ENGLISH'S OF BRIGHTON
Restaurant & Oyster Bar

FEASTING MENU

STARTERS

Seared Tiger prawns & King scallops, garlic butter *

Mussels & Clams "marinières", shallot, garlic, white wine, cream, thyme *

OR

Wild mushroom croquettes, seaweed beurre blanc, charred lemon V

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

MAINS

Baked whole seabass, monkfish & halibut tranche
served with bearnaise & tartare sauce

Beef Chateaubriand, chimichurri & peppercorn sauce

served with chimichurri & peppercorn sauce

OR

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

SIDE DISHES

Chunky chips *

Petits pois, silver skin onions, lardons, mint, lemon *

OR

Mash potato gratin, garlic, parmesan & cheddar crust V *

Spinach wilted, nutmeg V *

DESSERTS

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

£75.00 pp
£65pp(Vegetarian)

ADD TO YOUR MENU

Sturgeon Caviar, blinis, crème fraiche	10g £36.00 / 20g £68.00
Lobster, poached, hot or chilled *	Half £35.50 / Whole £70.00
Selection of artisan cheeses, honey, nuts, pane carasau V	£15.00

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.



www.englishs.co.uk @EnglishsoB /EnglishsBrighton

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.