

OYSTERS LINDISFARNE 'PACIFIC ROCK'S'

Our oysters are farmed in Lindisfarne, Northumberland; one of the most sought after oyster farms in the UK.

Choose one of the following;

- Shallot & Raspberry Vinegar
- Gin, Dill & Cucumber (over 18 only)

1 Oyster £2.50 | 3 Oysters £6.50
6 Oysters £13.00 | 12 Oysters £25.00

ROPE GROWN MUSSELS

Mussels attach themselves to suspended lines with thinner shells and more meat they make for a real diners treat.

Choose one of the following;

- Thai Green Curry
- Classic Marinere

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

SEAFOOD PLATTER FOR 2 | £27.00

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

MEZZE | £12.00 (V)

Selection of Breads, Olive Oil, Balsamic, Hummus, Olives, Sun Blushed Tomatoes & Buffalo Mozzarella

Add Italian Cured Meats | £4.00

STARTERS

BATTERED KING PRAWNS | £8.95
Asian Slaw, Sesame & Sweet Chilli Jam

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

BEETS & GOATS CHEESE | £7.50 (V)
Beetroot, Pickled Shallots, Mixed Leaf & Torched Goats Cheese

HADDOCK FISH CAKE | £7.00
Catch Tartare Sauce & Mixed Leaf

FISH & SHELLFISH SOUP | £8.50
Focaccia & Parmesan

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

SALMON GRAVADLAX | £9.00
Salmon Gravadlax, Pickled Shallots, Horseradish Cream & Crispy Kale

DRESSED WHITBY CRAB | £9.00
Aioli & Buttered Brown Bread

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 | £1.75

Shellfish Bisque
Garlic & Herb Butter (V)
Thermidor Sauce
Chilli Butter (V)
White Wine Cream

GARNISH

Choose 2 of the following;

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

Or one of the following;

Asian Style Noodles (V)
Gnocchi, Peas, Clams & Chorizo
Shellfish Risotto
Chilli, Garlic & Tomato Tagliatelle (V)
Beets & Goats Cheese Salad (V)



CATCH FISH PIE | £14.00
Market Fresh Fish, Cheddar Mash & Buttered Peas

SMOKED HADDOCK RISOTTO | £16.00
Smoked Haddock Risotto, Charred Leeks & Crispy Hens Egg

THAI GREEN FISH CURRY | £16.00
Market Fresh Fish, Coconut Rice & Prawn Crackers

SHELLFISH TAGLIATELLE | £17.00
Market Fresh Shellfish & Shellfish Bisque

TOMATO & SPINACH GNOCCHI | £14.00 (VE)
Sundried Tomatoes, Baby Spinach & Crispy Kale.

CATCH BEEF BURGER | £12.95
Beef Patty, Bacon, Cheese, Deep Fried Pickle & Onion Ring, Beef Dripping Chips

RIB EYE STEAK | £22.95
10oz 28 Day Aged Steak, House Salad & Beef Dripping Chips

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

Onion Rings
House Salad
Buttered Greens
Mashed Potato
Buttered New Potatoes
Beef Dripping Chips
Fries

'CATCH' FISH & CHIPS FOR 2

2 Fish & Chips for £15.00
Served Daily 12pm - 6pm

'DAILY CATCH' MENU

2 courses £16 - 3 courses £20
Monday to Thursday 12pm - 9pm
Friday 12pm - 6pm

| T&C's Apply

ADD TO ANY DISH

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

FOR THE TABLE

GARLIC & ROSEMARY FOCACCIA | £4.00 (V)
MARINATED OLIVES | £4.00 (VE)

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

BATTERED HALIBUT | £19.00
House Salad, Tartare Sauce & Beef Dripping Chips

HADDOCK FISH CAKES | £10.50
Beef Dripping Chips & Mushy Peas

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

BATTERED SAUSAGE & CHIPS | £9.95
2 Chippy Battered Sausages, Chips & Curry Sauce

SIDES | £1.50

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

DESSERTS

CREME BRULEE | £6.00
Shortbread Biscuit

CHOCOLATE BROWNIE | £6.00
Chocolate Sauce & Vanilla Ice Cream

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

BAKED CHEESECAKE | £6.00
Lemon Cheesecake, Ginger Crumb, Lemon Curd & Ice Cream

ICE CREAM | £5.50
Chefs Selection of Ice Creams

ARTISAN CHEESEBOARD | £6.50
3 Local Cheeses, Homemade Chutney & Crackers

SUNDAYS AT CATCH

2 courses £16 - 3 courses £20
Sunday 12pm - 8pm

| T&C's Apply

CATCH

seafood restaurant

GIN COCKTAILS

| £8.00

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

AN APPLE A DAY...

Beefeater Gin, 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

PORTOBELLO ROSE

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

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

WHITE WINE

125ml | 175ml | 250ml | Bottle

VIURA 2017

£3.30 | £4.50 | £6.30 | £18.25

CAMPO NUEVO - SPAIN V, VG
Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate.

SAUVIGNON BLANC 2016

£3.80 | £4.90 | £6.80 | £19.95

LE CHARME - FRANCE V, VG
Overt bouquet with classical gooseberry pungency. Refreshing and quenching on the palate.

PINOT GRIGIO NV

£4.20 | £5.60 | £7.70 | £21.95

CA' TESORE - ITALY
Pear and apple combined with citrus on a dry, refreshing palate.

Manager's Special Selection

CHARDONNAY

£4.40 | £5.80 | £7.90 | £22.95

EL PICADOR - CHILE
A fresh, zippy style of Chardonnay with hints of apple, and a refreshingly crisp finish.

RIOJA BLANCO, RIOJA VEGA

£4.50 | £5.90 | £8.10 | £23.95

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.

VIIGNIER 2016

£4.60 | £6.20 | £8.60 | £24.95

LES ARGELIERES - FRANCE
A fruity, forward white with a juicy palate.

SAUVIGNON BLANC 2017

£4.95 | £6.75 | £9.35 | £27.50

KURAKA - NEW ZEALAND
Beautiful aromas of tropical fruit and limes with restrained crushed herb notes and a zesty, clean palate.

ALBARINO 2016, BODEGAS AQUITANIA

| £28.95

BERNON, SPAIN V, VG
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.

CHABLIS 2017

| £37.95

DOMAINE TESTUT - BURGUNDY
Elegant, crisp and delicate with an impressively rich bouquet with pronounced apple and citrus aromas.

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.	

RED WINE

125ml | 175ml | 250ml | Bottle

TEMPRANILLO 2017

£3.30 | £4.50 | £6.30 | £18.25

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.

MERLOT 2017

£4.30 | £5.70 | £7.80 | £21.95

EL PICADOR - CHILE V, VG
This rich Merlot displays smooth plum and black cherry fruit flavours.

Manager's Special Selection

SHIRAZ 2017

£4.40 | £5.80 | £7.90 | £22.95

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.

MALBEC 2018

| £27.50

ANIMADO - ARGENTINA
Laden with cherry, strawberry and raspberry fruit and a faint hint of spice and smoke.

ROSE WINE

BLUSH NV

£3.80 | £4.90 | £6.80 | £19.95

RICHELIEU - FRANCE
A superbly moreish wine, full of soft juicy summer fruit flavours with a little touch of honey on the finish.

BLUSH ZINFANDEL 2014

£4.30 | £5.70 | £7.80 | £21.95

ROUTE 66 - CALIFORNIA
Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish.

SPARKLING

125ml | Bottle

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.

GARDET BRUT TRADITION NV

| £45.95

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

LAURENT PERRIER CUVÉE ROSE

| £75.00

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