ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

FESTIVE SET MENU

Glass of Crémant on arrival

STARTERS

3 x raw rock oysters, cranberry mignonette, salmon roe, lemon balm *

Seared king scallops, sauteed, haggis pops, bearnaise

Prawn cocktail tartare, raw Ama Ebi, avocado, cucumber, chicory, mary rose sauce, smoked paprika

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

Wild mushroom croquettes, seaweed beurre blanc, charred lemon V

MAINS

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

300g Dry aged beef Rib-eye, fries, peppercorn sauce (**£8 supplement**) *

Seafood pie, smoked cod, salmon, scallop, prawn, mussels, clams, pickled crispy cockles, mornay sauce, mash potato, peas, dill *

Goose pithivier, foie gras, mushroom duxelles, spinach crepe, parsnip & vanilla puree, pickled cranberries

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 *

Christmas steamed pudding, chocolate & pear, brandy custard, red currants V

Selection of artisan cheeses, honey, nuts, pane carasau V **(£4 supplement)**

3 COURSES £50

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