuts, pane carasau V (£4 supplement)
Selection of ices & sorbets, meringue V G/F

3 COURSES £40

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



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