FESTIVE SET MENU

SELECT A **STARTER, MAIN & DESSERT**
45 PP | 35 PP **(VEGAN/VEGETARIAN)**

Pre-booking for GROUPS of 4 or more

AMUSE BOUCHE
A COMPLIMENTARY BITE TO START

STARTERS

SALT & PEPPER CALAMARI (DF)
MISO & LIME LEAF DIP

MONKFISH SCAMPI
SPRING ONION, MAYO & LIME

MUSSELS MARINIÈRE (can be **GFI**)
SCOTTISH ROPE GROWN

CRISPY BUTTERMILK CHICKEN
BABY GEM, PARMESAN DRESSING, CUCUMBER ESCABECHE

YELLOWFIN TUNA TARTARE (GFI)
SRIRACHA DRESSING, SESAME & SHISO

PAN-FRIED GNOCCHI (V)
SAFFRON SAUCE, TENDERSTEM & SALSA VERDE

BRIGHTON SEARED SCALLOPS
LEMON & PARSLEY

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

RIDDLE & FINNS
Champagne & Oyster Bar

MAINS

FILLET OF SEA BREAM
PEARL BARLEY, CAVALO NERO
& MUSSELS À LA NORMANDE

28 DAY AGED PORK CHOP
MASH, CELERIAC, PEAR & WATERCRESS SALAD

SEAFOOD LINGUINI (can be **DF**)
SCALLOPS, PRAWNS, SHELLFISH
& A TOUCH OF CHILLI

GRILLED COURGETTE MADRAS (V/VG)
LENTIL SAMOSA, BURNT LIME,
YOGHURT & CORIANDER

LEMON SOLE (GFI/DF)
BROWN SHRIMP & BEURRE NOISETTE, NEW POTATOES

GRILLED RIBEYE STEAK
FRENCH FRIES, TENDERSTEM & GARLIC BUTTER
£8 | SUPPLEMENT

1/2 LOBSTER THERMIDOR (GFI)
FRENCH FRIES
£10 | SUPPLEMENT

OYSTERS & CAVIAR
PLEASE ASK YOUR SERVER
FOR DETAILS ON TODAY'S VARIETIES

DESSERTS

SET VANILLA CUSTARD
APPLE COMPOTE & SUNFLOWER SEED CRUMBLE

DARK CHOCOLATE MOUSSE
FEUILLETINE, EXTRA VIRGIN OLIVE OIL & SEA SALT

TIRAMISU
COFFEE, MASCARPONE & SPONGE

COCONUT CHOCOLATE TRUFFLE (VG)
RASPBERRY SORBET, MIXED BERRIES

We use gluten-free ingredients (GFI) but we cannot sell 'gluten-free' options. Please tell us about your allergies and ask us about allergens.

Service is discretional but a recommended 12.5% will be added to your bill.

Available 23.11 - 30.12

RIDDLE & FINNS

Champagne & Oyster Bar

GRAND SHARER

A TABLE SHARING OPTION FOR EVERYONE TO SHARE | 65 PP

Pre-booking for GROUPS of 7 or more, for all to share

SNACKS

RIDDLE & FINNS BREAD BASKET
SERVED WITH AIOLI & MACKEREL PÂTÉ

CROSTINI
ANCHOVY & CONFIT CHERRY TOMATOES

GILDA
OCTOPUS, GORDAL OLIVE & PICKLED CHILLI

CHEFS OYSTER SELECTION

STARTERS

HAND CARVED SMOKED SALMON
BUCKWHEAT BLINIS & CONDIMENTS

TEMPURA TIGER PRAWNS
GOCHUJANG MAYO, KIMCHI RELISH, SPRING ONIONS & LIME

SAUTÉED SQUID
CELERIAC AIOLI, SUMAC

SALT & PEPPER CALAMARI
MISO & LIME LEAF DIP

DESSERTS

A SELECTION OF
RIDDLE & FINNS FINEST DESSERTS

MAINS

WHOLE FISH OF THE DAY
CONFIT GARLIC OIL
(TO SHARE)

HOT SEAFOOD PLATTER
SCALLOPS, OYSTERS, MUSSELS,
RED PRAWNS, OCTOPUS,
SAMPHIRE, CHILLI & GARLIC

served with

MIXED GREENS
GARLIC BUTTER

SAUTÉED POTATOES
HERB BUTTER

For allergy information, please ask a member of staff.
Service is discretional but a recommended 12.5% will be added to your bill.

Available 23.11 - 30.12