

ENGLISH'S PARTY MENU

(minimum six persons)

STARTERS

- 3 x raw rock oysters, "Sashimi style", pickled ginger, ponzu, wasabi, seaweed **gf**
Prawn croquettes, kimchi aioli, black sesame seeds, coriander
Quail, gooseberry & elderflower compote, celeriac puree, almond **gf**
Asparagus BBQ, cha shao glazed tofu, lime carpaccio, crispy shallot, sesame, habanero chilli **v**

MAINS

- Mussels "marinières" **OR** "impepata", skinny fries **OR** bread roll **gf**
Roasted whole Seabass, garden peas, parsnips demi-glace, pickled mustard seeds, sorrel **gf**
Pork chop, french trimmed, chimichurri **OR** peppercorn sauce, mixed leaf salad **OR** chunky chips **gf**
Pearl barley risotto, orange & balsamic vinegar braised chicory, goat cheese, walnuts, samphire **v**

DESSERTS

- Sicilian cake, blood orange & saffron sponge, pistachio mousse, rose gelee
Fumble, poached rhubarb, yoghurt granita, puffed seeds, ginger infused olive oil **v gf**
Basque cheesecake, papaya & blueberry crudo, peppercorns vinaigrette **v**
Selection of artisan cheeses, honey, nuts, pane carasau **v (£4 supp.)**

2 COURSES £38 / 3 COURSES £48

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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