

A LA CARTE MENU

Appetisers

Lobster croquettes	£4.95
House marinated olives	£3.95
Sussex Bakery gluten free bread, butter & pâté	£3.95
Flint Owl Bakery bread, butter & house paté	£3.95
Iranian sevruga caviar, buckwheat blinis, dill crème fraîche	£65 per 30g

Starters

House smoked Loch Duart salmon, chive crème fraîche, capers, rye toast	£10.95
Chilled tomato gazpacho, pickled clams, pesto	£7.95
Red mullet, cucumber, chilli & fennel salad, cumin yoghurt	£7.95
Ceviche of scallops & prawn, chervil, pomegranate	£8.95
Salt & chilli pepper squid, sweet chilli glaze, lemon mayonnaise	£7.95
Sautéed monkfish cheeks, toasted sough-dough, cardamom butter	£10.95
Smoked chicken & chive terrine, tomato crème fraîche , rye toast	£7.95
Tempura of cod, pak choi, water chestnuts, lemongrass reduction	£8.95
Sardines on toast, pickled fennel & gremolata	£7.95
Peppered tuna carpaccio, salad Niçoise, tapenade, egg mimosa	£10.95

Starter Plate for Sharing

Starters for Sharing

Prawn & scallop ceviche, tuna carpaccio, smoked salmon, salt & pepper squid,
cod tempura, aioli, sweet chilli dip, grilled sourdough

Sharing plate for two: £19.95

Crustacea

Mussels à la marinières

Starter: £7.95 / Main: £14.95

Tiger prawns, pancetta, gremolata

Starter: £9.95 / Main: £18.95

Seared scallops, spiced butternut squash purée, samphire, amaretti crumb

Starter: £10.95 / Main: £19.95

½ dozen Queenies, garlic butter

£10.95

House dressed crab, chopped egg, lemon mayonnaise

£15.95

Whole crab, lemon mayonnaise

£14.95

Lobster

Lobster

All served with French fries.

Thermidor

1/2 Lobster: £21.45 / Whole Lobster: £42.90

Grilled, sauce béarnaise

1/2 Lobster: 19.95 / Whole Lobster: £39.90

Lemon mayonnaise

1/2 Lobster: £19.95 / Whole Lobster: £39.90

Seafood Platters

All seafood platters are served with garlic chips.

Plateau de fruits de mer (minimum two persons)

£29.50 per person

Plateau de fruits de mer with lobster (minimum two persons)

£44.50 per person

Roasted seafood (minimum two persons)

£29.50 per person

Roasted seafood with lobster (minimum two persons)

£44.50 per person

From the Stove

Gnocchi, steamed clams, queenies & cockles, white wine chervil

£16.95

Dover sole à la meunière, lemon & thyme baby potatoes

£32.95

Whole roasted farmed sea bass, cardamom butter, coconut & lemon grass rice

	£17.95
Tronchon of Gigha halibut, on the bone, samphire & clams, sauce béarnaise	
	£25.95
Cod, sugar snap peas & pancetta, cockle & brown shrimp sauce	
	£16.9

Market Fish for Two

Whole roasted brill (approx. 1.5kg), baby potatoes, wilted greens, sauce béarnaise	£49.95
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From the Grill

The lobster & steaks are served with French fries & sauce Béarnaise

Chargrilled monkfish osso buco, tiger prawn & clams, samphire, gremolata	£21.95
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Dover sole, lemon & thyme baby potatoes, tartare sauce	£32.95
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Scallop, prawn & crab burger, saffron mayonnaise, French fries & aioli	£19.95
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Lobster béarnaise	Starter: £19.95 / Main: £39.90
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8oz Sussex reared rump steak	£15.95
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7oz Sussex reared fillet steak	£24.95
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Add tiger prawns	£8 supplement
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Add 1/2 lobster	£17 supplement
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Side Dishes

House cut chips	£3.00
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Lemon & thyme baby potatoes	£3.00
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Creamed potatoes	£3.00
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French fries	£3.00
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Garlic chips	£3.50
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Lemongrass & coconut rice	£3.50
Tomato, olive & shallots, vinaigrette	£3.50
English's salad	£3.50
Rocket, parmesan, balsamic vinegar	£3.50
Wilted spinach & greens	£3.50
Roasted squash & pimento, pesto	£3.50
French beans, smoked garlic butter	£3.50

Puddings and Savouries

Selection of Scoop & Crumb ice-creams, pistachio tuille	£6.45
Coffee crème brûlée, calvados ice cream	£6.45
Roasted peaches & almonds, cardamom ice cream, raspberry sauce	£6.45
Strawberry Eton mess, strawberry sorbet	£6.45
Bitter chocolate mousse, griottine cherries	£6.45
Affogato	£3.45

L'assiette de pâtissier maison

A mini selection of our a la carte desserts

For one: £8.95 / For two to share: £12.90

English's oyster rarebit	£7.95
Oysters Cadogan	£7.95
Selection of artisan cheeses, apple & grape chutney, crackers & breads	£9.95