



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 Gratin - White wine, chives, cheddar crumb

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 Shin of Beef - Horseradish mash, crispy Yorkshire pudding, buttered seasonal vegetables, gravy

Luxury Fish Pie - Market fresh fish, parmesan mash, garden peas

Catch Beef Burger - Streaky cured bacon, cheddar cheese, chippy chips, onion ring, pickle

Pan Roasted Cod Loin - Garlic mash, samphire, clam & crayfish butter sauce

Seabass Fillets - Warm new potato, green bean & sunblush tomato salad, salsa verde

Cajun Spiced Swordfish - Sweet potato wedges, sweetcorn chilli salsa, guacamole, lime soured cream

Butternut Squash, Chickpea & Spinach Curry - Pilau rice, toasted flatbread, raita

Sticky Toffee Pudding - Caramel sauce, vanilla ice cream

Chocolate Brownie - Cherries, chocolate sauce, chocolate ice cream

Baked Vanilla Cheesecake - Passionfruit, raspberries

Warm Treacle Tart - 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.