RIDDLE & FINNS

Champagne & Oyster Bar

CAVIAR

IMPERIAL OSCIETRA
10 GRAMS | 30
SERVED WITH BLINIS & CRÈME FRAÎCHE
TASTING SPOON | 10

ROYAL BELUSKI
30 GRAMS | 60

SERVED WITH BLINIS & CRÈME FRAÎCHE

OYSTERS

JERSEY ROCK
CRISP, CITRUS, CUCUMBER
ONE | 4 • SIX | 23 • DOZEN | 44

IRISH ROCK
SWEET, BRINY, DELICATE
ONE | 4 • SIX | 23 • DOZEN | 44

LOUËT-FEISSER
RICH, NUTTY, ROUNDED
ONE | 5.5 • SIX | 31 • DOZEN | 60

PORTHILLY
KOREAN MAYO, PICKLED SHALLOT
5.5 | EACH

ROCKEFELLER
A RICH MIX OF SPINACH & PERNOD
5.5 | EACH

KILPATRICK
BARBECUE SAUCE & BACON
5.5 | EACH

SOY, SESAME & YUZU
SPRING ONION, SESAME & CHILLI
5 | EACH

CHEF'S COLD OYSTER SELECTION
SIX | 27 • DOZEN | 50

For allergy information, please ask a member of staff.
We are a nut-free restaurant.
Service is discretionary but a recommended 12.5% will be added to your bill.

SNACKS

RIDDLE & FINNS BREAD BASKET | 5
SERVED WITH AIOLI & MACKEREL PÂTÉ

GILDA | 4
OCTOPUS, GORDAL OLIVE & PICKLED CHILLI

CROSTINI | 3.5
ANCHOVY, PICKLED APPLE & CELERIAC RÉMOULADE

PORK CROQUETTE & TORCHED SCALLOP | 4.5
BURNT APPLE PURÉE

SMALL PLATES

WHIPPED COD'S ROE | 7
CRISPY POTATO SKINS

NEW ENGLAND CLAM CHOWDER | 11
BACON & HERB OIL

SALT & PEPPER CALAMARI | 13
MISO & LIME LEAF DIP

SAUTÉED SQUID | 16
WHIPPED FETA & WHITE BEAN,
BLOOD ORANGE & CHILLI DRESSING

BRIGHTON SEARED SCALLOPS | 15.75
LEMON & PARSLEY

TEMPURA TIGER PRAWNS | 8 / 16
GOCHUJANG MAYO, KIMCHI RELISH,
SPRING ONIONS & LIME

SOUPE DE POISSON | 18
ROUILLE, CROSTINI & GRUYÈRE

MUSSELS MARINIÈRE | 13 / 23
ROPE-GROWN

SAUTÉED TIGER PRAWNS | 16
CHILLI, GARLIC & EXTRA VIRGIN OLIVE OIL

HAND-CARVED SMOKED SALMON | 14
BUCKWHEAT BLINIS & CONDIMENTS

MONKFISH SCAMPI | 14
FURIKAKE, SPRING ONION & PICKLED CHILLI TARTARE

YELLOWFIN TUNA TARTARE | 15.5
SRIRACHA DRESSING, SESAME & SHISO

SLOW-COOKED RABBIT | 14.5
HANDMADE GNOCCHETTI SARDI,
PANCETTA & PECORINO

FISH ON THE BONE

BREAM | LEMON SOLE | MACKEREL
DOVER SOLE | SEA BASS FOR TWO
LOCALLY CAUGHT · MARKET PRICE

SERVED WITH YOUR CHOICE OF
CONFIT GARLIC OIL | CAPER BUTTER
BUTTERED SAMPHIRE

FRUITS DE MER PLATTER

A COLD SELECTION OF OUR FINEST SHELLFISH

CLASSIC | 75
INCLUDES 1/2 CRAB

SUPREME | 135
INCLUDES WHOLE CRAB

ROYALE | 210
INCLUDES WHOLE LOBSTER & WHOLE CRAB

ADD IMPERIAL OSCIETRA | 25
ADD ROYAL BELUSKI | 50

HOT SEAFOOD PLATTER

SCALLOPS, OYSTERS, MUSSELS, SQUID,
RED PRAWNS, OCTOPUS,
SAMPHIRE, CHILLI & GARLIC
(MINIMUM OF 2 PEOPLE)
39 PP

LOBSTER

THERMIDOR
HALF | 36 • WHOLE | 70

GRILLED
GARLIC & HERB BUTTER
HALF | 35 • WHOLE | 68

LOBSTER SALAD | 35
MIXED LEAF, PONZU DRESSING & DASHI MAYO

We are proud sponsors of The National Lobster Hatchery and support the sustainable seafood 'buy one, set one free' scheme.

@RIDDLEANDFINNSBRIGHTON

MAINS

SQUID & SHELLFISH RISOTTO | 26
CLAMS, MUSSELS & PRAWNS

SEAFOOD LINGUINE | 26
SCALLOPS, PRAWNS, SHELLFISH
& A TOUCH OF CHILLI

SMOKED HADDOCK FILLET | 30
COLCANNON, POACHED EGG,
PROSCIUTTO & CHAMPAGNE SAUCE

SINGAPORE CRAB | 32
CHILLI, GINGER & CORIANDER

MONKFISH MADRAS | 32.5
LENTIL SAMOSA, BURNT LIME,
YOGHURT & CORIANDER

GRILLED COURGETTE MADRAS (V) | 20
LENTIL SAMOSA, BURNT LIME,
YOGHURT & CORIANDER

WARM DRESSED CRAB | 32
CRUSHED POTATOES, GARLIC MAYO,
CELERIAC & APPLE RÉMOULADE

ROAST SEA BREAM FILLET | 28.5
GNOCCHI, CHARRED TENDERSTEM,
SAFFRON SAUCE & PICKLED MUSSELS

RIBEYE STEAK | 45
FRIES & GARLIC BUTTER

ROAST CHICKEN | 26
CREAMED POTATOES & SANDY CARROTS

SIDES

MIXED GREENS | 6
GARLIC BUTTER

NEW POTATOES | 6
HERB BUTTER

FRENCH FRIES | 6

BUTTERED SAMPHIRE | 6

CRISPY BROCCOLI | 6
RANCH DRESSING

ROCKET | 6
PECORINO & HOUSE DRESSING

RIDDLEANDFINNS.CO.UK

RIDDLE & FINNS

Champagne & Oyster Bar

SPARKLING

	GLS	BTL
FONTESSA, PROSECCO BRUT *NV, ITALY*	11	48
COURT GARDEN CLASSIC CUVÉE *2018, SUSSEX*	16	70
COURT GARDEN ROSÉ *2019, SUSSEX*	17	72
COURT GARDEN BLANC DE BLANCS *2018, SUSSEX*		77
NYETIMBER CLASSIC CUVÉE *NV, SUSSEX*	19.5	100

CHAMPAGNE

	GLS	BTL
PIERRE MIGNON PREM CRU *NV, LE BREUIL, CHAMPAGNE*	17.5	79
PIERRE MIGNON ROSÉ PREM CRU *NV, LE BREUIL, CHAMPAGNE*	18.5	81
PIERRE MIGNON BLANC DE BLANCS GRAND CRU *NV, LE BREUIL, CHAMPAGNE*	20.5	98
POL ROGER, BRUT RÉSERVE WHITE FOIL *NV, ÉPERNAY, CHAMPAGNE*	22	107
LOUIS ROEDERER, COLLECTION 244 *NV, REIMS, CHAMPAGNE*		107
BOLLINGER SPECIAL CUVÉE *NV, AŸ, CHAMPAGNE*		116
TAITTINGER, PRÉLUDE GRANDS CRUS *NV, REIMS, CHAMPAGNE*		121
BOLLINGER ROSÉ *NV, AŸ, CHAMPAGNE*		125
BILLECART-SALMON SOUS BOIS *NV, MAREUIL-SUR-AŸ, CHAMPAGNE*		145
KRUG, GRANDE CUVÉE *NV, REIMS, CHAMPAGNE*		350

VINTAGE CHAMPAGNE

	BTL
PIERRE MIGNON, GRAND VINTAGE ANNÉE DE MADAME *2013, LE BREUIL, CHAMPAGNE*	105
BOLLINGER “GRANDE ANNÉE” *2015, AŸ, CHAMPAGNE*	220
DOM PÉRIGNON *2015, HAUTVILLERS, CHAMPAGNE*	285
POL ROGER, SIR WINSTON CHURCHILL *2015, ÉPERNAY, CHAMPAGNE*	295
DOM PÉRIGNON ROSÉ *2009, HAUTVILLERS, CHAMPAGNE*	490

All wines by the glass are served in standard 175ml measures - 125ml measures are available on request. Champagne by the glass in 125ml measures. If a vintage is not available, an alternative will be offered.

WHITE

	GLS	BTL
TREBBIANO, TERRE ALLEGRE IGT *PUGLIA, ITALY*	9.75	31
VERDEJO - SAUVIGNON BLEND, CAMPO FLORES, 'ORGANICO' *2025, LA MANCHA, SPAIN*	11.5	36
CHARDONNAY, CASTILLO DE ENÉRIZ, BODEGAS MANZANOS *2025, NAVARRA, SPAIN*		40
PICPOUL DE PINET, ORNEZON, VIGNERONS DE FLORENSAC *2024, LANGUEDOC-ROUSSILLON, FRANCE*	13.75	46
TEMPRANILLO BLANCO, 1890 FINCA MANZANOS *2025, RIOJA, SPAIN*		47
MUSCADET SUR LIE, LA ROCHE BLANCHE *2024, LOIRE, FRANCE*	14.5	48
ALBARIÑO, LAGAR DE BOUZA, BOUZA DO REI *2025, GALICIA, SPAIN*		52
SAUVIGNON BLANC, DILLON'S POINT SINGLE VINEYARD *2025, MARLBOROUGH, NEW ZEALAND*	15.75	54.5
GAVI DEL COMUNE DI GAVI, DOCG, TENUTA OLIM BAUDA *2024, PIEDMONT, ITALY*	16.5	67
BOUZERON ALIGOTÉ, CLOS DE LA FORTUNE MONOPOLE, CHANZY, CÔTE CHALONNAISE *2023, BURGUNDY, FRANCE*		75
POUILLY-FUMÉ, LES LOGES, DOMAINE PIERRE MARCHAND *2024, LOIRE, FRANCE*		75
MERCUREY, CLOS LES BUSSIÈRES-MONOPOLE, CHANZY *2023, BURGUNDY, FRANCE*		80
CHABLIS 1ER CRU, VAU-LIGNEAU, DOMAINE MICHAUT FRÈRES *2024, BURGUNDY, FRANCE*		80
CHARDONNAY, 'CROSSBARN', PAUL HOBBS *2023, CALIFORNIA, USA*		90

ROSÉ

	GLS	BTL
PIERRE ET PAPA ROSÉ IGP, PAYS D'OC *2025, LANGUEDOC-ROUSSILLON, FRANCE*	9.75	31
MANZANOS 1890, ROSADO *2025, RIOJA, SPAIN*	11	37
CHÂTEAU L’ESCARELLE, LES DEUX ANGES *2025, PROVENCE, FRANCE*		55

ORANGE

	GLS	BTL
CAP SENTIT ORANGE, MONTSANT, CELLER DE CAPÇANES *2023, MONTSANT, SPAIN*	14	55

RED

	GLS	BTL
SANGIOVESE, IGT, TERRE ALLEGRE *PUGLIA, ITALY*	10.75	34
GRACIANO, 1890 FINCA MANZANOS, BODEGAS MANZANOS *2025, RIOJA, SPAIN*	12.5	41
BARBERA D'ASTI, LA VILLA, DOCG, TENUTA OLIM BAUDA *2024, PIEDMONT, ITALY*		46
BOURGOGNE PINOT NOIR, LES FORTUNÉS, CHANZY *2023, BURGUNDY, FRANCE*		99

BLOODY MARY BAR

VODKA · VIRGIN — 12 · 7
THE PICKLE HOUSE SPICED TOMATO MIX

HOUSE SPECIAL — 14.5
OUR DELICIOUS BLOODY MARY WITH A SIGNATURE OYSTER TO TOP IT OFF

BLOODY HELL MARY SHOT — 5
VODKA, THE PICKLE HOUSE SPICED TOMATO MIX, JERSEY OYSTER, CORNICHON, PRAWN

THE PERFECT G&T

58 & CO — 12.5
CITRUS & SAVOURY

TARQUIN'S RHUBARB & RASPBERRY GIN — 12
RED FRUIT SORBET & FRANGIPANE

HENDRICK'S GIN — 12.5
ROSE & CUCUMBER

TANQUERAY 10 — 13.5
BRIGHT & CITRUS

BEER & CIDER

RIDDLES X UNBARRED SHIMMER PILSNER *5.2% ABV* — 6

ESTRELLA DAMM *4.6% ABV* — 6

CURIOUS BREW APPLE CIDER *5.2% ABV* — 6

UNBARRED PALE ALE *4.5% ABV* — 6

GUINNESS *4.1% ABV* — 6.5

JOIN THE PEARL CLUB!

BLACK VELVET

GUINNESS & CHAMPAGNE
SIMPLY THE BEST ACCOMPANIMENT FOR OYSTERS SERVED IN A PEWTER TANKARD
10

COCKTAILS

RIDDLING RASPBERRY — 17
VODKA, CHAMBORD & CHAMPAGNE

KIR ROYALE — 17
CASSIS & CHAMPAGNE

FRENCH 75 — 17
GIN, LEMON & CHAMPAGNE

NEGRONI — 12.5
GIN, SWEET VERMOUTH, CAMPARI

MARGARITA - *SALT & CHILLI HALF RIM* — 13
TEQUILA, LIME, COINTREAU

APEROL & BLOOD ORANGE SPRITZ — 12.5
TOPPED WITH PROSECCO

OLD FASHIONED — 13.5
BOURBON, BITTERS, SUGAR

CLASSIC MARTINI — 12.5
VODKA OR GIN, OLIVE OR PEEL

PICKLED MARTINI — 12.5
VODKA/GIN, THE PICKLE HOUSE, NOILLY PRAT

ESPRESSO MARTINI — 14
VODKA, KAHLÚA, COFFEE

NON ALCOHOLIC

BLANC DE BLANCS, ODDBIRD — 7.5 · 30
NV LANGUEDOC-ROSSILLON, FRANCE

GUINNESS *0%* — 6.5

ESTRELLA GALICIA *0%* — 6

PENTIRE & TONIC — 6.95
PENTIRE ADRIFT, LEMON, ROSEMARY

GINGER & THYME — 7.5
GINGER, THYME, HONEY, SODA

PEAR LEMONADE — 6.95