

CATCH

seafood restaurant



Gin Cocktails

RHUBARD & CUSTARD | £8
Warner edwards rhubarb gin, aperol, vanilla sugar & fever-tree tonic.

APPLE-TREE TONIC | £8
Rives gin, cloudy apple, vanilla sugar, fever-tree tonic & cucumber.

LONG NEGRONI | £8
Tanquey 10, campari, martini rosso & fever-tree tonic.

RESPECT YOUR ELDERS | £8
Bombay sapphire, limoncello, fever-tree elderflower tonic & lemon.

Fish Bar

Our specially selected Grade A, sustainably caught MSC fish, skinless & boneless. Deep fried in refined beef dripping, served with our homemade beef dripping chips, lemon wedge & parsley.

TODAY'S CATCH

- Standard | £10.50
- King | £11.50

BATTERED HADDOCK FISHCAKES | £10.50
Beef dripping chips & mushy peas.

BATTERED KING PRAWN 'SCAMPI' | £15.50
House salad, crayfish tartar sauce & beef dripping chips.

FISH FINGER BUTTY | £9.50
Battered haddock goujons in a buttered tea cake & beef dripping chips.

Sides | £1.50

Mushy peas | Garden peas | Curry sauce
Gravy | Crayfish tartare | Buttered bread

OYSTERS LINDISFARNE 'PACIFIC ROCK'S'

'Our oysters are farmed in Lindisfarne, Northumberland; one of the most sought after oyster farms in the UK. They go through a strict purification process before they are sent to us, ensuring the purest & cleanest tasting oyster possible.

We only ever shuck our oysters moments before serving - you can't get a fresher oyster than that!

Served simply to enjoy maximum flavour; over crushed ice with lemon, shallot and raspberry vinegar.'

1 oyster £2.50 | 3 Oysters £6.50 | 6 Oysters £13

Simply Fish

What's your Catch?

- Choose your fish from today's Simply Fish
- Decide on your garnish
- Add accompaniments & sauces

Choose two of the following:

- Beef dripping chips
- New potatoes
- House salad
- Seasonal vegetables

Or,

Choose one of the following:

- Asian style egg noodles, asian broth & chilli
- Gnocchi, peas, clams & chorizo
- Seafood & shellfish linguini
- Caesar salad

Sauces

- Shellfish bisque | £1.75
- Garlic & herb butter | £1.75
- Thermidor sauce | £1.75
- White wine cream | £1.75

Main Event

CATCH'S SIGNATURE SEAFOOD GRILL
Market-fresh fish & shellfish, roast lemon, house salad, beef dripping chips with thermidor sauce. | £27

Add

- Half or Full Lobster | £ Market price

THAI RED FISH CURRY | £16
Selected fresh fish & shellfish with coriander rice.

SEAFOOD & SHELLFISH GRATIN | £14
Market-fresh fish & shellfish, thermidor sauce & herb crust.

PEA & SHALLOT TORTELLINI | £13.25 (V)
Cherry tomatoes, spinach, asparagus & parmesan.

THAI RED VEGETABLE CURRY | £13.25 (VE)
Seasonal vegetables, coriander rice.

LOBSTER THERMIDOR | £ MP
Thermidor sauce, salad garnish & beef dripping chips.

LOBSTER PO BOY | £ 22.50
Breaded and fried lobster meat, brioche finger, marie rose, house slaw & beef dripping chips.

Starters

HOT & COLD SEAFOOD PLATTER FOR 2
House salad. | £22.50 for 2 people

FISH & SHELLFISH SOUP | £8.50
Market-fresh fish, shellfish bisque, parmesan crouton & aioli.

BATTERED SQUID RINGS | £8.25
Aioli dip.

CATCH PRAWN COCKTAIL | £8.25
Greenland prawns, crevette, baby gem, marie rose & brown bread.

SMOKED MACKEREL PATE | £7.50
Buttered toast, apple & onion chutney.

VEGETABLE PAKORA | £7.50 (VE)
Mango chutney & minted raita.

BATTERED KING PRAWNS | £8.95
Sweet chilli dip.

SEVERN & WYE SMOKED SALMON | £8.25
Aioli, lemon & buttered bread.

DRESSED WHITBY CRAB | £9
House salad & buttered bread.

GARLIC & ROSEMARY FOCACCIA | £3 (VE)
Extra virgin olive oil & balsamic.

OLIVES | £3 (VE)

MAIZE KERNELS | £2 (VE)

SALTED ALMONDS | £2 (VE)

Non Believers

CATCH BEEF BURGER | £12
'Our own recipe' 8oz Beef Patty, sliced tomato, bacon, cheese, onion rings, deep fried pickle, served in a brioche bun, with beef dripping chips & mustard mayo.

CATCH SURF & TURF | £25
Hinchliffes 8oz Rib-Eye Steak, King Prawns, Spinach, Tomatoes & Beef Dripping Chips.

Sides

- Onion rings | £2.50
- House salad | £2.50
- Buttered greens | £2.50
- Buttered new potatoes | £3
- Beef dripping chips | £2.50



Vegetarian (V)
Vegan (VE)
Gluten Reduced (GR)
Market Price (£ MP)

Daily Catch

Monday to Thursday 12pm - 9pm
Friday 12-6pm, Sunday 12-8pm
2 courses £15 - 3 courses £19
(excluding bank holidays)

Fish & Chips for 2

2 Standard Fish & Chips for £15
Served every day 12pm - 6pm
(excluding bank holidays)

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Desserts

(All our desserts are vegetarian)

STICKY TOFFEE PUDDING | £6
Butterscotch sauce, vanilla pod ice cream or creme anglaise.

POACHED PEAR | £6 (VE)
Stem ginger & whipped tofu.

VANILLA CREME BRULEE | £6
Shortbread biscuit.

'CATCH' CHEESECAKE | £6
Vanilla pod ice cream.
- Ask for today's flavour.

DESSERT PLATE | £15
A selection of desserts to share.

CHEESE & BISCUITS
Selection of cheeses served with homemade chutney & crackers
3 Cheeses | £6 5 Cheeses | £9

To Finish

MOCHA | £2.75
ESPRESSO | £2.25
DOUBLE ESPRESSO | £2.75
AMERICANO | £2.45
CAPPUCCINO | £2.75
LATTE | £2.75

TEA | £2.25
SPECIALITY TEA | £2.75
HOT CHOCOLATE | £2.50

LIQUEUR COFFEE - Ask for today's flavour.

- Please ask for milk alternatives.

What's the Catch?

Catch Seafood is a modern day fish & seafood restaurant built on family values. We're passionate about seafood & take pride in sourcing only the freshest & highest quality fish from UK ports.

The Catch story started way back in 1919 when 'Old Granny' Roberts started the Roberts family fish business. 'Business' probably wasn't the word that came to Granny's mind as she sold kippers from her front parlour window in Hartlepool. Little did she know at the time, she was starting something much bigger.

"Roberts Fish and Chips had become the best known in the area. By 1967, William and Arthur had opened a purpose built restaurant & takeaway."

We have built on the values that served 'Old Granny' Roberts & will continue to source the freshest seafood on a daily basis & serve it to the highest standards.

"It started with a fish."



Our Fish

MSC Haddock – Our Haddock is caught on the Fishing Vessel 'Viking'
MSC Cod – Our Cod is caught on the Fishing Vessel 'Korund'
Both ships operate in the icy waters of the North East Atlantic.

What is the Marine Stewardship Council (MSC)?

The sustainability of a fishery is an ongoing process. After they are MSC certified, fisheries are regularly reassessed & many are required to make further improvements. Scientific knowledge also improves all the time & fisheries are encouraged to develop new ways of conserving marine resources for future generations.

Our Chips

We prepare Sagitta potatoes fresh daily in our prep kitchen. This way we ensure our chips taste as they should.