



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

11 February 2025

OYSTERS

1 | 6

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|--------------------|----------------|
| Rock oysters G/F | £3.75 £20.50 |
| 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.

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| Bloody Mary oyster shot, vodka, tabasco | £6.00 |
| Negroni Sbagliato oyster shot, vermouth, campari, prosecco | £7.00 |

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

CAVIAR



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

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| Soft shell crab tempura, samphire, avocado & chive dressing G/F | £14.00 |
| Bagna caoda, hazelnut polenta, root vegetables, creamy sheep cheese G/F | £12.00 |
| Bisque, crab & lobster soup, brandy cream, sourdough roll | £12.00 |
| Venison tataki, ponzu, persimmon, cured egg yolk, togarashi G/F | £14.00 |
| Tartlet, crushed swede, maple syrup, truffle butter, crispy sage V | £12.00 |

THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE

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| 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 |
| Lobster & pulled pork crispy wontons, Sichuan dipping sauce | £19.00 / £36.00 |

MAIN DISHES

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| 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, pulses stew, smoked lardons, tarragon oil | Market price | |
| Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill G/F | £22.00 | |
| Fish & chips: Sussex ale battered haddock loin, chips, mushy peas, tartare sauce G/F* | £19.50 | |
| Egg tagliatelle, crab & cherry tomato sauce, crispy calamari, chilli oil, purple basil | £34.00 | |
| 200g Dry aged beef sirloin | } £24.00 | |
| 200g Tuna steak | | } £26.00 |
| 450g Poussin | | |
| } chimichurri OR peppercorn sauce G/F | | } £24.00 |
| Agnolotti, tomato pasta dough, goat burrata & candied lemon filling, mint & basil pesto, cheese crisps V | £24.00 | |

*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)

| | | |
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| Starter platter, | | £23.00pp* |
| | Battered OR raw oysters, shrimp croquettes, salt & pepper calamari, seared scallops & tiger prawns. Served with aioli, garlic butter and lemon. | |
| Hot platter, G/F | | £49.00pp* |
| | Seared scallops & tiger prawns, clams & mussels marinières, baked whole seabass, monkfish & halibut tranche, battered oysters. Served with tartare sauce, garlic butter and lemon. | |
| Seafood stew, | | £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. | |
| Market fish of the day, G/F | | 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. | |
| Chateaubriand G/F | | £32.00pp* |
| | 500g Chateaubriand (beef "fillet"), Seared & slow cooked in a seasoned garlic & herb butter. Served with chimichurri & peppercorn sauce. | |

ADD TO YOUR MAIN DISHES

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| 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 £34.00 Whole £66.00 |

SIDE DISHES

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| 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 2025
(10/01/2025)

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



www.englishs.co.uk  @EnglishsoB  /EnglishsBrighton

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