



## AUTUMN 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

17 September 2025

## OYSTERS

## RAW

1 / 6

Rock oysters G/F	£3.75 / £20.50
Native oysters G/F (Available September to April)	£5.00 / £28.00
Served raw on ice with mignonette, tabasco and lemon <b>or</b> ponzu, spring onion and wasabi sriracha. Ask for today's choice of oysters	

## OYSTER SHOTS

Bloody Mary, vodka, tomato juice, tabasco	£7.00
Bloody Snapper, gin, tomato juice, tabasco	£7.00
Bloody Maria, tequila, tomato juice, tabasco	£7.00

## COOKED

3 / 6

Rockefeller, Pernod, onion, spinach, parmesan, breadcrumbs G/F	£15.00 / £28.00
Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	£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 fraîche	10g £34.00 / 20g £60.00
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## STARTERS

Salt & Pepper Calamari, lemon mayonnaise, watercress	£12.00
Prawn croquettes, saffron hollandaise, seaweed	£13.00
Bisque soup, crab & lobster, gruyere toasted brioche, chive	£13.00
Cod cheeks tempura, pineapple agrodolce, bacon crumb, coriander	£14.00
Potted brown shrimps, mace, dill, crème fraîche, cayenne pepper, bread roll	£17.00
Lamb belly, radish, tzatziki, lime & mint gel, pistachio G/F	£14.00
Chestnut churros, honey glazed candy beetroot, ash goat cheese mousse, rosemary V	£12.00

## THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE

Mussels "marinières", shallot, garlic, white wine, cream, thyme <b>OR</b> "impepata", garlic, white wine, parsley G/F	£12.00 / £22.00
Pan-fried tiger prawns, garlic butter <b>OR</b> poached & chilled, lemon mayonnaise <b>OR</b> tempura, aioli G/F	£14.00 / £26.00
Seared king scallops, garlic butter G/F <b>OR</b> haggis pops, bearnaise	£16.00 / £30.00

## MAIN DISHES

Lobster, thermidor <b>OR</b> garlic butter <b>OR</b> poached & chilled, lemon mayonnaise G/F	Half £35.00 / Whole £68.00
Market fish, whole or tranche, choron sauce, salad fennel G/F	Market price
700g Dover sole “à la meuniere” <b>OR</b> grilled, tartare sauce G/F	£56.00
Egg tagliatelle, white crab meat, lemon & chilli pangrattato, lovage	£32.00
Fish & chips: Sussex ale battered haddock loin, chips, mushy peas, tartare sauce G/F*	£20.50
Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill G/F	£23.00
200g Dry aged beef sirloin	} £24.00
200g Tuna steak	
450g Poussin	
} chimichurri <b>OR</b> peppercorn sauce G/F	
Pumpkin gnudi, wild mushrooms, smoked ricotta, truffle & sage rusk V	£27.00
	£22.00
	£24.00

\*English's will donate one pound to the Fishermen's Mission for every portion of fish &amp; chips sold



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## 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>	£52.00pp*
Seared scallops, pan fried tiger prawns, clams & mussels "marinières", grilled whole seabass, monkfish & halibut tranche, battered oysters, soft shell crab tempura. 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. 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 cherry tomato sauce and topped with mixed micro herbs. Served with bread rolls.	
<b>Catch of the day, G/F</b>	Market price
Locally line caught fish. Seasoned and roasted with butter, lemon & olive oil. Served with garlic butter and choron sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
<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	£30.00   £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
Crushed new potato, bacon, aioli G/F	£7.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Honey glazed candy beetroot, rosemary V G/F	£5.50	Cherry tomato & burrata salad, basil V G/F	£7.50
Traditional mushy peas V G/F	£5.50	Spinach, wilted or creamed, nutmeg V G/F	£7.00

## SAUCES

Lemon Mayonnaise V G/F	£2.00	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
Hollandaise V G/F	£2.00	Choron 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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## SET MENU

### STARTERS

3 x raw rock oysters, mignonette, tabasco **OR** ponzu, spring onion, wasabi sriracha **G/F**  
Salt & Pepper Calamari, lemon mayonnaise, watercress  
Bisque soup, crab & lobster, gruyere toasted brioche, chive  
Chestnut churros, honey glazed candy beetroot, ash goat cheese mousse, rosemary **V**

### MAINS

Roasted whole Seabass to share, garden peas, steamed new potato, garlic butter **G/F**  
Mussels "marinières" **OR** "impepata", skinny fries **G/F OR** bread roll  
Sussex ale battered haddock loin, chunky chips, tartare sauce **G/F**  
Egg tagliatelle, roasted cherry tomato sauce, burrata, chilli, purple basil **V**

### DESSERTS

Porto wine poached pear, crème fraiche, mint **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 SUNDAY TO FRIDAY



[www.englishs.co.uk](http://www.englishs.co.uk)

 @EnglishsoB  /EnglishsBrighton

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