



## SPRING 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  
03 April 2024

## APPETISERS

Olives, paprika, cumin, garlic & herbs V & G/F	£4.50
Smoked almonds, chilli peanuts, salt & pepper cashew G/F	£4.00
Shrimp croquette, aioli	£6.00
Appetisers selection	£12.50

## OYSTERS

<b>RAW</b>	1   6
Rock oysters G/F	£3.50   £19.00
Native oysters G/F	£5.00   £28.00

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, almond granita, lime G/F	£6.00

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

<b>COOKED</b>	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

Soft shell crab tempura, olive crumb, basil pistou, lemon gel	£14.00
Applewood hot smoked rainbow trout, tzatziki, toasted almonds, lime pearls G/F	£14.00
Beef tartare, guacamole, potato puffs, quail egg yolk, truffle sauce G/F	£14.00
Burrata, grilled artichoke, walnut & mint pesto, pomegranate, crispy rocket 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	£12.00   £22.00
Tiger prawns, pan fried, garlic butter, lemon or poached & chilled, aioli or tempura, lemon mayonnaise G/F	£14.00   £26.00
Seared King scallops, garlic butter, lemon G/F	£15.00   £28.00

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## MAIN DISHES

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	£54.00
600g Brill		£27.50
Whole dressed brown crab, mixed baby leaves, lemon mayonnaise G/F		£32.00
Fish of the day, banana leaf wrapped prawns & coconut rice, green curry sauce, coriander 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
Basil pasta, lobster & cherry tomato ragout, crispy calamari, chilli oil, purple basil		£34.00
200g Dry aged beef rump	} chimichurri or peppercorn sauce, one side of your choice G/F	£20.00
200g Tuna steak		£26.00
450g Poussin		£24.00
Saffron risotto, asparagus, porcini mushrooms, parmesan crisps V G/F (add duck foie gras £4.50 supp.) G/F		£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)

<b>Starter platter,</b>		£23.00pp*
	Cooked oysters, shrimp croquettes, salt & pepper calamari, seared scallops & tiger prawns. Served with aioli, garlic butter and lemon.	
<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>Cold platter, G/F</b>		£39.00pp*
	Steamed & chilled dressed brown crab, tiger prawns, clams & mussels, raw rock oysters, tuna sashimi, hot smoked trout. Served with mignonette, aioli, ponzu, wasabi and lemon mayonnaise.	
<b>Seafood stew, G/F</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		£13.00
3 x Tiger prawns, pan fried or poached & chilled or tempura G/F		£12.00
10g or 20g of Exmoor Caviar, cucumber G/F		£29.00   £56.00
Lobster, poached, hot or chilled G/F		Half £30.00   Whole £58.00

## 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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