

OYSTERS

Classic, mignonette sauce, tabasco, lemon *

Rocks £4 each / Natives £6 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, rose harissa, lime, mint *	£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, lardons, Worcestershire sauce, butter, parsley, tabasco	£10.50
Rockefeller, Pernod, onion, spinach, parmesan, breadcrumbs *	£10.50

ROE

Live Sea Urchin (Uni), smoked salt, lemon	£8.00 each
Sturgeon, Exmoor Caviar, blinis, crème fraiche	10g £36.00 / 20g £68.00
Salmon (Ikura), cucumber, labneh	25g £15.00 / 50g £28.00
Flying fish (Tobiko), avocado	25g £10.00 / 50g £19.00

(Served on ice)

RAW / CURED

Seafood of the day, avocado, sesame seeds, togarashi, ponzu, scallop crackers	£18.00
Meat of the day, cornichons, caperberries, red onion, horseradish, sourdough ciabatta	£18.00

(All of the above is prepared to "raw ready to eat" standards, however, there is always a degree of risk when eating uncooked food)

STARTERS

Mussels "marinières", shallot, garlic, white wine, cream, thyme OR "impepata", garlic, white wine, parsley *	£13.00
Whelks, crémant & candied lemon emulsion, wild garlic & herbs butter, brown sourdough	£14.00
Pan-fried tiger prawns, garlic butter OR tempura, aioli *	£15.00
Seared king scallops, garlic butter OR sauteed, haggis pops, bearnaise	£16.00
Wood pigeon breast, celeriac purée, blackberry & port jus, hazelnuts, nasturtium	£14.00
Wild mushroom croquettes, seaweed beurre blanc, charred lemon V	£13.00

MAINS

Lobster, thermidor OR garlic butter * OR 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
Jiaozi, pumpkin & water chestnut filling, aged rice vinegar glaze, shallot, Sichuan pepper & sesame dust, shiso V	£23.00

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



FOOD ALLERGIES AND INTOLERANCES

(v) Vegetarian – * 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

FROM THE GRILL

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

FOR SHARING

(Minimum two persons)

Cold platter, * £59.00pp

Steamed & chilled dressed brown crab, raw Ama Ebi prawns & scallops, hamachi & tuna tataki, flying fish **OR** salmon roe, Live rock oysters, smoked salmon. Served with wakame, cucumber, avocado, mignonette, ponzu, pickle ginger and wasabi.

Hot platter, * £54.00pp

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.

Catch of the day, * Market price

Locally line caught fish. Seasoned & roasted with lemon butter and herb olive oil. Served with garlic butter, tartare sauce and seaweed beurre blanc. Filleted tableside for your enjoyment. Ask for today's choice of fish.

Seafood stew £50.00pp

Seabass, monkfish & halibut tranches, tiger prawns, scallops, mussels, clams and squid tentacles. All stewed in a bisque based cherry tomato sauce and topped with mixed micro herbs. Served with bread rolls.

Surf `n` Turf platter, * £57.00pp

Brown crab gratin, scallops, tiger prawns tempura, pork chop, ribeye steak. Served with bearnaise sauce, chimichurri, peppercorn sauce and aioli.

Beef chateaubriand, * £39.00pp

UK raised, butchered, and aged. Seared & rested in seasoned garlic & herb butter. Served with chimichurri, bearnaise sauce and peppercorn sauce.

SIDE DISHES

Chunky chips OR Skinny fries *	£5.50	Rocket salad, burrata, balsamic vinegar glaze V *	£8.50
Mash potato gratin, garlic, parmesan & cheddar crust V *	£7.50	Radicchio, granny smith apple, samphire, honey pecan V *	£7.00
Spinach, wilted or creamed, nutmeg V *	£7.00	Petits pois, silver skin onions, lardons, mint, lemon *	£8.00

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