

## Aperitives & Liveners

<b>Nyetimber</b> , <i>Classic Cuvee</i>	Glass (12.5 cl):	£17.50
<b>Champagne Gallimard</b> , <i>Cuvée de Réserve Brut</i>	Glass (12.5 cl):	£16.00
<b>Roebuck</b> , <i>Classic Cuvée NV</i>	Glass (12.5 cl):	£17.50
<b>Domaine Jean Collet</b> , <i>Crémant de Bourgogne Brut</i>	Glass (12.5 cl):	£11.75
<b>English's 75</b> : <i>Brighton Gin, Lemon, Syrup, Saint Germain, Nyetimber</i>		£17.50
<b>Old-Fashioned</b> : <i>Woodford, Angostura, Muscovado Sugar</i>		£13.50
<b>Amaretto &amp; Cherry Sour</b> : <i>Amaretto, Lemon, Cherry, Syrup</i>		£13.00
<b>Aperol &amp; Pineapple Margarita</b> : <i>tequila, pineapple, Aperol, Lime</i>		£13.50

## SMALL PLATES MENU

3 x Middle eastern, labneh, pomegranate molasses, lime, hibiscus \*

Salmon tartare, smoked crème fraiche, radish, spring onion, crispy capers, pumpernickel soil

Welks, crémant & candied lemon emulsion, wild garlic & herbs butter, toasted brown sourdough

Seabass Fillet, heritage tomato & samphire salad, bearnaise sauce \*

Duck liver parfait, puntarelle hearts & miso salad, brioche

Poussin, peppercorn sauce, chunky chips, wilted spinach \*

Perlina aubergines baba ganoush, pomegranate, ancho chilli oil, coriander, flat bread V

Gnocchi, basil pesto, steamed ratte potatoes, charred asparagus, pine nuts, parmesan crisps V

Burrata, heritage tomato, garlic, olive oil, sherry vinegar, purple basil V \*

## TO FOLLOW

*Complementary Affogato, vanilla ice-cream, coffee OR Lemon sorbet, limoncello drizzle V \**

**2 Dishes £25.00 PER PERSON**

**3 Dishes £37.00 PER PERSON**

## FOOD ALLERGIES AND INTOLERANCES

(v) Vegetarian – \* 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 & mackerel paté OR a selection of olives

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

## OYSTERS

Classic, mignonette sauce, tabasco, lemon \* £4.25 each

## DRESSED (two rock oysters per portion)

Boozy, bloody Mary granita, vodka, tajin £9.00  
 Sashimi style, pickled ginger, ponzu, wasabi, seaweed \* £9.00  
 Middle eastern, labneh, pomegranate molasses, lime, hibiscus \* £9.00

(Served live, on ice)

## COOKED (two rock oysters per portion)

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

## ROE

Sturgeon, Exmoor Caviar 10g £34.00 / 20g £64.00  
 Urchin, Uni 20g £23.00 / 40g £43.00  
 Salmon, Ikura 25g £15.00 / 50g £28.00  
 Flying fish, Tobiko 25g £10.00 / 50g £19.00

(All served with blinis, cucumber and crème fraiche)

## RAW

Salmon tartare, smoked crème fraiche, radish, spring onion, crispy capers, pumpernickel soil £14.00  
 Ama Ebi prawns, stracciatella, pistachio, shiso oil, lime gel \* £15.00  
 Tuna tataki, avocado, ponzu, crispy ginger, togarashi \* £16.00  
 Scallop ceviche, passion fruit, mango, samphire, yuzu kosho, nasturtium \* £18.00  
 Hamachi tiradito, asparagus leche de tigre, truffle, horseradish, pork crackling \* £19.00

(All our seafood is "raw ready to eat" prior to delivery, however, there is always a degree of risk when eating uncooked seafood)

## STARTERS

Salt & Pepper Calamari, preserved lemon mayonnaise, watercress £13.00  
 Welks, crémant & candied lemon emulsion, wild garlic & herbs butter, toasted brown sourdough £14.00  
 Octopus croquettes, potato bechamel, tomato & guindilla chutney, green olives crumble, charred lemon, fennel frills £15.00  
 Duck liver parfait, puntarelle hearts & miso salad, brioche £14.00  
 Perlina aubergines baba ganoush, pomegranate, ancho chilli oil, coriander, flat bread 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 \* £13.00 / £25.00  
 Pan fried tiger prawns, garlic butter OR tempura, aioli \* £15.00 / £29.00  
 Seared king scallops, garlic butter OR sauteed, haggis pops, bearnaise £16.00 / £31.00

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## MAIN DISHES

Lobster, thermidor <b>OR</b> garlic butter * <b>OR</b> poached & chilled, aioli *	Half £35.50 / Whole £70.00
Egg tagliatelle, white crab meat, samphire, lemon & chilli pangrattato, lovage	£33.00
Sussex ale battered haddock loin, chunky chips, mushy peas, tartare sauce **	£22.00
Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, pickled crispy cockles, mornay sauce, mash potato, peas, dill *	£25.00
Gnocchi, basil pesto, steamed ratte potatoes, charred asparagus, pine nuts, parmesan crisps V	£23.00

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



## FROM THE GRILL

650g Whole Dover sole	} tartare sauce <b>OR</b> choron sauce <b>OR</b> "à la meuniere" *	£58.00
500g Whole Seabass		£23.00
200g Tuna steak		£29.00
220g Halibut tranche		£29.00
220g Monkfish tranche		£26.00
200g Salmon fillet	} chimichurri <b>OR</b> peppercorn sauce <b>OR</b> bearnaise *	£24.00
200g Hamachi fillet		£32.00
300g Dry aged beef Rib-eye		£36.00
400g Spatchcock poussin		£24.00
400g French trim pork chop		£22.00

## FOR SHARING

(Minimum two persons)

<b>Starter platter,</b>	£23.00pp
Mussels "impepata", octopus croquettes, salt & pepper calamari, seared scallops, pan fried tiger prawns. Served with tomato & guindilla chutney, garlic butter and preserved lemon mayonnaise.	
<b>Hot platter, *</b>	£52.00pp
Seared scallops, pan fried tiger prawns, clams & mussels "marinières", grilled whole seabass, monkfish fillet & halibut tranche, battered oysters, soft shell crab tempura. Served with tartare sauce and garlic butter.	
<b>Surf `n` Turf platter,</b>	£58.00pp
Brown crab gratin, scallops, tiger prawns, salt & pepper calamari, pork chop, ribeye steak. Served with bearnaise sauce, chimichurri, peppercorn sauce, garlic butter and tartare sauce.	
<b>Cold platter, *</b>	£59.00pp
Steamed & chilled dressed brown crab, raw Ama Ebi prawns & scallops, live rock oysters, salmon, tuna & hamachi sashimi, flying fish <b>OR</b> salmon roe. Served with wakame, avocado, mignonette, ponzu, pickle ginger and wasabi.	
<b>Catch of the day, *</b>	Market price
Locally line caught fish. Seasoned & roasted with lemon butter and herb olive oil. Served with garlic butter, tartare sauce and choron sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish.	
<b>Beef chateaubriand, *</b>	£38.00pp
UK raised, butchered, and aged. Seared & rested in seasoned garlic & herb butter. Served with chimichurri, bearnaise sauce and peppercorn sauce.	

## SIDE DISHES

Chunky chips <b>OR</b> Skinny fries *	£5.50	Rocket salad, parmesan, balsamic vinegar glaze *	£6.00
Sauteed ratte potato, basil pesto *	£6.50	Puntarelle hearts salad, radish, miso dressing *	£6.00
Spinach, wilted or creamed, nutmeg V *	£7.00	Heritage tomato, garlic, olive oil, sherry vinegar V *	

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Samphire, burrata, pickled crispy cockles, shiso\*

£9.50

Asparagus, bearnaise, crispy capers V\*

£8.00

## ENGLISH'S PARTY MENU

Our three first-floor private dining rooms vary in size and there's one to suit the size of your dining party.

They all have that distinct English's feel of classic presentation with a contemporary twist.

**Book your table now!**

### STARTERS

3 x raw rock oysters, "Sashimi style", pickled ginger, ponzu, wasabi, seaweed \*

Salt & Pepper Calamari, preserved lemon mayonnaise, watercress

Duck liver parfait, puntarelle hearts & miso salad, brioche

Perlina aubergines baba ganoush, pomegranate, ancho chilli oil, coriander, flat bread V

### MAINS

Mussels "marinières" OR "impepata", skinny fries \* OR bread roll

Roasted whole Seabass, heritage tomato & samphire salad, bearnaise sauce \*

Pork chop, peppercorn sauce, chunky chips, wilted spinach \*

Gnocchi, basil pesto, steamed ratte potatoes, charred asparagus, pine nuts, parmesan crisps V

### DESSERTS

Brownie, pumpkin seeds, salted caramel ice-cream V

Buttermilk pannacotta, raspberry coulis, toasted korarima, basil \*

Tiramisù, almond mousse, coffee liqueur sponge, white chocolate soil

Selection of artisan cheeses, honey, nuts, pane carasau V (£4 supp.)

**2 COURSES £38 / 3 COURSES £48**

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