

WINTER 2026 À 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 OR ponzu, spring onion, wasabi sriracha OR lemon, black pepper.
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, lemon 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
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STARTERS

Salt & Pepper Calamari, lemon mayonnaise, watercress	£13.00
Prawn croquettes, tomato & guindillas, chilli chutney, lemon balm	£13.00
Smoked rainbow trout, peanuts, pomelo pearls, coriander & pink peppercorn labneh G/F	£14.00
Potted brown shrimps, mace, dill, crème fraîche, cayenne pepper, bread roll	£17.00
Venison spring rolls, pack choi, pumpkin, shiitake mushrooms, cranberry & ginger dip	£14.00
Parsnips eclairs, red currant gel, chestnut & sage crisps V	£13.00

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
Bisque, crab & lobster dumplings, spring onion, Sichuan pepper sauce, crispy ginger, coriander	£18.00 / £35.00

MAIN DISHES

Lobster, thermidor OR garlic butter OR poached & chilled, aioli G/F	Half £36.00 / Whole £70.00
Market fish, whole or tranche, crab beurre blanc, chive & dill oil G/F	Market price
700g Dover sole "à la meunière" OR grilled, tartare sauce	£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
Crespelle gratin, smoked celeriac, ricotta bechamel, wild mushroom & truffle pesto, samphire 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

2 January 2026

FROM THE GRILL

200g Dry aged beef Rib-eye	chimichurri OR peppercorn sauce G/F	£29.00
200g Tuna steak		£27.00
450g Poussin		£22.00
400g French trimmed 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 guindillas chilli chutney, 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 aïoli, mignonette, ponzu, wasabi and lemon mayonnaise.	
Surf 'n' Turf platter,	£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 tranche, 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 & roasted with lemon butter and herb olive oil. Served with garlic butter and crab beurre blanc. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
Chateaubriand G/F	£38.00pp*
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, aïoli G/F	£6.50	Rocket salad, parmesan, balsamic vinegar glaze G/F	£6.00
Samphire, coriander & pink peppercorn labneh G/F	£7.00	Cherry tomato salad, burrata, lovage V G/F	£7.50
Garden peas, extra virgin olive oil V G/F	£4.50	Spinach, wilted or creamed, nutmeg V G/F	£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.

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2 January 2026