

RIDDLE & FINNS

Champagne & Oyster Bar

LIGHT BITES & STARTERS

IDEAL AS A STARTER FOR ONE
OR ORDER SEVERAL TO SHARE

MIXED SASHIMI
WITH PICKLED GINGER, WASABI &
SOY SAUCE

£10.50

TUNA TARTARE WITH SESAME &
WAFU DRESSING

£9.95

OCTOPUS WITH BUTTERNUT SQUASH
PURÉE, ROASTED HAZELNUTS &
CRISPY KALE

£8.95

CUMIN SEARED TUNA WITH
QUAIL EGG, MANGO & PICKED CRAB

(ADD IMPERIAL OSCIETRA CAVIAR £6)

£10.50

CEVICHE OF THE DAY WITH CHILLI,
RED ONION & LIME SALSA

£8.75

SCOTTISH ROPE GROWN MUSSELS
SERVED MARINIÈRE
OR CHERRY TOMATOES, GREEN OLIVES
& CAPERS

OR CHILLI & GINGER

STARTER £8.95 MAIN £14.95

HAND CARVED SUSSEX SPRINGS SMOKED
SALMON WITH BUCKWHEAT BLINIS
& CONDIMENTS

£10.95

PAN FRIED BRIGHTON SCALLOPS WITH
LEMON & PARSLEY

£9.75

PAN FRIED SCALLOPS, XO SAUCE, BURNT
APPLE & CORIANDER

£9.95

CRUSTACEA

WHOLE GAMBAS WITH CHILLI, LEMON,
GARLIC & DEVILLED CHERRY TOMATOES

£14.95

6 SCOTTISH LANGOUSTINES ON ICE

£23.50

GRILLED LANGOUSTINES WITH CHILLI &
SALSA VERDE

£24.50

RAZOR CLAMS, WHITE WINE, SOFT HERBS
& PURPLE BASIL

£11

FRUITS DE MER PLATTERS

A COLD SELECTION OF OUR FINEST SHELLFISH

CLASSIC £40

SUPREME (INCLUDES WHOLE CRAB) £70

ROYALE (INCLUDES WHOLE LOBSTER & WHOLE CRAB) £130



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

SALADS

½ LOBSTER SALAD WITH GREEN BEANS,
CHILLI & MANGO SALSA

£25

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

£20

VEGETARIAN

RISOTTO OF THE DAY
WITH PARMESAN CRISP (V)

£13.50

KERALAN VEGETABLE CURRY (VE)

RICE, RAITA SAUCE & VEGETABLE PAKORA

£15

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 +£1.50

SHELLFISH BUTTER
EMULSION +£5

SQUID & SHELLFISH RISOTTO

(NO SQUID GARNISH)

£14.50

SOUTH COAST FISH SOUP

MACKEREL, MONKFISH, BROWN CRAB &
STUFFED SQUID

(NO TOAST OR CRAB CAKE)

£21

SMOKED HADDOCK FILLET

COLCANNON, POACHED EGG, PROSCIUTTO &
CHAMPAGNE SAUCE

£19.95

PAN ROAST FILLET OF HALIBUT

GAMBAS, PARMENTIER POTATOES, HISPI CABBAGE
& SMOKED AUBERGINE

£24.50

PAN ROAST FILLET OF SHOREHAM COD

NEW POTATOES, CHORIZO, BABY ARTICHOKE,
LEMON & SORREL BUTTER

£22.50

PAN ROAST FILLET OF TURBOT

CONFIT POTATO, BURNT APPLE, ASIAN PEAR &
SHISO LEAF BUTTER

£26

KERALAN FISH CURRY

JASMINE RICE & SHRIMP BHAJI

WITH A POPPADOM

£19.50

WHOLE WOK FRIED CRAB SERVED SINGAPORE CHILLI

£24

WHOLE GRILLED LOBSTER

GARLIC & HERB BUTTER OR THERMIDOR

£42.50

£45

½ GRILLED LOBSTER

GARLIC & HERB BUTTER OR THERMIDOR

£22.50

£23.50

OYSTERS

1

6

12/24

WEST MERSEA

£2.40

£14

£28/48

LOCH RYAN NATIVES

£4.50

£26.50

£52

JERSEY ROCK

£2.40

£14

£28

IRISH ROCK

£2.40

£14

£28

FOAMING TANKARDS OF BLACK VELVET

THE PERFECT ACCOMPANIMENT TO OYSTERS

£13

COLD

(50P PER OYSTER)

CUCUMBER, GHERKIN GRANITA, SOUR CREAM &
NASTURTIUM

TOMATO, RED ONION, CHILLI & CORIANDER SALSA

YUZU, CORIANDER OIL, JALAPEÑOS

HOT

CHAMPAGNE SAUCE



EXMOOR CAVIAR
MADE IN ENGLAND

PLEASE ASK STAFF FOR OUR CAVIAR MENU
CHOOSE FROM EXMOOR CORNISH SALTED
OR IMPERIAL OSCIETRA

SERVED WITH BLINIS OR TRY
CAVIAR WITH YOUR OYSTERS FOR
£2 PER TOPPING

SIDE DISHES

HOUSE SALAD

PICKLED DAIKON,
YOGHURT, TOASTED ALMONDS

SEAWEED SALAD,
YUZU DRESSING

FRENCH FRIES

MIXED GREENS

SAUTÉED POTATOES

POMME PURÉE, CRISPY
SHALLOTS, LIME ZEST

CHARRED BROCCOLI, TOASTED
SESAME, SMOKED SALT

ALL £4.50