

Catch Take Home Menu

Breakfast Baps

Bacon Bap £5

Veggie sausage & fried egg brioche bap £6 v

Cornish sausage, bacon & fried egg brioche bap £6

Light Bites - available from 12pm

Catch Crispy Squid - sea salt and peppered calamari with siracha mayo
£5.5

Frito Misto- crispy fried fish, seafood with garlic mayo £5 *GFA*

Wild mushroom Arancini - with shaved parmesan & aioli £5

Beer battered onion rings-with aioli £4

Nachos- with chilli & cheese £4

Take-away - available from 12pm

Ham & cheddar toastie with fries £9

Fish finger bap £9

battered goujons of daily catch in a bun with tartare sauce & sea-salted chips *LGA*

Catch of the Day £10

Sustainably caught fish from Cornish waters in our crispy ale batter with sea-salted chips, tartare sauce & lemon *LGA*

Stone-baked, sourdough pizzas-

Always changing never boring

£10

Sides

Sea-salted chips £3 *vg*

Catch Garlic & Rosemary Fries £3 *vg*

Smashed peas £2 *vg*

Mini Mains

Battered fish goujon with chips & peas £5 *LGA*

Grilled Cornish pork sausages with chips & peas £5

Apres Sea

Baked Camembert, cured meats, pickles, toasted bread £10 small/ £15 large

Beach dog with crispy onions, mustard, brioche bun £9

Tartiflette, cured meats, pickles £8

Key:

Vg-Vegan / V-Vegetarian / VA-Vegetarian Available / GF-Gluten Free / GFA-Gluten Free Available / LGA - Low
Gluten Available

Please let a member of our team know if you have any dietary requirements or allergies

Drop us a line - hello@catchmawganporthbeach.co.uk or call 01637860372
to book your slot

Drinks

Wines:

White:

Bella Modella La Farfalla Pinot Grigio, Italy £20

The Long White Sauvignon Blanc, New Zealand £27

Le Jade Picpoul de Pinet, France £24

Falerio Pecorino, Italy £25

Villa Nova Alvarinho, Portugal £32

Knightor Carpe Diem, Cornwall £34

Red:

Bodega Fontana Mesto Tinto Tempranillo, Spain £22

Norte Chico Merlot, Chile £19

Man Meets Mountain Malbec, Argentina £26

Reserve de Fleur Cote du Rhone, France £23

Navajas Reserva Rioja, Spain £33

Rosé:

La Vie en Rose Cinsault, France £25

Allamanda Pinot Grigio Blush, Italy £20

Knightor Carpe Diem, Cornwall £34

Sparkling:

House Prosecco £27

Camel Valley Brut, Cornwall £54

Knightor Brut, Cornwall £49

Beers & Craft Ales:

Skinner's Brewery Porthleven 4.8% 500ml £4

Peroni Gluten Free Beer 5.1% 330ml £3.8

Sol 4.5% 330ml £3.8

Sharp's Doom Bar 4.3% 500ml £4

Harbour Classic Lager 4% 330ml £3.6

Harbour Daymer Extra Pale Ale 3.8% 330ml £3.6

Harbour Five Summers American Pale 5% 330ml £3.6

Bottled Ciders:

Cornish Orchards Gold, Pear or Blush 5% 500ml £4

Softs:

Fruit Fusions: £2.2

apple & mango, passionfruit & orange, apple & raspberry

Sparkling Cornish Orchards: £2.5

cranberry & raspberry, orange & lemon, ginger beer, elderflower

Pepsi, Diet Pepsi or Lemonade £2

Cornish Mineral Water - sparkling or still - small £2 / large £3

Hot Drinks:

Tregothnan Estate Tea £3.2

Hot Chocolate £3.5 / with cream & marshmallows £3.9

Sun Day Roasted Coffee:

Cappuccino / Latte £3.3

Flat White £3.1

Americano / Espresso £2.9

Mocha £3.6

Non-dairy milk alternatives available (add 40p)