



## SPRING 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  
2 April 2025

## OYSTERS

<b>RAW</b>	1 / 6
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

### SHOTS

Bloody Mary, vodka, tabasco	£7.00
Negroni Sbagliato, vermouth, campari, prosecco	£7.00
Old Fashion, bourbon, angostura	£7.00

### COOKED

Rockefeller, Pernod, onion, spinach, parmesan, breadcrumbs G/F	£15.00 / £28.00
Nouc mam cham, spring onion, garlic, chilli, coriander, peanuts G/F	£15.00 / £28.00
Tempura, tartare sauce, lemon G/F	£15.00 / £28.00

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

## STARTERS

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, kohlrabi, 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

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	£16.00 / £30.00
Lobster & pulled pork crispy wontons, tender stem broccoli, Sichuan dipping sauce	£19.00 / £36.00

## MAIN DISHES

Lobster, thermidor OR garlic butter OR poached & chilled, aioli G/F	Half £35.00 / Whole £68.00	
700g Dover sole "à la meuniere" OR grilled, tartare sauce G/F	£56.00	
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	£36.00	
200g Dry aged beef sirloin	} £24.00	
200g Tuna steak		} £26.00
450g Poussin		
Agnolotti, tomato pasta dough, goat burrata & candied lemon filling, mint & basil pesto, cheese crisps V	£24.00	

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



## FOR SHARING

(Minimum two people, \*priced per person)

<b>Starter platter,</b>		£23.00pp*
	Cooked oysters, shrimp croquettes, salt & pepper calamari, seared scallops & tiger prawns. Served with aioli, garlic butter and lemon.	
<b>Hot platter, G/F</b>		£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.	
<b>Cold platter, G/F</b>		£52.00pp*
	Steamed & chilled dressed brown crab, tiger prawns, clams & mussels, raw rock oysters, tuna sashimi. Served with, aioli, mignonette, ponzu, wasabi and lemon mayonnaise	
<b>Seafood stew,</b>		£47.00pp*
	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>Chateaubriand G/F</b>		£36.00pp*
	500g Chateaubriand (beef "fillet"), UK reared, Seared & slow cooked in a seasoned garlic & herb butter. Served with chimichurri & peppercorn sauce.	

## ADD TO YOUR MAIN DISHES

3 x King scallops, seared G/F	£14.00
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 £34.00   Whole £66.00

## 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	Rocket salad. Parmesan, balsamic vinegar glaze G/F	£6.00
Crushed new potato, bacon, aioli G/F	£7.50	Cherry tomato & burrata salad, basil & mint pistou	£7.50
Garden peas, extra virgin olive oil V G/F	£4.50	Tender stem broccoli, anchovy sweet & sour dip G/F	£7.50
Spinach, wilted or creamed, nutmeg V G/F	£7.00	Traditional mushy peas V G/F	£5.50

## SAUCES

Garlic butter V G/F	£2.00	Tartare V G/F	£2.00
Chimichurri V G/F	£2.00	Aioli G/F	£2.00
Peppercorn G/F	£2.00	Sichuan dip V G/F	£2.00

## 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

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upon request. Please speak to our staff about the ingredients in your meal when placing your order.

## SPRING SET MENU

### STARTERS

3 x raw rock oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha  
Salt & Pepper Calamari **OR** Shrimp croquettes, aioli  
Tartlet, crushed swede, maple syrup, crispy sage **V**

### MAINS

Roasted whole Seabass **to share**, mixed salad leaves, chunky chips, garlic butter **G/F**  
Mussels "marinières" **OR** "pepata", skinny fries **OR** sourdough bread **G/F**  
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 sorbet, Marcona almonds **V**  
Wigmore sheep's cheese, honey, nuts, pane carasau **V**  
Affogato, vanilla ice-cream, coffee **V G/F**

2 COURSES £27.00 / 3 COURSES £32.00

AVAILABLE ALL DAY SUNDAY TO FRIDAY



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