

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.'

Choose one of the following;

- Shallot & Raspberry Vinegar
- Thai Nam Jim
- Bloody Mary
- Horseradish Tempura & Cucumber

3 Oysters £6.50 | 6 Oysters £13.00
12 Oysters £25.00 | 24 Oysters £48.00

SEAFOOD PLATTER FOR 2 | £27.00

Prawn Cocktail, Smoked Salmon, Mackerel Pate, Battered King Prawns, Fish Goujons & Squid, Dipping Sauces & House Salad

NIBBLES

PICKLED COCKLES & MUSSELS | £3.50
BREAD, BUTTER & PATE | £4.00
OLIVES | £4.00 (VE)

STARTERS

TEMPURA KING PRAWNS | £8.95
Asian Slaw, Sesame & Sweet Chilli Sauce

CATCH PRAWN COCKTAIL | £8.25
Greenland Prawns, Iceberg, Marie Rose & Brown Bread

POTTED SHRIMP & CLAMS | £8.95
Wholemeal Toast

CRAB CAKES | £9.00
Brown Crab & Pink Grapefruit Salad

FISH SOUP | £8.50
Croute, Rouille & Parmesan

SMOKED MACKEREL PATE | £7.50
Crostoni, Caramelised Onion & Black Olive Chutney

SALT & PEPPER SQUID | £8.50
Nam Jim Dipping Sauce

CHICORY TART TATIN | £7.50 (V)
Watercress, Pear & Blue Cheese Salad, Walnut Dressing

ROPE GROWN MUSSELS

Mussels attach themselves to suspended lines anchored in sheltered areas around the coastline, with thinner shells and more meat they make for a real diners treat.

Choose one of the following;

- Classic Marinere
- Nduja
- Bacon, Leeks & Creme Fraiche

Starter with Focaccia | £7.50
Main with Focaccia & Fries | £15.95

MAIN COURSES

SIMPLY FISH

What's your Catch?

- Choose your fish from our 'Simply Fish' board. Fresh fish at today's Market Price.
- Decide on your 'Garnish'.
- Add Sauces & Extras.

Add a Butter or Sauce;

Garlic & Herb Butter | £1.50
Brown Shrimp & Caper Butter | £2.00
White Wine & Herb Sauce | £1.75
Cherry Tomato Sauce | £1.75

GARNISH

Choose 2 of the following;

Beef Dripping Chips
Fries
New Potatoes
Mashed Potato
House Salad
Seasonal Vegetables



Or one of the following;

Caesar Salad
Shellfish Risotto
White Bean, Tomato & Pancetta Stew
Gnocchi, Chorizo & Peas

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.

TODAY'S CATCH

Standard | £10.95
King | £11.95

SALMON & HADDOCK FISHCAKE | £10.50
Breaded Fishcakes, House Salad, Tartare Sauce & Beef Dripping Chips

BATTERED KING PRAWN 'SCAMPI' | £15.95
House Salad, Tartare Sauce & Beef Dripping Chips

SIDES | £1.50

Teacake | Mushy Peas | Garden Peas
Curry Sauce | Gravy | Buttered Bread

CATCH FISH PIE | £14.95
Market Fresh Fish, Cheddar Mash & Buttered Peas

PAN FRIED SALMON | £16.50
Miso, Pak Choi, Sesame & Noodles

CAJUN SWORDFISH | £17.95
Seafood & Mango Salsa & Fries

SOFT SHELL CRAB BURGER | £14.95
Kimchi, Sriracha Mayonnaise & Fries

CATCH BEEF BURGER | £12.95
Beef Patty, Treacle Cured Bacon, Camembert, Dressed Seeded Bun, Remoulade & Fries

RIB EYE STEAK | £24.95
10oz 28 Day Aged Steak, Rocket, Parmesan & Truffle Salad, Fries

TANDOORI ROAST SQUASH | £13.25 (VE)
Lentil & Coconut Curry, Tamarind Chutney, Bhaji Onions & Rice Pilaf

CATCH'S SIGNATURE SEAFOOD GRILL

Market Fresh Fish & Shellfish, Roast Lemon, Garlic & Herb Butter, House Salad & Beef Dripping Chips or Fries

Seafood Grill | £28.00

Add 1/2 Lobster | £20.00

SIDES | £2.75

Beef Dripping Chips
Fries
House Salad
Buttered Greens & Confit Shallots
Mashed Potato
Buttered New Potatoes
Rocket, Parmesan & Truffle Salad

'CATCH' FISH & CHIPS FOR 2

2 Fish & Chips for £15.00
Served Monday to Friday 12pm - 6pm

'DAILY CATCH' MENU

Monday to Friday 12pm - 6pm
2 courses £16 - 3 courses £20

SUNDAYS AT CATCH

2 courses £19 - 3 courses £22
Sunday 12pm - 8pm | T&C's Apply

ADD TO ANY DISH

3 Tiger Prawns in Garlic Butter | £6.00
3 Scallops in Garlic Butter | £9.00
1/2 Lobster | £20.00

DESSERTS

CREME BRULEE | £6.00
Shortbread Biscuit

CHOCOLATE BROWNIE | £6.00
Coffee Cream, Honeycomb, Vanilla Ice Cream

STICKY TOFFEE PUDDING | £6.00
Caramel Sauce & Vanilla Ice Cream

VANILLA CHEESECAKE | £6.00
Rhubarb & Ginger Compote

ICE CREAM | £5.50
Chefs Selection of Ice Creams

ARTISAN CHEESEBOARD
Local Cheeses, Homemade Chutney & Crackers. Ask for Tasting Notes
3 Cheeses | £7.00 or 5 Cheeses | £11.00

GIN COCKTAILS

| £8.00

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

APPLE-TREE TONIC

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

RHUBARB & CUSTARD

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

RESPECT YOUR ELDERS

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

LONG NEGRONI

Tanqueray 10, Campari, Martini Rosso & Fever-Tree Tonic

SPRITZ

TIKI

Mount Gay Rum, Triple Sec, Orgeat Syrup, Lime & Prosecco

| £8.50

BLOOD MOON

Martini Rosso, Lemon, Orange Bitters & Fever-Tree Tonic

| £8.00

ELDERFLOWER

St Germain, Prosecco & Soda

| £8.00

TAKE IT SLOE

Haymans Sloe Gin, Chambord, Lemon & Prosecco

| £8.50

BLONDE LADY

Beefeater Gin, St Germain, Apple Juice, Sugar Syrup & Lemon Juice

| £8.00

SPICED NEGRONI

4 Pillars Spiced Negroni Gin, Campari & Sweet Vermouth

| £8.50

GINGERBREAD MAN

Chairman reserve spiced Rum, Mount Gay Eclipse & Orange

| £9.00

APPLE PIE MARTINI

Finlandia Vodka, Apple Juice, Vanilla Syrup, Lemon Juice, Egg White & Cinnamon

| £8.00

BLOODY JASMINE

4 Pillars Bloody Shiraz Gin, Campari, Solerno Liqueur, Lemon, Sugar Syrup & Orange bitters.

| £8.00

CATCH ESPRESSO MARTINI

Finlandia Vodka, Patron XO, Cafe & Darkwoods Coffee

| £9.00

WHITE WINE

125ml | 175ml | 250ml | Bottle

VIURA CAMPO NUEVO

- SPAIN V, VG

Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate.

£3.30 | £4.50 | £6.30 | £18.25

SAUVIGNON BLANC

LE CHARME - FRANCE V, VG

Overt bouquet with classical gooseberry pungency. Refreshing and quenching on the palate.

£3.80 | £4.90 | £6.80 | £19.95

Manager's Special Selection

CHARDONNAY EL PICADOR

- CHILE

Aromas of ripe apples and dainty hints of vanilla and nuts with a buttery finish.

£4.40 | £5.80 | £7.90 | £22.95

PINOT GRIGIO CA' TESORE

- ITALY

Pear and apple combined with citrus on a dry, refreshing palate.

£4.30 | £5.70 | £7.80 | £21.95

BASA TELMO RODRIGUEZ

RUEDA - SPAIN V, VG

An abundance of citrus and stoned fruits on the nose lead to a dry and elegant palate.

£4.60 | £6.20 | £8.60 | £24.95

VOIGNIER LES ARGELIERES

- FRANCE

A Floral aromatic wine with a juicy palate, herbal hints & a lingering finish.

£4.60 | £6.20 | £8.60 | £24.95

SAUVIGNON BLANC

KURAKA - NEW ZEALAND

Beautiful aromas of tropical fruit and limes with restrained crushed herb notes & a zesty, clean palate.

£4.95 | £6.75 | £9.35 | £27.50

ALBARINO 'BERNON' BODEGAS AQUITANIA

- SPAIN

Aromas of apple and citrus fruits. Lots of ripe apple flavour with a bright, floral finish with citrus notes.

| £28.95

CHABLIS 2017

DOMAINE TESTUT - BURGUNDY

Elegant, crisp and delicate with an impressively rich bouquet with pronounced apple & citrus aromas.

£6.40 | £9.10 | £11.70 | £37.95

RED WINE

125ml | 175ml | 250ml | Bottle

TEMPRANILLO CAMPO NUEVO

NAVARRA- SPAIN V, VG

The palate is soft and well rounded and is smooth and medium to light bodied on the finish.

£3.30 | £4.50 | £6.30 | £18.25

MERLOT

EL PICADOR - CHILE V, VG

This rich Merlot displays smooth plum and black cherry fruit flavours.

£4.30 | £5.70 | £7.80 | £21.95

SHIRAZ LE CHARME

PHILIPPE LEBRUN - 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

MALBEC GOUGUENHEIM

MENDOZA - ARGENTINA

Deep and inky, the wine exhibits ripe raspberry, plum and bramble on the nose, followed by vanilla and toast.

£4.70 | £6.40 | £8.90 | £26.50

ROSE WINE

BLUSH

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

BLUSH ZINFANDEL

ROUTE 66 - CALIFORNIA

Ripe & juicy flavours of watermelon & strawberry lead to a long sweet finish.

£4.30 | £5.70 | £7.80 | £21.95

SPARKLING

125ml

| Bottle

PURE PROSECCO NV VENETO

- ITALY V, VG

A lively, yet fine sparkling wine, with a pleasant acidity. A fresh flavour with reminiscence of peach and green apple.

£5.25

| £26.95

GARDET BRUT TRADITION NV

- CHAMPAGNE V, VG

This Champagne is yellow with a golden hue. The nose is very expressive, with rich aromas from notes of white flowers.

| £45.95

GARDET BRUT TRADITION NV

HALF BOTTLE V, VG

| £23.95

LAURENT PERRIER CUVÉE ROSE

NV- CHAMPAGNE V, VG

A melange of flavours consisting of fresh strawberries, raspberries & wild cherries. It has great length & is rounded & supple on the finish.

| £75.00

TEA & COFFEE

MOCHA	£2.75	YORKSHIRE TEA	£2.25
ESPRESSO	£2.25	SPECIALITY TEA	£2.75
DOUBLE ESPRESSO	£2.75	HOT CHOCOLATE	£2.50
AMERICANO	£2.45		
CAPPUCCINO	£2.75	LIQUEUR COFFEE	£5.50
LATTE	£2.75	• Ask for today's flavour.	