



## OYSTERS

### RAW

1 / 6

Rock oysters **G/F** £3.75 / £20.50

Served raw on ice with mignonette, tabasco and lemon **OR** ponzu, spring onion and wasabi sriracha.

Ask for today's choice of oysters

### OYSTER SHOTS

Bloody Mary, vodka, tomato juice, tabasco **G/F** £7.00

Bloody Snapper, gin, tomato juice, tabasco **G/F** £7.00

Bloody Maria, tequila, tomato juice, tabasco **G/F** £7.00

### COOKED

3 / 6

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

Battered, tartare sauce **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



Exmoor Caviar, blinis, cucumber, crème fraiche 10g £34.00 / 20g £60.00

## STARTERS

Salt & Pepper Calamari, lemon mayonnaise, chive £12.00

Shrimp croquettes, aioli, watercress £12.00

Bisque, crab & lobster soup, brandy cream, carasau bread

£12.00

Soft shell crab tempura, mango, lemongrass & ancho chilli salsa, coriander £14.00

Tuna tataki, truffle ponzu, avocado, black sesame **G/F** £14.00

Duck rilette, fennel & apples slaw, sour cherry pearls, walnuts **G/F** £14.00

Manchego bites, padron peppers, romesco sauce **V** £14.00

THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE

Charred mackerel fillet/s, samphire, chorizo, lemon gel **G/F**

£14.00 / £26.00

Mussels "marinières", shallot, garlic, white wine, cream, thyme **OR** "impepata", garlic, white wine, parsley **G/F**

£12.00 / £22.00

Pan-fried tiger prawns, garlic butter **OR** poached & chilled, aioli **G/F OR** tempura, lemon mayonnaise £14.00 /

£26.00

Seared king scallops, garlic butter **G/F** £16.00 / £30.00

Lobster & pulled pork crispy wontons, peas, Sichuan dipping sauce

£19.00 / £36.00

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 May 2025

**MAIN DISHES**

|  |          |
|--|----------|
| Lobster, thermidor <b>OR</b> garlic butter <b>OR</b> poached & chilled, aioli G/F                          | Half     |
| £35.00 / Whole £68.00  |          |
| 700g Dover sole "à la meuniere" <b>OR</b> grilled, tartare sauce G/F                                       |          |
| £56.00   |          |
| Market fish, whole or tranche, watercress gremolata puree G/F  |          |
| Market price   |          |
| Fish & chips: Sussex ale battered haddock loin, chips, mushy peas, tartare sauce G/F*                      |          |
| £19.50   |          |
| Egg tagliatelle, lobster & cherry tomato ragu, chilli oil, crispy calamari, purple basil                   |          |
| £39.00   |          |
| Whole dressed brown crab, Marie Rose sauce G/F   | £34.00   |
| 200g Dry aged beef sirloin   | } £24.00 |
| 200g Tuna steak } chimichurri <b>OR</b> peppercorn sauce G/F   |          |
| £26.00   |          |
| 450g Poussin   |          |
| £22.00   |          |
| Culurgiones, charcoal pasta dough, roasted aubergine filling, datterini & potato velouté, smoked ricotta 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



**FOR SHARING**

(Minimum two people, \*priced per person)

|  |           |
|--|-----------|
| <b>Starter platter,</b>  | £23.00pp* |
| Mussels "impepata", shrimp croquettes, salt & pepper calamari, seared scallops, pan fried tiger prawns.  |           |
| Served with aioli, garlic butter and lemon mayonnaise.   |           |
| <b>Hot platter, G/F</b>  | £49.00pp* |
| Seared scallops, pan fried tiger prawns, clams & mussels "marinières", grilled whole seabass, monkfish & halibut tranche, battered oysters. Served with tartare sauce and garlic butter.                   |           |
| <b>Cold platter, G/F</b>   | £52.00pp* |
| Steamed & chilled dressed brown crab, tiger prawns, clams & mussels, raw rock oysters, tuna sashimi, wakame seaweed. Served with, aioli, mignonette, ponzu, wasabi, lemon mayonnaise and Marie Rose sauce. |           |
| <b>Seafood stew,</b>   | £47.00pp* |
| Seabass, monkfish & halibut tranches, tiger prawns, scallops, mussels, clams and squid, all stewed   |           |
| in a bisque-based cherry tomato sauce and topped with mixed micro herbs. Served with sourdough rolls.  |           |
| <b>Catch of the day, G/F</b>   |           |
| Market price   |           |

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Locally line caught fish. Seasoned and roasted with butter, lemon & olive oil. Served with garlic butter and watercress gremolata puree. Filleted tableside for your enjoyment. Ask for today's choice of fish.

**Chateaubriand** G/F £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 **OR** poached & chilled **OR** tempura G/F £12.00  
 10g **OR** 20g of Exmoor Caviar, cucumber G/F £30.00 | £56.00  
 Lobster, poached, hot **or** 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 |
| Crushed new potato, bacon, aioli G/F      | £7.50 | Rocket salad, Parmesan, balsamic vinegar glaze V G/F | £6.00 |
| Padron peppers, smoked salt, chive G/F    | £7.00 | Cherry tomato & burrata salad, basil V G/F           | £7.50 |
| Garden peas, extra virgin olive oil V G/F | £4.00 | Spinach, wilted or creamed, nutmeg V G/F             | £7.00 |
| Traditional mushy peas V G/F              | £5.50 | Samphire, black pepper V G/F                         | £7.50 |

### SAUCES

|                     |       |                |       |
|---------------------|-------|----------------|-------|
| Chimichurri V G/F   | £2.00 | Aioli V G/F    | £2.00 |
| Garlic butter V G/F | £1.50 | Peppercorn G/F | £2.50 |
| Tartare V G/F       | £2.00 | Marie Rose G/F |       |
| Sichuan dip V G/F   | £2.00 | Ponzu 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 upon request. Please speak to our staff about the ingredients in your meal when placing your order.

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