

SUMMER SET MENU

STARTERS

3 x raw rock oysters, mignonette, tabasco OR ponzu, spring onion, wasabi sriracha G/F

Salt & Pepper Calamari, lemon mayonnaise, chive

Shrimp croquettes, aioli, watercress

Manchego bites, romesco sauce V

MAINS

Roasted whole Seabass to share, mixed leaf salad, steamed new potato, garlic butter G/F

Mussels "marinières" **OR** "impepata", skinny fries G/F **OR** sourdough bread

Sussex ale battered haddock loin, chunky chips, tartare sauce G/F

Egg tagliatelle, roasted cherry tomato sauce, burrata, chilli oil, purple basil V

DESSERTS

Macerated strawberries, lemon sorbet, meringue V G/F

Cheese of the day, 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

9 May 2025



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 May 2025