

OYSTERS

Rock oysters <i>gf</i>	£4.00
Native oysters <i>gf</i> (Available September to April)	£5.50

Served raw with lemon & mignonette sauce

DRESSED (two rock oysters per portion)

Boozy, bloody Mary granita, vodka, tajin	£9.00
Sashimi style, pickled ginger, ponzu, wasabi, seaweed <i>gf</i>	£9.00
Middle eastern, labneh, pomegranate molasses, lime, hibiscus <i>gf</i>	£9.00

COOKED (two rock oysters per portion)

Nouc mam cham, spring onion, garlic, chilli, coriander, peanuts <i>gf</i>	£10.00
Battered, tartare sauce, lemon <i>gf</i>	£10.00
Buffalo, nduja, paprika, garlic, vinegar, lovage <i>gf</i>	£10.50
BBQ, kombu butter, yuzu kosho, crispy ginger <i>gf</i>	£10.50
Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	£10.50
Rockefeller, Pernod, onion, spinach, parmesan, breadcrumbs <i>gf</i>	£10.50

All our oysters are deperated prior to delivery, however, there is always a degree of risk when eating uncooked seafood

CAVIAR

 EXMOOR CAVIAR

Exmoor Caviar, blinis, cucumber, crème fraiche	10g: £34.00 or 20g: /£64.00
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STARTERS

Salt & Pepper Calamari, lemon mayonnaise, watercress	£13.00
Prawn croquettes, kimchi aioli, black sesame seeds, coriander	£13.00
Welks, champagne & candied lemon emulsion, wild garlic & herbs butter, toasted brown sourdough	£14.00
Rainbow trout, cured & smoked, pickled artichokes, pomegranate, mint salsa verde <i>gf</i>	£15.00
Potted brown shrimps, mace, dill, crème fraiche, cayenne pepper, bread roll	£17.00
Bisque, crab & lobster dumplings, spring onion, Sichuan pepper sauce, ginger crisps, coriander	£18.00
Quail, gooseberry & elderflower compote, celeriac puree, almond <i>gf</i>	£14.00
Asparagus BBQ, cha shao glazed tofu, lime carpaccio, crispy shallot, sesame, habanero chilli <i>v</i>	£14.00

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 <i>gf</i>	£13.00 / £25.00
Pan fried tiger prawns, garlic butter OR poached & chilled, lemon mayonnaise OR tempura, aioli <i>gf</i>	£15.00 / £29.00
Seared king scallops, garlic butter <i>gf</i> OR haggis pops, bearnaise	£16.00 / £31.00

MAIN DISHES

Lobster, thermidor or garlic butter OR poached & chilled, aioli <i>gf</i>	Half £36.00 / Whole £70.00
Market fish, roasted whole or tranche, parsnip demi-glace, pickled mustard seeds, sorrel <i>gf</i>	Market price
700g Dover sole, "à la meuniere" <i>gf</i> OR grilled, tartare sauce <i>gf</i>	£58.00
Egg tagliatelle, white crab meat, lemon & chilli pangrattato, lovage	£33.00
Sussex ale battered haddock loin, chunky chips, mushy peas, tartare sauce <i>gf</i> *	£22.00
Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, pickled crispy cockles, mornay sauce, mash potato, peas, dill <i>gf</i>	£25.00
Pearl barley risotto, orange & balsamic vinegar braised chicory, goat cheese, walnuts, samphire <i>v</i>	£24.00

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



FOOD ALLERGIES AND INTOLERANCES

(v) Vegetarian – (gf) Non-Gluten Containing Ingredients.

Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen.

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

20 March 2026

FROM THE GRILL

300g Dry aged beef Rib-eye	}		}	£34.00
200g Tuna steak		chimichurri OR peppercorn sauce OR bearnaise <i>gf</i>		£28.00
450g Poussin				£24.00
400g French trimmed pork chop				£22.00

FOR SHARING

(Minimum two person)

Starter platter,		£23.00pp
	Mussels "impepata", prawn croquettes, salt & pepper calamari, seared scallops, pan fried tiger prawns. Served with kimchi aioli, garlic butter and lemon mayonnaise.	
Hot platter, <i>gf</i>		£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, <i>gf</i>		£52.00pp
	Steamed & chilled dressed brown crab, tiger prawns, clams, welks, mussels, raw rock oysters, tuna sashimi. Served with wakame, aioli, 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 beranise 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, <i>gf</i>		Market price
	Locally line caught fish. Seasoned & roasted with lemon butter and herb olive oil. Served with garlic butter, tartare sauce and fish demi-glace. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
Beef chateaubriand, <i>gf</i>		£38.00pp
	UK raised, butchered, and aged. Seared & slow cooked in a seasoned garlic & herb butter. Served with chimichurri and peppercorn sauce.	

ADD TO YOUR MAIN DISHES

3 x King scallops, seared <i>gf</i>		£14.00
3 x Tiger prawns, pan fried OR poached & chilled OR tempura <i>gf</i>		£13.00
10g OR 20g of Exmoor Caviar, cucumber <i>gf</i>		£30.00 £57.00
Lobster, poached, hot OR chilled <i>gf</i>		Half £33.50 Whole £65.00

SIDE DISHES

Chunky chips OR skinny fries <i>gf</i>	£5.50	Rocket salad, parmesan, balsamic vinegar glaze v <i>gf</i>	£5.50
Sauteed purple potato, mint salsa verde <i>gf</i>	£6.50	Lettuce, radish, cucumber, tahini dressing, coriander <i>gf</i>	£6.00
Spinach, wilted or creamed, nutmeg v <i>gf</i>	£7.00	Heritage tomato, garlic, olive oil, sherry vinegar v <i>gf</i>	£7.00
Asparagus, bearnaise, pickled artichokes v <i>gf</i>	£9.50	Samphire, burrata, pickled crispy cockles, shiso <i>gf</i>	£9.50

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