

RIDDLE & FINNS

Champagne & Oyster Bar

LIGHT BITES & STARTERS

IDEAL AS A STARTER FOR ONE
OR ORDER SEVERAL TO SHARE

NEW ENGLAND CLAM & BACON CHOWDER
£7.25

MIXED SASHIMI WITH PICKLED GINGER,
WASABI & SOY SAUCE
£10.50

TUNA TARTARE WITH SESAME &
WAFU DRESSING
£9.95

OCTOPUS WITH BUTTERNUT SQUASH
PUREE, ROASTED HAZELNUTS &
CRISPY KALE
£8.95

CALAMARI WITH PEANUT &
GINGER DIPPING SAUCE
£8.50

CUMIN SEARED TUNA WITH
QUAIL EGG, MANGO & PICKED CRAB
(ADD IMPERIAL OSCIETRA CAVIAR £6)
£10.50

SQUID SAUTÉED WITH CHORIZO & CHILLI
£8.95

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 SCALLOPS, XO SAUCE, BURNT
APPLE & CORIANDER
£9.95

PAN FRIED BRIGHTON SCALLOPS WITH
LEMON & PARSLEY
£9.75

TEMPURA COD CHEEKS WITH
JALAPEÑO & BASIL DIP
£9.95

CRUSTACEA

TEMPURA TIGER PRAWNS WITH
TOM YUM MAYONNAISE & PICKLED DAIKON
£10.50

WHOLE GAMBAS WITH CHILLI, LEMON,
GARLIC & DEVILLED CHERRY TOMATOES
£14.95

RIDDLE & FINNS POTTED SHRIMP
WITH TOAST
£10.50

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

MUSHROOM CROQUETTE (V)
BUTTERNUT SQUASH, WILD MUSHROOMS
& HAZELNUTS

STARTER £9 MAIN £14

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
£14.50

SEAFOOD LINGUINI
£16.95

SOUTH COAST FISH SOUP
MACKEREL, MONKFISH, BROWN CRAB &
STUFFED SQUID
£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

RIDDLE & FINNS FISH PIE
£19.50

KERALAN FISH CURRY
JASMINE RICE & SHRIMP BHAJI
WITH A POPPADOM
£19.50

PAN ROAST FILLET OF TURBOT
CONFIT POTATO, BURNT APPLE, ASIAN PEAR &
SHISO LEAF BUTTER
£26

WHOLE WOK FRIED CRAB SERVED
SINGAPORE CHILLI OR MALAYSIAN STYLE
£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

BLOODY MARY

YUZU, CORIANDER OIL, JALAPEÑOS

HOT

CHAMPAGNE SAUCE

KILPATRICK
(BARBEQUE SAUCE & BACON LARDONS)

PORTHILLY
(DEEP FRIED & SERVED WITH PICKLED VEGETABLES &
CITRUS MAYONNAISE)

GILHOOLEY
(PARMESAN, TABASCO, BUTTER & SPICES)

OYSTERS ROCKEFELLER
(A RICH MIX OF SPINACH & PERNOD)

BLOODY MARY OYSTER SHOT
£5.95



EXMOOR CAVIAR
MADE IN ENGLAND

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

SERVED WITH WATER BISCUITS & 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

THERE IS A COVER CHARGE OF £1.50 PER HEAD, WHICH INCLUDES FRESHLY BAKED BREAD, MACKEREL PÂTÉ & A SELECTION OF CONDIMENTS. FOR ALLERGY INFORMATION, PLEASE ASK A MEMBER OF STAFF. SERVICE IS DISCRETIONAL BUT A RECOMMENDED 12.5% WILL BE ADDED TO YOUR BILL. 提供中文菜單