# RIDDLE & FINNS

*Champagne & Oyster Bar*

## GROUP SET MENU for GROUPS of 7 or more

CHOOSE YOUR STARTER, MAIN & DESSERT

### STARTERS

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

**SALT & PEPPER CALAMARI (DFI)**
MISO & LIME LEAF DIP

**SAUTÉED SQUID (GFI)**
WHIPPED FETA & WHITE BEAN,
BLOOD ORANGE & CHILLI DRESSING

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

**MONKFISH SCAMPI**
FURIKAKE, SPRING ONION & PICKLED CHILLI TARTARE

**TEMPURA TENDERSTEM (DFI/VG)**
MISO AND LIME LEAF DIP

### MAINS

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

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

**SOUPE DE POISSON** (can be **GFI**)
ROUILLE, CROSTINI & GRUYÈRE

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

**LEMON SOLE (GFI/DFI)**
CONFIT GARLIC OIL, NEW POTATOES

**ROAST CHICKEN (GFI)**
CREAMED POTATOES & SANDY CARROTS

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

### DESSERTS

**SET CUSTARD** (can be **GFI**)
APPLE COMPOTE & SUNFLOWER SEED CRUMBLE

**CHOCOLATE MOUSSE** (can be **GFI**)
EXTRA VIRGIN OLIVE OIL, SEA SALT & FEUILLETINE

**TIRAMISU**

**COCONUT CHOCOLATE TRUFFLE (VG)**
RASPBERRY SORBET

## ADD ONS

### 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

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

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

### SIDES | 6

**MIXED GREENS**
GARLIC BUTTER

**NEW POTATOES**
HERB BUTTER

**FRENCH FRIES**

**BUTTERED SAMPHIRE**

**CRISPY BROCCOLI**
RANCH DRESSING

**ROCKET**
PECORINO & HOUSE DRESSING

## GROUP SET MENU | 45 PP

**35 PP (VEGAN/VEGETARIAN)**

We use gluten-free ingredients (GFI) but we cannot sell 'gluten-free' options. Please tell us about your allergies and ask us about allergens.
We are a nut-free restaurant.
Service is discretionary but a recommended 12.5% will be added to your bill.

# RIDDLE & FINNS

*Champagne & Oyster Bar*

## GRAND SHARER | 65 PP

for GROUPS of 7 or more, for all to share

### SNACKS

**RIDDLE & FINNS BREAD BASKET**
SERVED WITH AIOLI & MACKEREL PÂTÉ

**CROSTINI**
ANCHOVY, PICKLED APPLE & CELERIAC RÉMOULADE

**GILDA**
OCTOPUS, GORDAL OLIVE & PICKLED CHILLI

**JERSEY ROCK OYSTERS**

### STARTERS

**HAND CARVED SMOKED SALMON**
BUCKWHEAT BLINIS & CONDIMENTS

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

**YELLOWFIN TUNA TARTARE**
SRIRACHA DRESSING, SESAME & SHISO

**SALT & PEPPER CALAMARI**
MISO & LIME LEAF DIP

### MAINS

**WHOLE FISH OF THE DAY**
CONFIT GARLIC OIL

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

*served with*

**MIXED GREENS**
GARLIC BUTTER

**NEW POTATOES**
HERB BUTTER

### DESSERTS

A SELECTION OF
RIDDLE & FINNS FINEST DESSERTS

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.

# RIDDLE & FINNS

*Champagne & Oyster Bar*

## SPARKLING

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

## CHAMPAGNE

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

## VINTAGE CHAMPAGNE

| | BTL |
|---|---|
| PIERRE MIGNON, GRAND VINTAGE ANNÉE DE MADAME<br>*2013, LE BREUIL, CHAMPAGNE* | 105 |
| BOLLINGER “GRANDE ANNÉE”<br>*2015, AŸ, CHAMPAGNE* | 220 |
| DOM PÉRIGNON<br>*2015, HAUTVILLERS, CHAMPAGNE* | 285 |
| POL ROGER, SIR WINSTON CHURCHILL<br>*2015, ÉPERNAY, CHAMPAGNE* | 295 |
| DOM PÉRIGNON ROSÉ<br>*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<br>*PUGLIA, ITALY* | 9.75 | 31 |
| VERDEJO - SAUVIGNON BLEND, CAMPO FLORES, 'ORGANICO'<br>*2025, LA MANCHA, SPAIN* | 11.5 | 36 |
| CHARDONNAY, CASTILLO DE ENÉRIZ, BODEGAS MANZANOS<br>*2025, NAVARRA, SPAIN* | | 40 |
| PICPOUL DE PINET, ORNEZON, VIGNERONS DE FLORENSAC<br>*2024, LANGUEDOC-ROUSSILLON, FRANCE* | 13.75 | 46 |
| TEMPRANILLO BLANCO, 1890 FINCA MANZANOS<br>*2025, RIOJA, SPAIN* | | 47 |
| MUSCADET SUR LIE, LA ROCHE BLANCHE<br>*2024, LOIRE, FRANCE* | 14.5 | 48 |
| ALBARIÑO, LAGAR DE BOUZA, BOUZA DO REI<br>*2025, GALICIA, SPAIN* | | 52 |
| SAUVIGNON BLANC, DILLON'S POINT SINGLE VINEYARD<br>*2025, MARLBOROUGH, NEW ZEALAND* | 15.75 | 54.5 |
| GAVI DEL COMUNE DI GAVI, DOCG, TENUTA OLIM BAUDA<br>*2024, PIEDMONT, ITALY* | 16.5 | 67 |
| BOUZERON ALIGOTÉ, CLOS DE LA FORTUNE MONOPOLE, CHANZY, CÔTE CHALONNAISE<br>*2023, BURGUNDY, FRANCE* | | 75 |
| POUILLY-FUMÉ, LES LOGES, DOMAINE PIERRE MARCHAND<br>*2024, LOIRE, FRANCE* | | 75 |
| MERCUREY, CLOS LES BUSSIÈRES-MONOPOLE, CHANZY<br>*2023, BURGUNDY, FRANCE* | | 80 |
| CHABLIS 1ER CRU, VAU-LIGNEAU, DOMAINE MICHAUT FRÈRES<br>*2024, BURGUNDY, FRANCE* | | 80 |
| CHARDONNAY, 'CROSSBARN', PAUL HOBBS<br>*2023, CALIFORNIA, USA* | | 90 |

## ROSÉ

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

## ORANGE

| | GLS | BTL |
|---|---|---|
| CAP SENTIT ORANGE, MONTSANT, CELLER DE CAPÇANES<br>*2023, MONTSANT, SPAIN* | 14 | 55 |

## RED

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

## BLOODY MARY BAR

| | |
|---|---|
| VODKA · VIRGIN<br>*THE PICKLE HOUSE SPICED TOMATO MIX* | 12 · 7 |
| HOUSE SPECIAL<br>*OUR DELICIOUS BLOODY MARY WITH A SIGNATURE OYSTER TO TOP IT OFF* | 14.5 |
| BLOODY HELL MARY SHOT<br>*VODKA, THE PICKLE HOUSE SPICED TOMATO MIX, JERSEY OYSTER, CORNICHON, PRAWN* | 5 |

## THE PERFECT G&T

| | |
|---|---|
| 58 & CO<br>*CITRUS & SAVOURY* | 12.5 |
| TARQUIN'S RHUBARB & RASPBERRY GIN<br>*RED FRUIT SORBET & FRANGIPANE* | 12 |
| HENDRICK'S GIN<br>*ROSE & CUCUMBER* | 12.5 |
| TANQUERAY 10<br>*BRIGHT & CITRUS* | 13.5 |

## 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*

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## COCKTAILS

| | |
|---|---|
| RIDDLING RASPBERRY<br>*VODKA, CHAMBORD & CHAMPAGNE* | 17 |
| KIR ROYALE<br>*CASSIS & CHAMPAGNE* | 17 |
| FRENCH 75<br>*GIN, LEMON & CHAMPAGNE* | 17 |
| NEGRONI<br>*GIN, SWEET VERMOUTH, CAMPARI* | 12.5 |
| MARGARITA - *SALT & CHILLI HALF RIM*<br>*TEQUILA, LIME, COINTREAU* | 13 |
| APEROL & BLOOD ORANGE SPRITZ<br>*TOPPED WITH PROSECCO* | 12.5 |
| OLD FASHIONED<br>*BOURBON, BITTERS, SUGAR* | 13.5 |
| CLASSIC MARTINI<br>*VODKA OR GIN, OLIVE OR PEEL* | 12.5 |
| PICKLED MARTINI<br>*VODKA/GIN, THE PICKLE HOUSE, NOILLY PRAT* | 12.5 |
| ESPRESSO MARTINI<br>*VODKA, KAHLÚA, COFFEE* | 14 |

## NON ALCOHOLIC

| | |
|---|---|
| BLANC DE BLANCS, ODDBIRD<br>*NV LANGUEDOC-ROSSILLON, FRANCE* | 7.5 · 30 |
| GUINNESS *0%* | 6.5 |
| ESTRELLA GALICIA *0%* | 6 |
| PENTIRE & TONIC<br>*PENTIRE ADRIFT, LEMON, ROSEMARY* | 6.95 |
| GINGER & THYME<br>*GINGER, THYME, HONEY, SODA* | 7.5 |
| PEAR LEMONADE | 6.95 |