

RIDDLE & FINNS

Champagne & Oyster Bar

LIGHT BITES & STARTERS

IDEAL AS A STARTER FOR ONE
OR ORDER SEVERAL TO SHARE

NEW ENGLAND CLAM & BACON CHOWDER

£9

RIDDLE & FINNS SASHIMI

TUNA, SALMON, RED PRAWN,
WHITE FISH & SCALLOPS

STARTER £18 MAIN £36

SALMON TARTARE

KETA CAVIAR, LEMON, CAPERS

OLIVE OIL, CROSTINI

£13.50

ROASTED OCTOPUS

TOASTED CORN PURÉE, CHIMICHURRI SALSA

£12.50

VIETNAMESE FISH CAKES

SWEET CHILLI, BABY WATERCRESS

£10

CALAMARI WITH PEANUT &

GINGER DIPPING SAUCE

£10

SALT & PEPPER CRISPY SQUID

WILD ROCKET, ALMOND & GARLIC DIP

£10.50

SCOTTISH ROPE GROWN MUSSELS

CHERRY TOMATO WITH NDUJA OR MARINIÈRE

STARTER £9.50 MAIN £17.50

HAND CARVED SMOKED SALMON
WITH BUCKWHEAT BLINIS & CONDIMENTS

£13.50

BRIGHTON PAN FRIED LEMON & PARSLEY
SCALLOPS IN THE SHELL

£13

BRIGHTON PAN FRIED SCALLOPS,
BURNT APPLE, CRISPY MORCILLA,
PARSLEY OIL

£13.50

TEMPURA MONKFISH
WITH JALAPEÑO & BASIL DIP

£10.50

CRUSTACEA

TEMPURA TIGER PRAWNS WITH
SRIRACHA MAYO

£12

PAN FRIED GIANT WILD GAMBAS
CHILLI & GARLIC, BRIXHAM CRAB TOAST,
SQUID INK AIOLI

£15.50

RIDDLE & FINNS POTTED SHRIMP
WITH TOAST

£12

6 SCOTTISH LANGOUSTINES ON ICE

£29

GRILLED LANGOUSTINES
WITH CHILLI & SALSA VERDE

£30

FRUITS DE MER PLATTER

A COLD SELECTION OF OUR FINEST SHELLFISH

CLASSIC (INCLUDES 1/2 CRAB) £55

SUPREME (INCLUDES WHOLE CRAB) £90

ROYALE (INCLUDES WHOLE LOBSTER & WHOLE CRAB) £145

PLEASE ASK STAFF FOR TODAY'S SELECTION



WE ARE PROUD SPONSORS OF THE NATIONAL LOBSTER
HATCHERY AND SUPPORT THE SUSTAINABLE SEAFOOD
'BUY ONE, SET ONE FREE' SCHEME.

SALADS

1/2 LOBSTER SALAD WITH PAD THAI SLAW

£30

WHOLE CRAB SERVED IN THE SHELL WITH HOME
MADE AIOLI & GREEN SALAD

£25

VEGETARIAN

RISOTTO OF THE DAY (V)

£15

SRI LANKAN VEGETABLE CURRY (V)
SQUASH SAMOSA, CUCUMBER & CARROT SAMBAL,
YOGHURT FLATBREAD

£17

RIDDLE & FINNS

Champagne & Oyster Bar

MAIN DISHES

CATCH OF THE DAY

FRESH FROM THE BOAT
PLEASE ASK STAFF FOR TODAY'S CHOICES
£ MARKET PRICE

WITH A CHOICE OF THE FOLLOWING SAUCES:

CAPER BUTTER +£1.75
SHELLFISH BUTTER EMULSION +£5

SQUID & SHELLFISH RISOTTO
£19

SEAFOOD LINGUINI
£19

RIDDLE & FINNS FISH SOUP
SOURDOUGH TOAST
£26

SMOKED HADDOCK FILLET
COLCANNON, POACHED EGG, PROSCIUTTO
& CHAMPAGNE SAUCE
£22.50

PAN FRIED SEA BASS FILLET
CAULIFLOWER PURÉE, CONFIT LEMON ANYA
POTATOES, PURPLE SPROUTING,
SAGE & BROWN SHRIMP BUTTER
£26.50

ROASTED WILD HALIBUT
LOBSTER DUMPLING, CRISPY TIGER PRAWN,
CRUSHED NEW POTATOES,
GINGER & LEMON BUTTER
£26.50

SRI LANKAN MONKFISH & PRAWN CURRY
SQUASH SAMOSA, CUCUMBER & CARROT SAMBAL,
YOGHURT FLATBREAD
£27

WHOLE WOK FRIED
CHILLI & GINGER SINGAPORE CRAB
VERMICELLI NOODLE SALAD
£33.50

WHOLE GRILLED LOBSTER
GARLIC & HERB BUTTER OR THERMIDOR
£54 £57

½ GRILLED LOBSTER
GARLIC & HERB BUTTER OR THERMIDOR
£28 £30

OYSTERS

	1	6	12
JERSEY ROCK	£3.30	£19.80	£39.60
IRISH ROCK	£3.30	£19.80	£39.60
POOLE BAY	£3.30	£19.80	£39.60
WHITSTABLE BAY ROCK	£3.30	£19.80	£39.60

FOAMING TANKARDS OF BLACK VELVET
THE PERFECT ACCOMPANIMENT TO OYSTERS
£17

COLD

(£1.25 PER OYSTER)

TABASCO & LIME GRANITA
CUCUMBER KIMCHI
BLOODY MARY

HOT

(£1.75 PER OYSTER)

CHAMPAGNE SAUCE
KILPATRICK
(BARBEQUE SAUCE & BACON LARDONS)
PORTHILLY
(DEEP FRIED & SERVED WITH PICKLED VEGETABLES
& CITRUS MAYONNAISE)
GILHOOLEY
(PARMESAN, TABASCO, BUTTER & SPICES)

BLOODY MARY OYSTER SHOT
£6



IMPERIAL OSCIETRA

£31 PER 10 GRAMS / TASTING SPOON £2.75
SERVED WITH WATER BISCUITS & BLINIS
OR TRY CAVIAR WITH YOUR OYSTERS FOR
£2.25 PER TOPPING



N25 GOLDEN KALUGA

£85 PER 30 GRAMS
A GREAT BALANCE OF SAVOURY, CREAMINESS
& TOASTED HAZELNUTS. THE AGING OF THIS CAVIAR
GREATLY ENHANCES THE FLAVOUR.

SIDE DISHES

HERITAGE TOMATO SALAD,
BUFFALO MOZZERELLA,
OREGANO & BALSAMIC

GREEN BEANS WITH MISO
BUTTER & SESAME

CAVOLO NERO,
ANCHOVIES, BLACK
PEPPER & LEMON

SAUTÉED POTATOES,
GARLIC & ROSEMARY

ALL £6

FRENCH FRIES £4.50