

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

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

3 April 2025



ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

www.englishs.co.uk

 @EnglishsoB  /EnglishsBrighton

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