

RIDDLE & FINNS

Champagne & Oyster Bar

~ LIGHT BITES & STARTERS ~

Ideal as a starter for one or order several to share

New England clam chowder (white) £5.75

Manhattan chowder (red) £5.75

Cullen skink £6.25

Sautéed whelks with chilli,
spring onion & mixed leaf salad £6.75

Riddle & Finns whitebait £7.50

Pan fried Brighton scallops
with lemon & parsley £8.25

Brighton scallops with smoked bacon
& spring onion £8.75

Riddle & Finns fishcakes with tartar sauce £8.25

Smoked local mackerel with seasonal leaves,
fennel, parmesan & a poached egg £7.75

Monkfish cheek tempura
with a ginger & peanut dipping sauce £7.95

Smoked eel with herbed potato cake
& tomato chutney £9.25

Provençal style grilled Cornish sardines £7.50

Pan fried salt & pepper squid
with watercress & Asian dressing £8.75

Squid sautéed with chorizo & chilli £8.50

Hand picked crab cakes
with green apple & chilli oil £9.95

Large razor clams steamed with white wine,
garlic & parsley served in the shell £11.95
(when available)

Hand carved smoked salmon on buckwheat
blinis with soured cream & chives £9.95

Scottish rope grown mussels served *marinière*
or with local cider, garlic, parsley & cream
Starter £7.95 Main £10.95

CRUSTACEA

Shell-on Atlantic prawns

1/2 Pint £6.50

Pan fried tiger prawns cooked in garlic butter
with shallots, paprika & lime £7.50

Seared tiger prawns with a teriyaki & sesame glaze
£7.50

Riddle & Finns mixed shellfish *marinière*
£9.95

1/2 dozen steamed langoustine *marinière*
£12.95

Riddle & Finns potted shrimp
with wholegrain toast
£9.25

FRUITS DE MER PLATTERS

Fresh crab or lobster served cold
with a selection of our finest shellfish

Crab £30 per head **Lobster** £35 per head

SALADS

Goat's cheese, roasted peppers
& sun blushed tomato salad
£9.95

Tomato & vegetable stuffed pepper
with a herb crust
£8.95

1/2 Lobster & king prawn cocktail
with seafood sauce served in the shell
£16.95

Whole crab salad served in the shell
with homemade aioli & green salad
£16.50

MAIN DISHES

~ Catch of the day ~

(Fresh fish from the counter: please ask staff for today's choice)
£ market price

Squid & shellfish risotto
£12.95

Crab, chilli & roquette linguini
£13.95

Riddle & Finns fish soup
£16.95

Pan roast skate wing with a caper butter
£15.50

Organic salmon fillet with a tomato &
watercress salad with new potatoes
£16.25

Pan fried fillets of bream with a potato rosti
& roast tomato coulis
£15.25

Riddle & Finns fish pie
£15.95

Smoked haddock fillet with colcannon,
poached egg, prosciutto & a champagne sauce
£16.95

Keralan fish curry with basmati rice
& shrimp bhajis
£17.50

Roast fillet of brill with sautéed fennel,
kale & beurre blanc £16.50

Whole wok fried crab served
Singapore chilli style or teriyaki £16.95

Whole grilled lobster served with
garlic & herb butter £29.50 or thermidor £31.50

CAVIAR

Osetra Royal Selection black caviar

£69 per 30grms

Served with water biscuits & blinis.
Ideal with a bottle of Pol Roger Sir Winston Churchill 1998

OYSTERS

*Choose from either rock, native or oyster of the day,
served with a hot or cold sauce of your preference
(all 20p per topping)*

Rossmore Rock

Each - £1.90, 6 - £10, 12 - £20, 24 - £30

Loch Ryan Natives *(subject to season)*

Each - £2.30, 6 - £12.50, 12 - £24

Oyster of the day

Please ask staff for today's choice
£ market price

Foaming tankards of Black Velvet

The perfect accompaniment to oysters. £8.50

~ Cold sauces ~

Pickled cucumber & smoked bacon

Tomato, red onion, chilli & coriander salsa

Pickled ginger, spring onion, soy sauce & wasabi

Bloody Mary

~ Hot sauces ~

Champagne sauce

Kilpatrick

(Barbeque sauce & bacon lardons)

Stout beer batter

Smoked salmon & sea urchin butter

Oysters Rockefeller

(a rich mix of spinach & Pernod)

~ Oyster shot of the day ~

Please ask staff for today's choice £4.95

SIDE ORDERS

Riddle & Finns mixed leaf salad

Braised fennel

Green beans

Roast tomatoes

Mange tout

French fries

Mushy pea puree

Sautéed potatoes

Samphire & hollandaise

Hot spiced sausages

All £3.50

RIDDLE & FINNS

Champagne & Oyster Bar

~ White ~

Sauvignon Blanc, Sierra Grande

Chile 2008
Light, fresh & crisp Sauvignon. Delightfully zesty!
Bottle £14.50 Glass £4.50

Pinot Grigio, Principato

Italy 2008
Refreshingly dry, a little 'nutty' with hints of citrus fruit flavours
Bottle £17.50 Glass £5.25

Chenin Blanc, False Bay

South Africa 2008
Soft, rich Chenin, not too dry with a little honey on the finish
Bottle £18.00

Muscadet de Sevre et Maine sur Lie, Brebionnier

France 2007
Light, refreshing & vibrant seafood wine with a lime citrus fruit finish
Bottle £21.00 Glass £6.00

Viognier, Pennautier Vin de Pays

France 2008
Rich, full-bodied & packed with ripe apricot fruits
Bottle £22.00

Sauvignon de Touraine, Roc de Chateaufvieux

Loire 2007/08
Zesty Sauvignon with aromas of elderflower & hints of summer fruits
Bottle £22.00

Albarino, Raimat

Spain 2007
Perfumed, crisp & memorable Galician seafood wine
Bottle £23.00 Glass £6.75

Gewurtztraminer, Turkheim 'Organic'

France 2007
Distinctive rose petal, off-dry style that suits spicy sauces
Bottle £24.00

Crowded House Sauvignon Blanc, Marlborough

New Zealand 2007
Ripe tropical flavours on the palate with a long zingy lemon & lime finish.
Bottle £25.00

Gavi de Gavi, Nouvo Quadro

Italy 2007
The 'Chablis' of Northern Italy, elegantly dry & subtle Cortese
Bottle £27.00

Chablis 'Cuvee Andre', Malandes

France 2007
Elegant, floral nose & steely minerality. Made with oysters in mind!
Bottle £28.00

Chateau Tour de Mirambeau

France 2007
Crisp & lively, this Bordeaux sauvignon is perfect with seafood & fish
Bottle £30.00

Sancerre, Michel Girard

France 2008
Famous Loire classic that's crisp, dry and fresh, typically with hints of gooseberry fruit
Bottle £33.00 Half Bottle £19.50

Planeta Chardonnay

Sicily 2007
Rich, juicy, buttery & savoury. Ideal with creamy sauces
Bottle £49.00

Condrieu, Les Grandes Chailees

France 2007
Stunning Viognier, apricots vie with honeysuckle and vanilla spices
Bottle £75.00

Corton Charlemagne, Pierre Andre

France 2004
Sumptuous Burgundy. Rich, buttery and deliciously savoury
Bottle £115.00

~ Rosé ~

Borsao, Campo de Borja

Spain 2008
Aromas of strawberry & soft red fruits on the palate. 100% garnacha
Bottle £14.50 Glass £4.50

Head over Heals Rosé, Big Rivers

Australia 2007
Red berry & rose petal aromas dominate this dry & savoury Barbera & Sangiovese blend.
Bottle £20

Sancerre rose, Michel Girard

France 2007
Fine creamy nose & strawberry fruit taste from 100% Pinot Noir.
Bottle £32

~ Red ~

Merlot, Sierra Grande

Chile 2008
Soft, fragrant and plummy Merlot, mellow and satisfying
Bottle £14.50 Glass £4.75

Raimat 'Abadia', Costieres de Segre

Spain 2006
A lightly oaked Tempranillo blend for light meats or spiced fish dishes
Bottle £18.00 Glass £5.00

Fleurie, Calvaire

France 2007
Famously firm and fragrant Beaujolais cru
Bottle £28.00 Half Bottle £16.00

~ Champagne cocktails ~

Riddling Raspberry

Vodka, framboise & champagne combine to provide a subtle & fruity kick.

Classic champagne cocktail

This is pure class, a beautiful mix of brown sugar, Angostura bitters, Courvoisier & our house champagne.

Kir Royale

Invented in 1946 by Felix Kir, a pioneer of the twinning movement. A winning combination of cassis & champagne.

Black Velvet

Guinness & champagne: quite simply the best accompaniment for oysters & shellfish.

All at £8.50

~ Champagne & Sparkling Wine ~

Perrier-Jouët, Belle Epoque, 1999

A beautiful Gallé designed Art Nouveau bottle with equally impressive contents. A 50/50 blend of Pinot Noir & Chardonnay grapes give aromas of cream & honey with brioche & lingering nutmeg notes. Superb flavour with richness, elegance & finesse.
Bottle £125

Dom Perignon 2000

In the seventeenth century, a Benedictine monk accidentally created an aspirated wine. His pioneering methods laid the foundation for today's champagne makers & the bottle that bears his name has a reputation for consistent brilliance. An intense flavour with tropical fruit, berry & citrus aromas.
Bottle £155

Pol Roger, Sir Winston Churchill 1999

Created to celebrate the life of Pol Roger's most illustrious devotee, the Sir Winston Churchill has been described as the greatest prestige Cuvée of modern times. A dark gold hue & fine bubbles with a lively mousse & a deep, pungent nose featuring powerful scents of saffron, white peaches & marzipan. It has a rich palate that is moderately honeyed & tenderly spicy.
Bottle £180

Krug Grande Cuvée NV

There is no formula or recipe for this most majestic of Cuvées. Each year the Krug family meet to recreate their Grande Cuvée, paying careful attention to the most minute detail so that after six years of aging it will be in perfect continuity with previous Krugs. The exquisitely balanced palate & lingering, nutty, toasty finish are sure to delight even the most experienced connoisseur.
Bottle £190 Half Bottle £110

Louis Roederer Cristal 2002

The jewel of the Louis Roederer House is Cristal, created in 1876 for Tsar Alexander II. This is champagne at its finest, the embodiment of elegance & purity. An intense nose of white flowers, citrus & red berries, followed by warmer hints of toast & wood. On the palate, ripe lush fruits & toasty flavours. A dense, fleshy structure with a powerful finish.
Bottle £250

~ Sweet wine ~

Moscato Passito, Araldica

Light and refreshingly sweet Italian straw wine
½ Bottle £19.50 Glass £6.50 100ml

Beers

Budvar £3, Asahi Dry £3, Brooklyn lager £3.50,
Anchor Steam £3, Little Creatures pale ale £3.75,
Guinness £3

Soft drinks

Coke, lemonade, tonic, Diet Coke £1.50
Organic apple & rhubarb, Blood orange & mandarin,
Freshly squeezed orange juice £2.50
Old fashioned lemonade,
ginger & honey, or elderflower £2.10