



## 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  
27 October 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.<br>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 |
|------------------------------------------------|-------------------------|

## 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 G/F               | £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, aïoli 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, fennel shoots 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                     |
| Pumpkin gnudi, wild mushrooms, smoked ricotta, truffle & sage rusk V                                       | £24.00                     |

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



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

27 October 2025

## FROM THE GRILL

|                            |                                                   |        |
|----------------------------|---------------------------------------------------|--------|
| 200g Dry aged beef Rib-eye |                                                   | £29.00 |
| 200g Tuna steak            | chimichurri <b>OR</b> peppercorn sauce <b>G/F</b> | £27.00 |
| 450g Poussin               |                                                   | £22.00 |
| 450g French trim pork chop |                                                   | £20.00 |

## FOR SHARING

(Minimum two people, \*priced per person)

|                                                                                                                                                                                                                   |  |              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------|
| <b>Starter platter,</b>                                                                                                                                                                                           |  | £23.00pp*    |
| Mussels “impepata”, prawn croquettes, salt & pepper calamari, seared scallops, pan fried tiger prawns. Served with aioli, garlic butter and lemon mayonnaise.                                                     |  |              |
| <b>Hot platter, <b>G/F</b></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, <b>G/F</b></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, <b>G/F</b></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 <b>G/F</b></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 <b>G/F</b>                                                 | £14.00                     |
| 3 x Tiger prawns, pan fried <b>OR</b> poached & chilled <b>OR</b> tempura <b>G/F</b> | £12.00                     |
| 10g <b>OR</b> 20g of Exmoor Caviar, cucumber <b>G/F</b>                              | £30.00   £56.00            |
| Lobster, poached, hot <b>OR</b> chilled <b>G/F</b>                                   | Half £34.00   Whole £66.00 |

## SIDE DISHES

|                                                    |       |                                                           |       |
|----------------------------------------------------|-------|-----------------------------------------------------------|-------|
| Chunky chips <b>OR</b> skinny fries <b>G/F</b>     | £4.00 | Mixed leaf salad, cucumber, tomato <b>V G/F</b>           | £4.50 |
| Crushed new potato, bacon, aioli <b>G/F</b>        | £6.00 | Rocket salad, parmesan, balsamic vinegar glaze <b>G/F</b> | £6.00 |
| Honey glazed candy beetroot, rosemary <b>V G/F</b> | £5.50 | Cherry tomato & burrata salad, basil <b>V G/F</b>         | £7.50 |
| Traditional mushy peas <b>V G/F</b>                | £5.50 | Spinach, wilted or creamed, nutmeg <b>V G/F</b>           | £7.00 |

## 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.

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish pâté **OR** a selection of olives

A 12.5% discretionary optional service charge will be added to your bill

27 October 2025



## Sharing plates Menu

### Aperitives & Liveners

|                      |               |                        |
|----------------------|---------------|------------------------|
| Bloody Mary          | Peach Bellini | Margaritas             |
| Blackberry Manhattan | Negroni       | Amaretto & Cherry Sour |

Any 2 for £20

### Choose 2 or 3 of the following dishes

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

Mussels "marinières" **OR** "impepata" **G/F**

Cod cheek tempura, pineapple agrodolce, bacon crumb **G/F**

Seabass Fillet, choron sauce, micro fennel **G/F**

Tiger prawns, garlic butter, lemon **G/F**

½ Poussin, chunky chips, peppercorn sauce **G/F**

Lamb belly, radish & cucumber tzatziki, lime & mint gel, pistachio **G/F**

Pumpkin gnudi, wild mushrooms, smoked ricotta, truffle & sage rusk **V**

Burrata, cherry tomatoes, chimichurri **V G/F**

Chestnut churros, honey glazed candy beetroot, ash goat cheese mousse, rosemary **V**

### To Follow

Affogato, vanilla ice-cream, coffee **OR** Lemon sorbet, limoncello drizzle **V G/F**

**2 Dishes £25.00 PER PERSON (12-4pm)**

**3 Dishes £35.00 PER PERSON**

**Available Sunday to Friday**



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

27 October 2025