



SMALL PLATES MENU

Aperitifs & Liveners

Peach Bellini	Classic Margarita
Blackberry Manhattan	Negroni
	Amaretto & Cherry Sour

Any 2 for £20

2 Dishes £25.00 PER PERSON (12-4pm)

3 Dishes £35.00 PER PERSON

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**

FOOD ALLERGIES AND INTOLERANCES

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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

18 November 2025

AUTUMN 2025 á LA CARTE MENU

OYSTERS

RAW

1 / 6

Rock oysters G/F

£3.95 / £23.00

Native oysters G/F (Available September to April)

£5.00 / £28.00

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

£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 / £29.00

Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco

£15.00 / £29.00

Nouc mam cham, spring onion, garlic, chilli, coriander, peanuts G/F

£15.00 / £29.00

Battered, tartare sauce G/F

£15.00 / £29.00

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

£13.00

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 OR "impepata", garlic, white wine, parsley G/F

£13.00 / £25.00

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

£14.00 / £27.00

Seared king scallops, garlic butter G/F OR haggis pops, bearnaise

£16.00 / £31.00

MAIN DISHES

Lobster, thermidor OR garlic butter OR poached & chilled, lemon mayonnaise G/F

Half £36.00 / Whole £70.00

Market fish, whole or tranche, choron sauce, fennel shoots G/F

Market price

700g Dover sole "à la meuniere" OR grilled, tartare sauce G/F

£56.00

Egg tagliatelle, white crab meat, lemon & chilli pangrattato, lovage

£34.00

Fish & chips: Sussex ale battered haddock loin, chips, mushy peas, tartare sauce G/F*

£22.00

Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill G/F

£24.00

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



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FROM THE GRILL

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

FOR SHARING

(Minimum two people, *priced per person)

Starter platter,	£23.00pp*
Mussels "impepata", prawn croquettes, salt & pepper calamari, seared scallops, pan fried tiger prawns. Served with aioli, garlic butter and lemon mayonnaise.	
Hot platter, G/F	£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.	
Cold platter, G/F	£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.	
Surf `n` Turf platter, G/F	£58.00pp*
Brown crab gratin, scallops, tiger prawns, salt & pepper calamari, pork chop, ribeye steak. Served with bearnaise sauce, chimichurri, garlic butter and tartare sauce.	
Seafood stew,	£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.	
Catch of the day, G/F	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.	
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 OR skinny fries G/F	£5.50	Mixed leaf salad, cucumber, tomato V G/F	£5.00
Crushed new potato, bacon, aioli G/F	£6.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Honey glazed candy beetroot, rosemary V G/F	£6.00	Cherry tomato & burrata salad, basil V G/F	£7.00
Traditional mushy peas V G/F	£5.50	Spinach, wilted or creamed, nutmeg V G/F	£7.00

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ENGLISH'S CHRISTMAS PARTY MENU

Available December - book your table now!

(Glass of prosecco on arrival)

STARTERS

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

Tiger prawn cocktail, guacamole, iceberg lettuce, Mary rose sauce, smoked paprika

Cod cheeks tempura, pineapple agrodolce, bacon crumb, coriander

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

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

MAINS

Roasted whole Seabass, steamed new potato, choron sauce, micro fennel G/F

Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, mornay sauce, mash potato, peas, dill G/F

Turkey ballotine, cheese stuffing, pancetta, brussels sprout, bread sauce, cranberry pearls

200g Dry aged beef rib-eye, chunky chips, peppercorn **or** chimichurri G/F (**£5 supplement**)

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

DESSERTS

Apple Strudel, calvados crème anglaise, candied pecan V

Blackberry curd, charred lemon meringue, black pepper shortbread, thyme V

Christmas steamed pudding, chocolate & pear, brandy custard V

Porto wine poached pear, gorgonzola pannacotta, fried almonds G/F

Selection of artisan cheeses, honey, nuts, pane carasau V (**£4 supplement**)

2 COURSES £38 / 3 COURSES £48

www.englishs.co.uk

 @EnglishsoB  /EnglishsBrighton

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