

ENGLISH'S PARTY MENU

(minimum six persons)

STARTERS

4 x raw rock oysters, mignonette, tabasco **OR** ponzu, spring onion, wasabi sriracha
Smoked rainbow trout, peanuts, pomelo pearls, coriander & pink peppercorn labneh **G/F**
Venison spring rolls, pack choi, pumpkin, shiitake mushrooms, cranberry & ginger dip
Parsnips eclairs, red currant gel, chestnut & sage crisps **V**

MAINS

Mussels "marinières" **OR** "impepata", skinny fries **OR** bread roll **G/F**
Roasted whole Seabass, steamed new potatoes **OR** garden peas, crab beurre blanc, chive & dill oil **G/F**
Poussin, chimichurri **OR** peppercorn sauce, mixed leaf salad **OR** chunky chips **G/F**
Crespelle gratin, smoked celeriac, ricotta bechamel, wild mushroom & truffle pesto, samphire **V**

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream **V**
Almond madeleine, lemon curd, Italian meringue, raspberry, thyme **V**
Dark chocolate marquise, pistachio, kumquats compote **V G/F**
Selection of artisan cheeses, honey, nuts, pane carasau **V (£4 supplement)**

2 COURSES £38 / 3 COURSES £48

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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