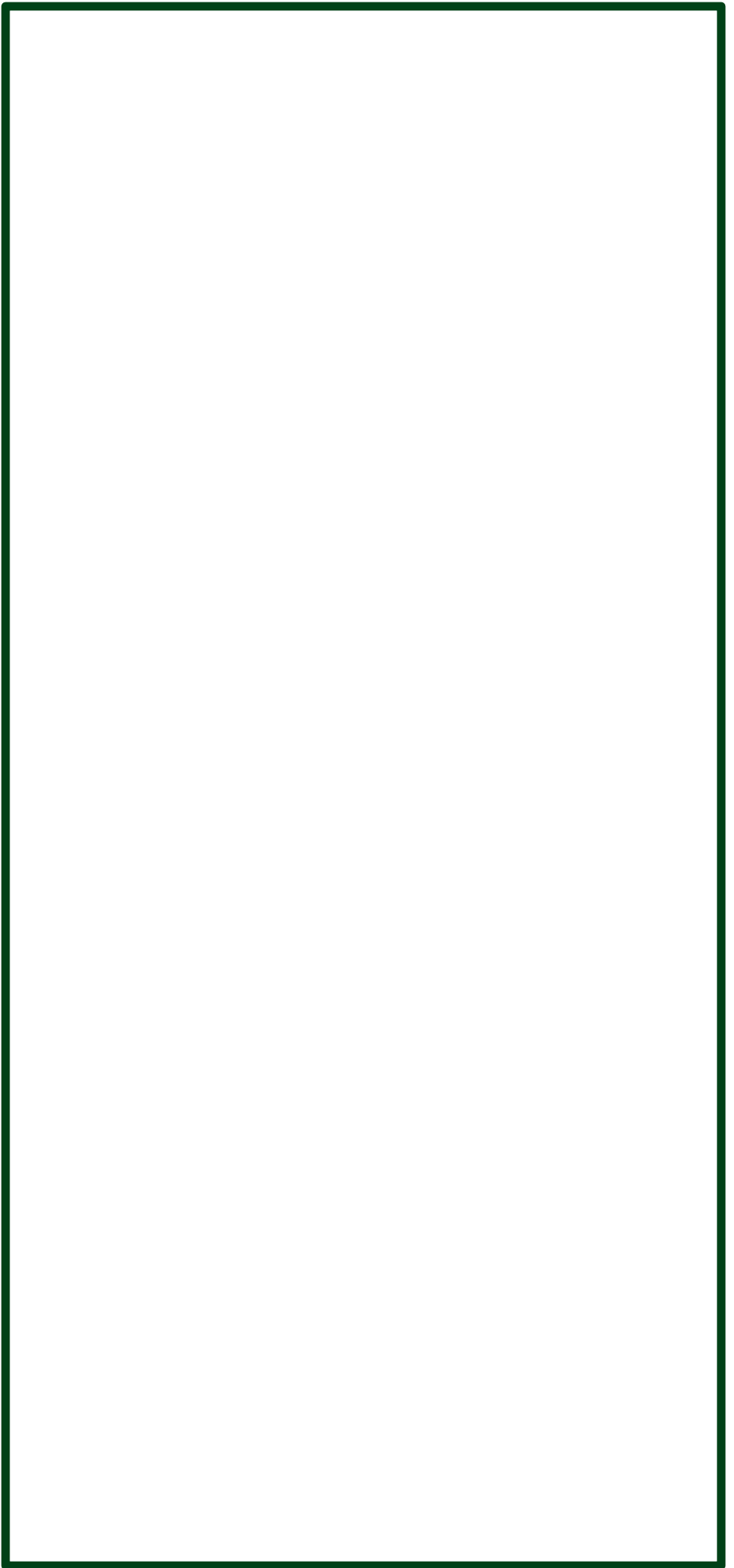


 **CATCH** 

seafood restaurant

DRINKS LIST



BEER AND CIDER

		HALF PINT	PINT
SAN MIGUEL DRAUGHT LAGER Spanish beer. Slight bitterness with roasted barley notes and a hint of liquorice.	5.0% vol	2.05	4.10
ASPALL DRAUGHT CYDER Rich fudgy, tantalising flavour enhanced by bitter-sweet apples from a single year's crop.	5.5% vol	2.15	4.30
TETLEY'S SMOOTHFLOW Creamy, caramel, bitter sweetness, balanced with a pleasant hoppiness & a soft caramel finish.	3.6% vol	1.95	3.90
GUINNESS DRAUGHT The iconic Irish stout. Sweet smelling with a coffee and malty nose, creamy and smooth body-ideal with oysters.	4.1% vol	2.20	4.40
PERONI Nastro Azurro, Italian beer, perfectly balanced with a biscuit dry finish.	5.0% vol	330ml	3.65
JOHN HOLLOWES ALC GINGER BEER Lively and fresh ginger flavour, smooth with a light dryness on the finish.	4.0% vol	500ml	5.00
ERDINGER WEISSBIER Bavarian wheat beer, ideal with fish. Crisp and light with citrus and a light banana finish.	5.6% vol	500ml	5.00
OLD MOUT CIDER STRAWBERRY & POMEGRANATE This clever concoction mixes ripe strawberry & tart pomegranate for a taste to keep you on you going back.	4.0% vol	500ml	4.90
WAINWRIGHTS GOLDEN BEER Subtly sweet beer using 100% Marris Otter malt to give a pleasing citrus finish-fish and chip heaven.	4.1% vol	500ml	5.00

GIN COCKTAILS

8.00

“I exercise strong self-control. I never drink anything stronger than gin before breakfast.” W.C. Fields

PORTOBELLO ROSE

Portobello Gin, Sweet Vermouth,
Pink Grapefruit Juice, Fever-Tree
Tonic.

RESPECT YOUR ELDERS

Bombay Sapphire, Limoncello, Fever-
Tree Elderflower Tonic & Lemon.

RHUBARB & CUSTARD

Warner Edwards Rhubarb Gin,
Aperol, Vanilla Sugar, Fever-Tree
Tonic.

AN APPLE A DAY...

Beefeater Gin, Apple, Vanilla Sugar,
Lemon, Fever-Tree Tonic, Cucumber.

SPRITZ

7.50

APEROL

Aperol, Prosecco, Soda
& Orange

LIMONCELLO

Limoncello, Prosecco, Soda
& Lemon

PARMA VIOLET

Parma Violet Gin, Prosecco
& Soda

BLOOD ORANGE

Whitley Neill Blood Orange Gin,
Prosecco, Soda & Orange

SIMPLY GIN

Ask you server for recommendations.	25ml
BEEFEATER LONDON DRY	3.45
BOMBAY SAPPHIRE	3.65
PORTOBELLO ROAD	3.65
SIPSMITH LONDON DRY	4.00
HENDRICKS DRY	3.70

FLAVOURED GIN

PARMA VIOLET	4.00
WHITLEY NEILL BLOOD ORANGE	4.00
MANCHESTER RASPBERRY	4.00
PUERTO DE INDIAS STRAWBERRY	4.00
WARNER EDWARDS RHUBARB	4.00

TONICS

FEVER-TREE TONIC	1.95
FEVER-TREE LIGHT TONIC	1.95
FEVER-TREE ELDERFLOWER TONIC	1.95
FEVER-TREE MEDITERRANEAN TONIC	1.95
FEVER-TREE SICILIAN LEMON TONIC	1.95

WHITE WINE

- | | | 125ml | 175ml | 250ml | Bottle |
|----|--|-------|-------|-------|--------|
| 1. | VIURA 2017
CAMPO NUEVO - SPAIN <small>V, VG</small>
Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate. | 3.30 | 4.50 | 6.30 | 18.25 |
| 2. | SAUVIGNON BLANC 2016
LE CHARME - FRANCE <small>V, VG</small>
Overt bouquet with classical gooseberry pungency. Refreshing and quenching on the palate. | 3.80 | 4.90 | 6.80 | 19.95 |
| 3. | PINOT GRIGIO NV
CA' TESORE - ITALY
Pear and apple combined with citrus on a dry, refreshing palate. | 4.20 | 5.60 | 7.70 | 21.95 |

MANAGER'S SPECIAL SELECTION

- | | | | | | |
|----|--|------|------|------|-------|
| 4. | CHARDONNAY
EL PICADOR - CHILE
A fresh, zippy style of Chardonnay with hints of apple, and a refreshingly crisp finish. | 4.40 | 5.80 | 7.90 | 22.95 |
| 5. | RIOJA BLANCO, RIOJA VEGA
RIOJA VEGA - SPAIN
The nose has aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp in the mouth with good length and balance. | 4.50 | 5.90 | 8.10 | 23.95 |
| 6. | VIOGNIER 2016
LES ARGELIERES - FRANCE
A fruity, forward white with a juicy palate. | 4.60 | 6.20 | 8.60 | 24.95 |
| 7. | SAUVIGNON BLANC 2017
KURAKA - NEW ZEALAND
Beautiful aromas of tropical fruit and limes with restrained crushed herb notes and a zesty, clean palate. | 4.95 | 6.75 | 9.35 | 27.50 |
| 8. | ALBARINO 2016, BODEGAS AQUITANIA
BERNON - SPAIN <small>V, VG</small>
Yellow-green in colour with golden highlights. Fresh, intense aromas of citrus with some minerality. Fruity and fresh on the palate, with a balanced acidity and a persistent finish. | | | | 28.95 |
| 9. | CHABLIS 2017
DOMAINE TESTUT - BURGUNDY
Elegant, crisp and delicate with an impressively rich bouquet with pronounced apple and citrus aromas. | | | | 37.95 |

RED WINE

- | | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| 10. TEMPRANILLO 2017
CAMPO NUEVO - SPAIN V, VG
Aromas of cassis and mulberry with a palate which is soft and well rounded and is smooth on the finish. A great party wine. | 3.30 | 4.50 | 6.30 | 18.25 |
| 11. MERLOT 2017
EL PICADOR - CHILE V, VG
This rich Merlot displays smooth plum and black cherry fruit flavours. | 4.30 | 5.70 | 7.80 | 21.95 |

MANAGER'S SPECIAL SELECTION

- | | | | | |
|--|------|------|------|-------|
| 12. SHIRAZ 2017
LE CHARME - FRANCE
Bright cherry red in the glass with aromas of currants and blackberry and hints of violet and licorice. Dense, soft and fruity palate with silky tannins on the finish. | 4.40 | 5.80 | 7.90 | 22.95 |
| 13. MALBEC 2018
ANIMADO - ARGENTINA
Laden with cherry, strawberry and raspberry fruit and a faint hint of spice and smoke. | | | | 27.50 |

ROSE WINE

- | | | | | |
|---|------|------|------|-------|
| 14. BLUSH NV
RICHELIEU - FRANCE
A superbly moreish wine, full of soft juicy summer fruit flavours with a little touch of honey on the finish. | 3.80 | 4.90 | 6.80 | 19.95 |
| 15. BLUSH ZINFANDEL 2014
ROUTE 66 - CALIFORNIA
Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish. | 4.30 | 5.70 | 7.80 | 21.95 |

BUBBLES

125ml Bottle

16. PROSECCO NV 5.25 26.95
PURE - ITALY v, vG
A lively, yet fine sparkling wine, with a pleasant acidity. A fresh flavour with reminiscence of peach and green apple.
17. GARDET BRUT TRADITION NV - CHAMPAGNE v, vG 45.95
This Champagne is yellow with a golden hue. The nose is very expressive, with rich aromas from notes of white flowers.
18. LAURENT PERRIER CUVÉE ROSE- CHAMPAGNE v, vG 75.00
A melange of flavours consisting of fresh strawberries, raspberries and wild cherries. It has great length and is rounded and supple on the finish.

SHERRY & DESSERT WINE

50ml Bottle

19. ELYSIUM BLACK MUSCAT 3.75 20.95
USA
Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.
20. GUTIERREZ COLOSIA PEDRO XIMENEZ 4.70 24.95
Luscious sweet dry fruit with a velvety toffee finish, this is almost Christmas pudding in a glass!

SPIRITS AND LIQUEUR

VODKA

SMIRNOFF 3.45

RUM

RON BACARDI 3.45

SAILOR JERRY SPICED 3.65

WHISKY SCOTCH, IRISH OR AMERICAN

JAMESON 3.65

GLENMORANGIE 10 3.90

BELL'S 3.45

JACK DANIELS 3.65

BOURBON

MAKERS MARK BOURBON 3.85

COGNAC

COURVOISIER 3.85

LIQUEURS

LIMONCELLO 3.30

COINTREAU 3.45

AMARETTO 3.65

BAILEYS 50ml 3.75

TIA MARIA 3.45

PERITIF

APEROL 50ml 3.30

MARTINI EXTRA DRY 50ml 3.30

MARTINI ROSSO 50ml 3.30

PORT

COCKBURN'S FINEST RUBY 3.20

MINERALS & COLAS

PEPSI, DIET PEPSI & LEMONADE	FROM 2.45
J2O Apple & Mango, Orange & Passion Fruit or Apple & Raspberry	2.60
SPARKLING OR STILL MINERAL WATER	FROM 2.35
FRESH ORANGE, CRANBERRY , APPLE OR PINEAPPLE JUICE	FROM 2.45
SAN PELLEGRINO SPARKLING FRUIT JUICES Please ask a member of staff for flavours	2.60
FENTIMANS Ginger Beer or Dandelion & Burdock	2.70
APPLETISER	2.50
FRUIT SHOOTS Orange, Blackcurrant and Apple	1.70

COFFEE & TEA

MOCHA	2.75
ESPRESSO	2.25
DOPPIO	2.75
AMERICANO	2.45
CAPPUCCINO	2.75
LATTE	2.75
HOT CHOCOLATE	2.50
LIQUEUR COFFEES ARE AVAILABLE please ask a member of staff	
YORKSHIRE TEA	2.25
SPECIALITY TEA	2.75

WE ARE SOCIAL
#CATCHSEAFOODRESTAURANTS



WEST VALE | HOLMFIRTH | PONTELAND

WHAT'S THE CATCH?

Catch Seafood is a modern day fish and seafood restaurant built on family values.

The **Catch** story began in August 2015 when we opened our first restaurant near Halifax, **Catch Seafood West Vale.**

Catch Seafood Holmfirth was our second restaurant opening one year later, August 2016.

Our third Catch opened in June 2017 in the North East of England, **Catch Seafood Ponteland.**

All three restaurants offer the same seafood experience with our unique twist but, independently host weekly and monthly events, special menus and wine pairings.

Please speak to a member of our team to find what's happening at your local **Catch Seafood.**



WINE SUPPLIED BY

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

