

# 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 £7.50

Brighton scallops with homemade  
black pudding & caper butter £8.25

Riddle & Finns fishcakes with tartar sauce £8.25

Warm smoked mackerel fillet rarebit  
with roquette salad £7.75

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

Smoked eel with herbed potato cake  
& tomato chutney £9.25

Trio of Riddle & Finns pickled herrings £8.25

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

Chilli & ginger wok fried tiger prawns £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

Roast butternut squash, baby root vegetables &  
roquette with a honey & cumin dressing  
£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  
£12.95

Riddle & Finns fish stew  
£16.95

Whole roast plaice with sautéed wild mushrooms  
or lemon, caper & saffron butter  
£16.95

Crayfish & seafood gumbo with basmati rice  
£17.50

Pan fried gurnard fillets with patatas bravas  
£14.95

Riddle & Finns fish pie  
£15.95

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

Goan fish curry with basmati rice  
£17.50

Roast halibut with a mushy pea puree  
£21.50

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

Hot spiced sausages

All £3.50

# RIDDLE & FINNS

*Champagne & Oyster Bar*

## ~ White ~

### Cuvée Jean Paul, Côtes de Gascogne

France 2007  
A fresh, dry white with a delicious, fresh, fragrant nose & crisp green fruit on the palate.  
Bottle £14 Glass £4.25

### Plumpton Estate, Cloudy Ridge Dry

England 2008  
Young & clean, with fresh floral, peach & crisp green apple characters.  
Bottle £14.50 Glass £4.50

### Oveja negra Chardonnay, Viognier, Central Valley

Chile 2007  
Modern approach & an ideal climate produce this subtle, peachy wine.  
Bottle £16 Glass £5.25

### Pinot Grigio, Boira IGT

Italy 2007 'Organic'  
A very popular Venetian wine. Refreshingly dry with intense flavours of citrus fruit.  
Bottle £17.50

### Sauvignon de Touraine, Guy Allion

France 2007  
Zesty Sauvignon with aromas of elderflower & hints of summer fruits  
Bottle £18

### Sauvignon Blanc, Bon Courage

South Africa 2007  
From the Bruwer family estate, clean, crisp & loaded with tropical fruit flavours.  
Bottle £20

### Picpoul de Pinet Beranger

France 2007  
Green fruit flavours with a touch of spritz, often described as "the Muscadet of the South".  
Bottle £21

### Muscadet de Sevre et Maine sur Lie, Brebionnier

France 2007  
Rich & yeasty: mouth-wateringly good, a must with shellfish.  
Bottle £22 Glass £6

### Macon Solutre Auvigne

France 2006/2007  
Chardonnay grapes give this fresh, crisp wine character & beautiful balance.  
Bottle £23

### Pewsey Vale, Riesling, Eden Valley

Australia 2007  
A wine of wonderful delicacy & finesse, sherbet lemons & lime flavours that go on & on.  
Bottle £25

### Albarino, Riente, Rias Baxias

Spain 2005  
The speciality grape of Galicia, giving a perfumed, peachy, unoaked wine.  
Bottle £27

### Sancerre, Michel Girard

France 2006/07  
Famous Loire classic - crisp, dry & fresh with hints of gooseberry.  
Bottle £30 ½ bottle £19

### Chablis Dom. De la Boissonneuse

France 2006 'Biodynamic'  
A wine of real purity, excellent steely mineral character & lingering floral flavours.  
Bottle £36

### Puligny-Montrachet, Domaine Sylvain Bzikot

France 2006  
Perfumed, rich & buttery, with seductive hazelnut aromas. Pure elegance.  
Bottle £65

### Condrieu, M.Chapoutier

France 2006  
World's best Viognier, opulence personified, apricots vie with honeysuckle & vanilla spice.  
Bottle £75

### Corton Charlemagne, Grand Cru

France 2004  
The most sumptuous of Burgundies, fabulous, rich buttery fruit with honey & cinnamon.  
Bottle £105

## ~ Rosé ~

### Plumpton Estate Cloudy Ridge Rosé

England 2008  
Perfect summer rosé with masses of strawberry & raspberry fruits on the nose.  
Bottle £17 Glass £5

### Head over Heals Rosé, Big Rivers

Australia 2007/08  
Red berry & rose petal aromas dominate this dry & savoury Barbera & Sangiovese blend.  
Bottle £18

### Sancerre rose, Michel Girard

France 2007  
Fine creamy nose & strawberry fruit taste from 100% Pinot Noir.  
Bottle £29

## ~ Red ~

### Cuvée Jean Paul, vin de pays de Vaucluse

France 2006/2007  
A delicious medium to full-bodied red with luscious plum & strawberry fruit on the palate. Soft, fruity & very drinkable, yet serious enough to accompany food.  
Bottle £14 Glass £4.25

### Bergerie La bastide, vin de pays de Mediterranee

France 2007  
A supple Southern French blend ideal for spiced fish dishes.  
Bottle £15 Glass £4.75

### Fleurie, Domaine Presle, Mommessin

France 2006  
The 'Queen' of Beaujolais. Refined & delicate, violets on the nose & summer redcurrants.  
Bottle £25

## Beers

Budvar £3, Asahi Dry £3, Brooklyn lager £3.50,  
Anchor Steam £3, Asahi Black £3, Guinness £3

## Soft drinks

Coke, lemonade, tonic, Diet Coke £1.40

Organic apple & rhubarb, Blood orange & mandarin,  
Freshly squeezed orange juice £2.50

Old fashioned lemonade,  
ginger & honey, or elderflower £2.10

## Champagne

### 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 £140

### 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 £140

### 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 £175

### Krug Grande Cuvée

There is no formula or recipe for this most majestic of Cuvéés. 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 £180 ½ Bottle £95

### Louis Roederer Cristal 2000/2002

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 £220

## ~ Dessert wines ~

### Veuve Clicquot, Rich NV

An ideal dessert champagne. Smooth & elegant with aromas of hazelnuts & marzipan, crowned by a veil of sweet vanilla spice.  
½ Bottle £29.50

### Yalumba Hand Picked Bortryis Viognier

A delicious, Australian, golden nectar. Opulent flavours of apricots, peaches & spice. Exotic, luscious, long & elegant.  
½ Bottle £19.50 Glass £6.50 100ml

## ~ 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