



ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

SPRING 2024

LUNCH SET 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

Salt & pepper Calamari, olive crumb, basil pistou, lemon gel

Burrata, walnut & mint pesto, pomegranate, crispy rocket (add grilled artichoke £2.50 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

Saffron risotto, asparagus, parmesan crisps V G/F (add porcini mushroom or duck foie gras £4.50 supplement) G/F

DESSERTS

Strawberries, Chantilly cream V G/F

Old Winchester cheese, honey, nuts, pane carasau V

Selection of ices & sorbets, meringue V G/F

Affogato, vanilla ice cream & coffee V G/F

2 COURSES £25 | 3 COURSES £30

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

SPRING 2024

THREE COURSE DINNER MENU

AVAILABLE FROM 18:00 HRS EVERY DAY

STARTERS

Applewood hot smoked rainbow trout, tzatziki, toasted almonds, lime pearls G/F
Soft shell crab tempura, olive crumb, basil pistou, lemon gel
Beef tartare, guacamole, quail egg yolk, potato puffs, truffle sauce
Burrata, grilled artichoke, walnut & mint pesto, pomegranate, crispy rocket V G/F

MAINS

Fish of the day, banana leaf wrapped prawn & coconut rice, green curry sauce, coriander G/F
Saffron risotto, asparagus, parmesan crisps, porcini mushrooms V or duck foie gras (add both £4.50 supplement) G/FV
200g Dry aged beef rump
200g Tuna steak (£6 supplement)
450g Poussin (£4 supplement)

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

DESSERTS

Sicilian cannoli, ricotta, pistachio V
Macerated strawberries, lemon caviar, honeycomb, vanilla mascarpone, basil oil V G/F
Sacher torte, dark chocolate & apricot, Chantilly cream V
Selection of artisan cheeses, honey, nuts, pane carasau V (£4 supplement)

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