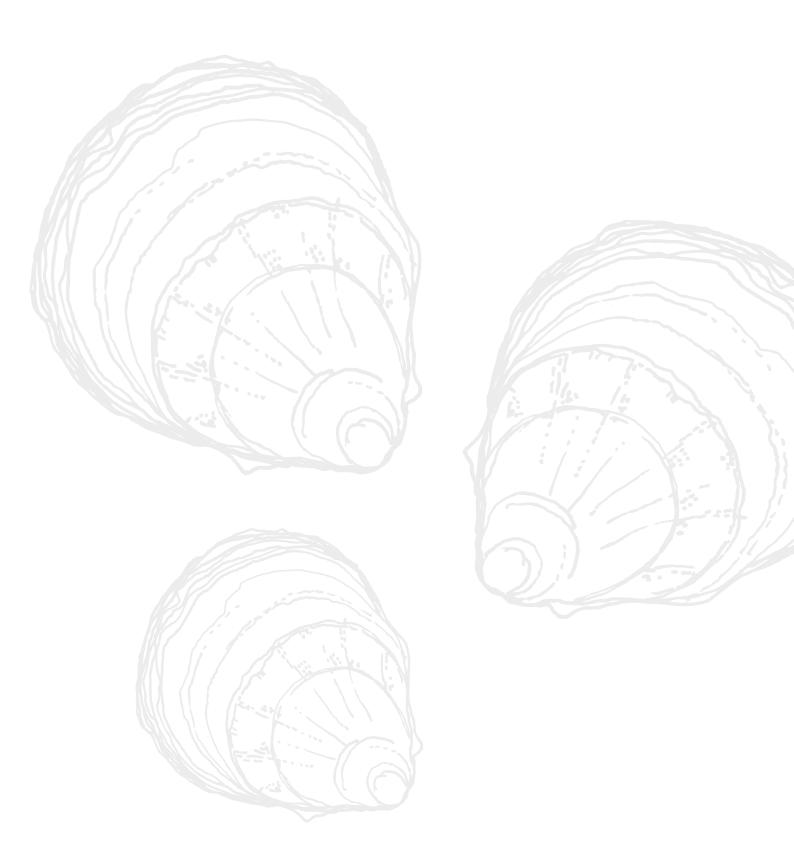
ENGLISH'S OF BRIGHTON

Restaurant & Oyster Bar



WEEKEND SEAFOOD BRUNCH

SATURDAY 11AM - 5PM / SUNDAY 12PM - 5PM

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OYSTERS

West Mersea rock £2

Lindisfarne rock £2

West Mersea native £3

Rockefeller £9 for 3

Tempura £9 for 3

Kilpatrick £9 for 3

BENEDICTS

served on toasted muffin

EGGS

served with sourdough toast

Classic

smoked bacon, hollandaise sauce,

£6/£10

Omelette

£10

poached egg

iolialidaise sauce,

ham or mushroom or both

Omelette Arnold Bennet

smoked haddock, mornay sauce

£10

Florentine

spinach, nutmeg, hollandaise sauce, £6/£10

Smoked salmon

±10

poached egg

creamy scrambled eggs, house smoked salmon

£12

Royale

smoked salmon, hollandaise sauce, poached egg

£7/£12

£12/£24

CROQUES

Lobster benedict

lobster, hollandaise sauce,

poached egg

served on sourdough toast

Monsieur

vacined egg

béchamel sauce, cheese, ham £10

bacon, tomato, poached egg,

£8/£15

hollandaise sauce

Avocado

LO/ L I J

Madame béchamel sauce, cheese,

£12

smoked salmon

Finnan Haddie

Smoked haddock, spinach, poached egg, hollandaise sauce

£7/£12

Add fried egg £1

MUSSELS £9 / £16

Served with French fries or crusty bread

Marinières

Normande

Provençale

Roquefort

Thailandaises

SEAFOOD FISH

Lobster, choose either Thermidor or garlic butter	½ f24 whole f46	Dover sole, bonne femme sauce, spinach, new potatoes	£19
Lobster bisque, Cognac cream	£11	Seabass, broccoli, mussels, sundried tomato, saffron beurre blanc	£16
Lobster & prawn croquette, aïoli	£11	Fish & chips, ale batter, mushy peas, tartare sauce	£15
Prawn cocktail, little gem, Marie Rose sauce	£12	English's fish pie, buttered peas	£15
House potted shrimps, artisan baguette	£12	Cod, cannellini & tomato stew, clams, speck, garlic croutons	£19
Scallops, creamed potato, mushroom velouté	£9/£18	MEAT	
Tiger prawns, lemongrass, chiili, mango, coriander	£11/£19	Steak & kidney pudding, gravy, buttered peas	£19
Squid, lemon & pepper, lattuce, aïoli	£9	Fillet steak, béarnaise, fries, rocket	£27
Dressed crab, lemon mayo, grated egg, mixed leaves	£19	Steak & eggs, fries	£18

MARKET FISH OF THE DAY:

Whole baked, locally caught fish of the day, typically 1kg − 1½kg, seasoned and oven-baked with butter, lemon, oil. Served with French fries & saffron beurre blanc. Filleted tableside for your enjoyment.

ASK FOR TODAY'S CHOICE OF FISH. £ M.P.

DRINKS

CHAMPAGNE & SPARKLING WINE

MARTINIS

125ml glass

Laurent Perrier, La Cuvee, NV	£13.25	Espresso Martini	£10
Sensum Laxas, Espumoso de Albarino, NV	£9.50	Hazlenut Martini	£10
Hindleap	£9.75	Classic 'Shaken' Martini	£10
2014 Rose/accent,Bluebell vineyard		Gin or Vodka Olive or twist of lemon Straight or on the rocks	More drinks overleaf.

ENGLISH'S OF BRIGHTON WEEKEND SEAFOOD BRUNCH SATURDAY 11AM - 5PM / SUNDAY 12PM - 5PM

DRINKS (CONTINUED)

COCKTAI	LS	MOCKTAIL	S
Bellini	£12.50	Elderflower Cooler	£5
Mimosa	£12.50	Virgin Mary	£5
Negroni	£10	Apple Mojito	£5
Elderflower Collins	£10		
Bloody Mary	£10		

	HOID	RINKS	
Espresso	£2.45 / £2.95	Hot Chocolate	£3.45
Espresso Machiato	£2.45	English Breakfast	£2.95
Cappucino	£2.95	Camomile	£2.95
Latte	£3.45	Earl Grey	£2.95
Americano	£2.45	Fresh Mint	£2.95
Flat White	£2.95	Red Fruit	£2.95

JUICES	MINERALS

Orange juice, freshly squeezed	£3.75	Victorian lemonade	£3.45
Apple juice, freshly squeezed	£3.75	Ginger beer	£3.45
Cranberry juice	£3.75	Sparkling Elderflower	£3.45
		Real Kombucha	£4.25

MINERAL WATER

South Downs Mineral Water

330ml	£2
750ml	£4

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29-31 East Street, Brighton, East Sussex, BN1 1HL





