



## AUTUMN 2024 á LA CARTE MENU

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  
26 September 2024

## OYSTERS

1 | 6

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

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

## CAVIAR



Exmoor Caviar, blinis, cucumber, crème fraiche	10g   20g £31.00   £60.00
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## STARTERS

Crab cakes, pork crackling, cucumber gel, coriander	£14.00
Smoked salmon, caperberries, chive & dill oil, lemon ricotta, rye bread	£14.00
Bisque, crab & lobster, brandy cream, sourdough roll	£14.00
Slow cooked ox cheek, Sussex cheddar polenta, foie gras, pickled carrot, stout jus	£14.00
Salt bake beetroot, sea buckthorn pearls, barrel age feta pure, Jerusalem artichoke crisps, <b>V G/F</b> smoked extra virgin olive oil	£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 <b>G/F</b>	£12.00   £22.00
Tiger prawns, pan fried, garlic butter, lemon or poached & chilled, aioli or tempura, lemon mayonnaise <b>G/F</b>	£14.00   £26.00
Seared King scallops, garlic butter, lemon <b>G/F</b>	£15.00   £28.00

## MAIN DISHES

Lobster, thermidor <b>OR</b> garlic butter <b>OR</b> poached & chilled, aioli <b>G/F</b>	Market price	
700g Dover sole "à la meuniere" <b>OR</b> grilled, tartare sauce <b>G/F</b>	£54.00	
Fish of the day, wilted spinach, prawn mousseline, candied lemon & caper butter emulsion <b>G/F</b>	Market price	
Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill <b>G/F</b>	£20.00	
Fish & chips: Sussex ale battered haddock loin, chips, mushy peas, tartare sauce <b>G/F*</b>	£19.50	
Egg pasta, crab & cherry tomato sauce, crispy calamari, chilli oil, purple basil	£34.00	
200g Dry aged beef rump	} chimichurri <b>OR</b> peppercorn sauce, one side of your choice <b>G/F</b> }	£20.00
200g Tuna steak		£26.00
450g Poussin		£24.00
Pumpkin ravioli, chestnut pasta, crispy kale, truffle butter <b>V</b>		£22.00

\*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill



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## FOR SHARING

(Minimum two people, \*priced per person)

Fridays only 15% off all platters and a free glass of fizz (minimum of 2 people ordering)

<b>Starter platter,</b>		£23.00pp*
	Battered <b>OR</b> raw 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 & sea bass sashimi & smoked salmon. Served with mignonette, aioli, ponzu, wasabi and lemon mayonnaise.	
<b>Seafood stew,</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.	
<b>Butcher's choice G/F</b>		Market price
	Locally sourced meat of the day, seasoned, grilled, and rested in garlic & herb butter. Served with chimichurri & peppercorn sauce. Ask for today's choice.	

## ADD TO YOUR MAIN DISHES

3 x King scallops, seared G/F	£13.00
3 x Tiger prawns, pan fried <b>OR</b> poached & chilled <b>OR</b> tempura G/F	£12.00
10g <b>OR</b> 20g of Exmoor Caviar, cucumber G/F	£29.00   £56.00
Lobster, poached, hot <b>OR</b> chilled G/F	Half £30.00   Whole £58.00

## SIDE DISHES

Chunky chips <b>OR</b> 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 <b>OR</b> 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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## LUNCH & PRE THEATRE SET MENU

AUTUMN 2024

### STARTERS

3 x raw rock oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha **OR** lemon & black pepper **G/F**  
Salt & pepper Calamari **OR** Shrimp croquettes, aioli  
Slow cooked ox cheek, Sussex cheddar polenta, pickled carrot, stout jus  
Salt bake beetroot, sea buckthorn pearls, barrel age feta pure, smoked extra virgin olive oil **V G/F**



### MAINS

Mussels "marinières" **OR** "pepata", skinny fries **G/F**  
Sea bass fillet, wilted spinach, candied lemon & caper butter emulsion **G/F**  
1\2 Poussin, chimichurri **OR** peppercorn sauce, mixed salad leaves **OR** chunky chips **G/F**  
Pumpkin ravioli, chestnut pasta, crispy kale **V**

2 COURSES £25.00

AVAILABLE FROM 12:00 pm UNTIL 6:00 pm DAILY



[www.englishs.co.uk](http://www.englishs.co.uk)  @EnglishsoB  /EnglishsBrighton

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