



Mothers Day 22nd March 2020
2 courses £22 / 3 courses £26

Oysters

1 x £2.50 | 3 x £6.50 | 6 x £13 | 12 x £25

Lindisfarne Oysters, on ice with shallot raspberry vinegar, lemon & tabasco

Fish & Seafood Soup - Crusty Bread, Parmesan

Prawn & Lobster Cocktail - Marie Rose Sauce, Baby Gem, Buttered Brown Bread

Smoked Salmon Pate - Toasted Crostini, Sweet Cucumber Relish

Thai Style Crab Cakes - Asian Slaw, Nam Jim Dipping Sauce

King Scallop - Parsley Root Puree, Pancetta, Herb Oil (£3.50 Supp)

Masala Fish - Mango Chutney, Raita, Poppadoms, Tomato & Onion Chutney

Crispy HoiSin Duck Spring Rolls - Sweet Chilli, Crispy Seaweed

Smooth Chicken Liver Parfait - Plum & Apple Chutney

Catch Award Winning Fish & Chips - Cooked In Beef Dripping, Mushy Peas, Lemon, Parsley

(Upgrade to a King size for £1 supplement)

*Braised Beef Featherblade - Horseradish Mash, Crispy Yorkshire Pudding, Buttered Seasonal Vegetables,
Gravy*

Luxury Fish Pie - Market Fresh Fish, Cheddar Mash, Garden Peas, Brown Shrimp Butter

Catch Beef Burger - Streaky Cured Bacon, Cheddar Cheese, Chippy Chips, Onion Ring, Pickle

Pan Roasted Cod Loin - Garlic Mash, Samphire, Clam & Crayfish Butter Sauce

Sea Bass Fillets - Sun-Blushed Tomato, Black Olives, Smoked Roast Pepper, Charred Potato Stew

Cajun Spiced Swordfish - Sweet Potato Wedges, Pineapple, Sweetcorn Chilli Salsa, Guacamole, Soured Cream

Butternut Squash, Chickpea & Spinach Curry - Pilau Rice, Toasted Flatbread, Raita

Sticky Toffee Pudding - Caramel Sauce, Vanilla Ice Cream

Chocolate Brownie - Raspberries, Chocolate Sauce, Chocolate Ice Cream

Berry Ripple Cheesecake - Vanilla Ice Cream, Berry Coulis

Passion Fruit & Coconut Creme Brulee - Vanilla Custard

Chef's Selection of Ice Creams

Please Note: Foods may contain GM foods and nuts. If you have any specific dietary requirements, please let us know.