



WINTER 2025 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

06 January 2025

OYSTERS

1 | 6

Rock oysters G/F	£3.50 £19.00
Native oysters G/F	£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
Negroni Sbagliato oyster shot	£7.00

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

CAVIAR



10g | 20g

Exmoor Caviar, blinis, cucumber, crème fraiche	£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, crisps, smoked extra virgin olive oil barrel age feta pure, Jerusalem artichoke	£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

MAIN DISHES

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

Starter platter,	Battered OR raw oysters, shrimp croquettes, salt & pepper calamari, seared scallops & tiger prawns. Served with aioli, garlic butter and lemon.	£23.00pp*
Hot platter, G/F	Seared scallops & tiger prawns, clams & mussels marinières, baked whole seabass, monkfish & halibut tranche, battered oysters. Served with tartare sauce, garlic butter and lemon.	£39.00pp*
Cold platter, G/F	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.	£39.00pp*
Seafood stew,	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.	£39.00pp*
Market fish of the day, G/F	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.	Market price
Chateaubriand G/F	500g Chateaubriand (beef "fillet"), Seared & slow cooked in a seasoned garlic & herb butter. Served with chimichurri & peppercorn sauce.	Market price

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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LUNCH & PRE-THEATRE SET MENU

WINTER 2024
(02/01/2025)

Includes a Glass of wine (Red, White, or Rosé)

STARTERS

Mussels "mariniere" **OR** "pepata", G/F
Salt & Pepper Calamari **OR** Shrimp croquettes, aioli
Salt bake beetroot, sea buckthorn pearls, barrel age feta pure, smoked extra virgin olive oil V G/F

MAINS

Roasted whole Seabass to share, two side dishes of your choice, garlic butter G/F
Seafood pie, Smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill G/F
(£3 Supplement)
Fish & chips, Sussex ale battered haddock loin, chips, tartare sauce G/F
Egg tagliatelle, cherry tomato sauce, burrata, mint & basil pesto V

DESSERTS

Pistachio, chocolate liquor, coffee lingue di gatto
Wigmore sheep's cheese, honey, nuts, pane carasau V
Affogato, vanilla ice-cream, coffee V G/F

2 COURSES £25.00 / 3 COURSES £29.00

AVAILABLE FROM 12:00 pm UNTIL 7.30 pm
SUNDAY-FRIDAY



www.englishs.co.uk  @EnglishsoB  /EnglishsBrighton

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