RIDDLE & FINNS

Champagne & Oyster Bar

SNACKS & SMALL PLATES

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

WHIPPED COD'S ROE | 7
CRISPY POTATO SKINS

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
GOCHUJANG MAYO, KIMCHI RELISH, SPRING ONIONS & LIME

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

OYSTERS

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

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

ROCKEFELLER
A RICH MIX OF SPINACH & PERNOD
5.5 | EACH

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

PORTHILLY
KOREAN MAYO, PICKLED SHALLOT
5.5 | EACH

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

CHEFS COLD OYSTER SELECTION
SIX | 27 · DOZEN | 50

SIDES | 6

MIXED GREENS
GARLIC BUTTER

NEW POTATOES
HERB BUTTER

CRISPY BROCCOLI
RANCH DRESSING

FRENCH FRIES

BUTTERED SAMPHIRE

ROCKET
PECORINO & HOUSE DRESSING