



ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

WINTER 2023

TWO COURSE LUNCH MENU

AVAILABLE FROM 12:00 UNTIL 18:00 HRS EVERY DAY

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

2 COURSES £25

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

WINTER 2023

THREE COURSE DINNER MENU

AVAILABLE FROM 18:00 HRS EVERY DAY

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 wine 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)

450g Poussin (£2 supplement)

} chimichurri or peppercorn sauce, one side of your choice G/F

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

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