

LUNCH & PRE-THEATRE SET MENU

WINTER 2025
(10/01/2025)

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

STARTERS

Mussels "mariniere" **OR** "pepata" **G/F**
Salt & Pepper Calamari **OR** Shrimp croquettes, aioli
Tartlet, crushed swede, maple syrup, crispy sage **V**

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 pistou **V**

DESSERTS

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

ENGLISH'S ^{OF} BRIGHTON
Restaurant & Oyster Bar

www.englishs.co.uk

 @EnglishsoB  /EnglishsBrighton

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

9 January 2025