

NEW YEAR EVE MENU

Glass of Nyetimber Classic Cuvée on arrival

SNACKS

Bread roll, salted butter, mackerel pate **OR** marinated olives

ADD TO YOUR SNACKS

Rock **OR** Native raw oysters, mignonette, tabasco, lemon **OR** ponzu, spring onion, wasabi sriracha **G/F** £3.75/£5.00

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

STARTERS

Seared king scallops, garlic butter **G/F**

Smoked rainbow trout, coriander cream, pomelo pearls, peanuts **G/F**

Duck spring roll, braised pack choi, plum sauce

Parsnips eclairs, red currant gel, chestnuts, crispy sage **V**

MAINS

Beef fillet, chimichurri & peppercorn sauce **G/F**

Half lobster thermidor, gruyere **G/F** (**Whole lobster £35 supplement**)

Dover sole "à la meuniere" **G/F**

Crepes gratin, smoked celeriac, ricotta bechamel, wild mushroom & truffle pesto, samphire **V**

SIDES FOR THE TABLE

Skinny fries, Cherry tomato salad, Wilted spinach **G/F**

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream **V**

Almond madeleine, lemon curd, Italian meringue, thyme **V**

Dark chocolate marquise, pistachio gelato, confit orange **V G/F**

CHEESE

Selection of artisan cheeses, honey, nuts, pane carasau **OR G/F** bread **V**

£100.00

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.

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



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