

ENGLISH'S PARTY MENU

(minimum six persons)

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 *

Tiger prawns tempura, aioli, watercress*

Wood pigeon breast, celeriac puree, blackberry & port jus, hazelnuts, nasturtium *

Wild mushroom croquettes, seaweed beurre blanc, charred lemon V

MAINS

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

Whole Seabass, mash potato, petits pois, silver skin onions, lardons, mint, lemon *

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

Jiaozi, pumpkin & water chestnut filling, aged rice vinegar glaze, shallot, Sichuan pepper & sesame dust, shiso V

DESSERTS

Caprese torte, almonds, raspberry coulis, orange mascarpone V *

Polenta & bergamot slice, spiced pistachio crust, plum, clotted cream V *

Fig carpaccio, coconut shortbread, whipped ricotta, maple syrup, mint V

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

2 COURSES £38 / 3 COURSES £48

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