

LUNCH MENU

OCTOBER BEST 2026

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

Tiger prawn's tempura, aioli, watercress*

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

Whole Seabass, mash potato, petit pois, bacon, mint, lemon * (for two to share)

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

Pork chop, peppercorn sauce, chunky chips, wilted spinach * (for two to share)

Wild mushroom croquettes, seaweed beurre blanc, charred lemon V

Jiaozi, pumpkin & water chestnut filling, Chinkiang glaze, shallot, Sichuan pepper, sesame dust, shiso V

Burrata, radicchio salad, granny smith apple, samphire, honey glazed pecan, mustard frills V *

2 Dishes & Glass of wine

£25.00 PER PERSON

(Available Sunday to Friday lunch only)

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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