



OYSTERS

“We celebrate oysters from all around the British Isles, dealing directly with the farmers, we ensure you receive the best oysters in the peak of condition”

Jonathan Speirs

English's Oysterman

NATIVE & ROCK OYSTERS

RAW

Richard Haward Natives, West Mersea Island, Essex G/F	£3.75 each
Richard Haward Rocks, West Mersea Island, Essex G/F	£2.50 each
Pinney's Rocks, Butley Creek, Orford, Suffolk G/F	£2.50 each

SHOTS

Bloody Mary oyster shot, vodka, tabasco G/F	£5.00
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COOKED

Oysters Kilpatrick, bacon, Worcestershire sauce, butter, parsley, tabasco	£10 for 3
Oysters Rockefeller, Pernod, spinach, parmesan, butter, breadcrumbs G/F	£10 for 3
Oysters, lightly & crisply battered, tartare sauce, lemon G/F	£10 for 3

All our oysters are depurated prior to delivery, however, there is always a degree of risk when eating uncooked seafood.

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.

A 12.5% discretionary optional service charge will be added to your bill

EXMOOR CAVIAR



English's are proud to offer England's best and only Caviar; The Exmoor Caviar farm is situated at the foothills of the Exmoor National Park where 40 million litres of fresh Devonshire water, naturally filtered through slate, shale and sandstone, pass through the farm every day. The sturgeon fish are allowed to grow at the pace that nature intended in this fresh cool mineral water. The clean and natural delicate flavours of the caviar are enhanced by locally harvested Cornish Sea Salt.

20 Grams Exmoor Caviar, blinis, cucumber, crème fraiche £42.00

APPETISERS

Assorted bread, butter & pâté | Gluten free bread, butter & pâté G/F £4.00
 Hickory smoked almonds, cayenne G/F £3.00
 Olives, paprika, cumin, garlic & herbs V & G/F £3.00
 Bloody Mary oyster shot, vodka, Tabasco G/F £5.00

STARTERS

Lobster & prawn croquettes, aioli £9.00
 Smoked salmon, capers, cucumber, shallot, crème fraiche, brown bread G/F £11.00
 Potted shrimps, stone ground bread, crème fraiche, nutmeg, cayenne, dill £11.00
 Calamari, tomato & olives sauce vierge, lemon mayonnaise, watercress £9.00
 Bisque, crab & lobster, brandy cream G/F £10.00
 Chicken liver parfait, butter, gherkins, brioche, rocket £9.00

THE FOLLOWING DISHES ARE AVAILABLE AS A STARTER OR MAIN COURSE:

Mussels marinières, shallot, garlic, white wine, cream, parsley G/F £9.00 / £16.00
 Scallops, St Jacques or garlic butter, lemon, leaf salad G/F £11.00 / £20.00
 Tiger prawns, chilli, ginger, pineapple, coriander or garlic butter, lemon, leaf salad G/F £11.00 / £20.00

MAINS

Whole brown crab, hen egg, leaf salad, lemon mayonnaise G/F	£19.00
Lobster, thermidor or garlic butter, lemon G/F	£24.00 / £46.00
Fish pie, smoked haddock, cod, salmon, mornay sauce, potato, garden peas, dill G/F	£16.00
Whole dover sole, à la meuniere or grilled with tartare sauce & lemon G/F	£34.00
Sussex ale battered fish & chips, cod, mushy peas, tartare sauce G/F	£16.00

*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill



Steak & kidney pudding, topside beef, lamb kidney, onion, carrots, garden peas £18.00

STEAK AND CHOP

10oz Pork chop on the bone G/F	£15.00
6oz Beef rump steak G/F	£18.00
Steak & chop are served with French fries, rocket & garlic butter or peppercorn sauce	
Add Half lobster G/F	£20.00
Add Whole lobster G/F	£40.00
Add 3 Scallops G/F	£9.00
Add 3 Tiger prawns G/F	£9.00

SIDE DISHES

Potatoes, house cut chips, skin on French fries, potato puree, baby new potatoes G/F	£3.00
Tomato salad, shallot, tabasco, basil G/F	£3.00
Fine beans, garlic butter G/F	£3.00
Mixed leaf salad, cucumber, tomato, shallot G/F	£3.00
Garden peas, butter, parsley G/F	£3.00
Rocket salad, balsamic reduction, parmesan G/F	£4.00
Spinach, wilted or creamed, nutmeg G/F	£5.00

SPECIALITIES

Tagliatelle, lobster & crab ragout, saffron, cashew nut, basil	£26.00
Burger, charcoal bun, fishcake, chilli, ginger, soya sprouts, nori mayonnaise, potato puffs	£20.00
Seafood stew, halibut, tiger prawns, squid, clams, potato, saffron, jalapeno, dill, rouille, croutons	£27.00
Whole plaice, potato dauphinoise, endive, hazelnut, rosemary G/F	£16.00
Smoked haddock, cauliflower, cave aged cheddar bechamel, raisins, pine nuts, shiso G/F	£16.00
Fillet of sea bass, ham and potato croquette, leek, espagnole sauce, gremolata G/F	£16.00
Lemon sole fillets, spinach risotto, peas, celeriac, mascarpone, almonds G/F	£16.00
Duck breast, squash, fennel, redcurrant, orange demiglace G/F	£18.00

FOR SHARING

English's starter platter	£24.00
Smoked salmon, calamari, lobster & prawn croquette, chicken liver parfait, mussels	
Market fish of the day, G/F	Market Price
Whole baked, locally caught fish of the day, typically 1kg – 1½kg. Seasoned and oven-baked with butter, lemon & oil. Served with chips, garlic butter & tartare sauce. Filleted tableside for your enjoyment. Ask for today's choice of fish	
English's chilled plateau de fruits de mer, G/F	£55.00
Whole crab, tiger prawns, clams, mussels, rock oyster selection, smoked salmon, mignonette, lemon mayo, garlic butter, lemon	
English's roasted plateau de fruits de mer, G/F	£55.00
Scallops, tiger prawns, clams, mussels, rock oyster selection, whole seabass & plaice, tartare sauce, garlic butter, lemon	
English's Chef's plateau de fruits de mer G/F	£70.00
Scallops, tiger prawns, clams, mussels, seabass fillet, smoked haddock loin, lemon sole fillets, potato dauphinoise, cauliflower cheese, spinach & pea risotto, ham and potato croquettes, lemon	
Add to your plateau de fruits de mer	
20 grams of Exmoor Caviar	£40.00
Half grilled lobster G/F	£20.00
Whole lobster G/F	£40.00

VEGETARIAN

Cauliflower soup, creme fraiche, saffron, sumac, cashew nuts V & G/F	£9.00
Aubergine curry, honey and sesame naan bread, raita, coriander V	£16.00
Celeriac steak, truffled cheddar, spinach, walnuts, croutons, chive V	£16.00

Our vegetarian dishes may be taken as a set menu item

ENGLISH'S FESTIVE SET MENU 2019

STARTERS

- 3 x raw rock oysters, mignonette G/F
- Chicken liver parfait, butter, gherkins, brioche, rocket
- Calamari, tomato & olives sauce vierge, lemon mayonnaise, watercress
- Mussels marinières, shallot, garlic, white wine, cream, parsley G/F
- Lobster & prawn croquettes, aioli

MAIN COURSES

- Whole plaice, potato dauphinoise, endive, hazelnut, rosemary G/F
- Smoked haddock, cauliflower, cave aged cheddar bechamel, raisins, pine nuts, shiso G/F
- Fillet of sea bass, ham and potato croquettes, leek, espagnole sauce, gremolata G/F
- Lemon sole fillets, spinach risotto, peas, celeriac, mascarpone, almonds G/F
- 6oz Sussex reared rump steak, French fries, rocket, garlic butter or peppercorn sauce G/F

PUDDINGS

- Chocolate Nemesis, pumpkin seeds, yuzu sorbet G/F
- Tropical Bûche de Noël, pineapple, passion fruit, coconut, muscovado custard
- Sticky toffee pudding, butterscotch sauce, vanilla ice-cream
- Affogato, vanilla ice-cream, coffee G/F
- Selection of ices & sorbets G/F

2 COURSES £23.00 | **3 COURSES £28.00**

A 12.5% discretionary optional service charge will be added to your bill