

ST VALENTINE'S MENU

Glass of Champagne Gallimard Cuvée de Réserve Brut Blanc de Noir NV on arrival

SNACKS

Sourdough roll **OR** G/F bread, salted butter, mackerel pate **OR** marinated olives

Add

Exmoor Caviar, blinis, cucumber, crème fraiche 10g: £30.00

STARTERS

4 x raw rock oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha **OR** lemon & black pepper G/F

Soft shell crab tempura, courgettes, samphire, avocado & basil dressing

Venison tataki, ponzu, persimmon, cured egg yolk G/F

Tartlet, crushed swede, maple syrup, truffle butter, crispy sage V

MAINS

7oz Beef fillet, chimichurri & peppercorn sauce G/F

Lobster & pulled pork crispy wontons, Sichuan dipping sauce

Whole dover sole "à la meuniere" To Share G/F

Agnolotti, tomato pasta dough, goat burrata & candied lemon filling, mint & basil pesto V

(all mains are served with fries, garden peas and tomato & onion salad)

DESSERT

Olive oil cake, lemon curd, frozen yoghurt, Marcona almonds V

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream V

Wigmore sheep's cheese, honey, nuts, pane carasau **OR** G/F bread V

£75.00 per person

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



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