

ENGLISH'S PARTY MENU

(minimum six persons)

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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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