

PARTY MENU No.2

AUTUMN 2024

STARTERS

- 3 x raw native oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha **OR** lemon & black pepper **G/F**
Smoked salmon, caperberries, chive & dill oil, lemon ricotta, rye bread
Slow cooked ox cheek, Sussex cheddar polenta, foie gras, pickled carrot, stout jus
Salt bake beetroot, sea buckthorn pearls, barrel age feta pure, Jerusalem artichoke crisps, smoked extra virgin olive oil **V G/F**

MAINS

- Mussels "marinières", shallot, garlic, white wine, cream, thyme or "pepata", garlic, white wine, parsley, lemon **G/F**
Seabass fillets, wilted spinach, prawn mousseline, candied lemon & capers butter emulsion **G/F**
200g Dry aged beef rump **OR** 450g Poussin, chimichurri **OR** peppercorn sauce, mixed salad leaves **OR** chunky chips **G/F**
Pumpkin ravioli, chestnut pasta, crispy kale, truffle butter **V**

DESSERTS

- Red velvet cake, orange marmalade, white chocolate icing, blackberry powder **V**
Pistachio tiramisu, chocolate liqueur, coffee lingue di gatto
Caramelized pineapple, whisky jelly, cinnamon ice-cream, toasted coconut **G/F**
Selection of artisan cheeses, honey, nuts, pane carasau **V (£4 supplement)**

3 COURSES £47

ADD TO YOUR 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.

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté **OR** a selection of olives

A 12.5% discretionary optional service charge will be added to your bill

25 September 2024



ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

www.englishs.co.uk

 @EnglishsoB  /EnglishsBrighton

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25 September 2024