



CATCH

SEAFOOD, BAR & GRILL

BREAKFAST & BRUNCH Served 9.00 until 11.30am

- THE CORNISH HASH *VA GFA*** £13
Cornish sausage & crispy bacon, OR veggie sausages & facon on a hash of sautéed early potatoes, wilted greens with a fried free range egg
- BRUNCH PIZZA *VA*** £16
Stone baked sourdough base with Parma ham, mushrooms, fried hens egg, black pudding, tomatoes & house sauce
- CATCH FULL ENGLISH *VA*** £14
Griddled bacon, black pudding, Cornish pork sausage, sautéed mushrooms & tomatoes with 2 fried hens eggs on toasted organic sourdough.
- OR CATCH VEGGIE ENGLISH with facon & veggie sausages

- THE FISH BRUNCH *GF*** £16
Pan-fried Cornish dayboat fish on sautéed Cornish early potatoes with wilted greens & a buttery seaweed hollandaise
- EGGS 'N' AVOCADO *Vg GFA*** £14
Two fried eggs on charred sourdough toast with sun blushed tomatoes & smashed avocado with chilli mint & coriander
Add Bacon or Smoked Salmon £3
- CATCH BREAKFAST BAP** £8.5
Sausage, bacon & fried egg
- SPICY BLOODY MARY** £8.5
Black Cow milk vodka, tomato juice, lemon, tobasco & Worcestershire sauce
- ORANGE MIMOSA or RASPBERRY BELLINI** £8.5
Prosecco, fruit liqueur & juice

CATCH OYSTER BAR

<i>GF</i>	CORNISH PACIFIC OYSTERS	1	3	6	12
		£4	£11	£20	£38

Natural, shucked, Porthilly or Helford River oysters on crushed ice with shallot dressing, Cornish sea salt & Amalfi lemon (subject to season & availability).
Add a glass of Camel Valley Cornish sparkling wine at £12

STARTERS & SMALL PLATES

- CATCH CRISPY SQUID** £9.5
Sea salt & peppered calamari with our garlic aioli
- CATCH FRITO MISTO *LGA*** £9
Crispy fried fish, veggies & seafood with sriracha mayo
- POT OF ATLANTIC PRAWNS *GF*** £8
In their shells with chipotle mayo
- HARISSA SPICED MEATBALLS** £8.5
Griddled flatbread, hummus, mint, chilli & coriander
- MOROCCAN SPICED BEETROOT HUMMUS *Vg GFA*** £8
With garlic & parsley pesto, ras el hanout & bread to dip
- HOUSE SOUP *V GFA*** £7.5
Fresh daily soups & broths with Baker Tom's charred sourdough
- CATCH MUSSELS *GFA*** £10/£18
Steamed west country mussels in our signature marinère broth with bread (subject to spawning/availability)

SANDWICHES & LIGHT BITES (Served lunchtime)

- CHEDDAR & MOZZARELLA TOASTIE *GFA*** £12
With pickles, whole grain mustard and rainbow salad
Add PARMA HAM OR CORNISH CRAB £3
- BUCK BECKETTS' HAND PICKED NEWQUAY BAY CRAB OR LOBSTER ROLL** £17
In a brioche bun with salted fries and rainbow salad (Subject to season and availability)
- FISH FINGER BAP *LGA*** £15
Battered goujons of daily catch in a bun with tartare sauce and sea-salted fries
- SURF & TURF MEZZE *GFA*** £16
Cured meats, prawns and Parma ham with hummus, smashed peas, artisan bread & olives
- VEGAN MEZZE *Vg GFA*** £15
Sunblush tomatoes, artichokes & hummus served with smashed avocado, olives and vegan bread
- OPEN STEAK SANDWICH *GFA*** £18
Griddled Westcountry minute steak on toasted sourdough with rocket, parmesan, whole grain mustard and sea-salted fries

CATCH SEAFOOD

- CORNISH LOBSTER *LG*** Half £35 / Whole £65
Roasted, market-fresh lobster, smothered in garlic butter, with sea salted fries. (Subject to season/availability)
- Buy one, set one free! Here at Catch we make a charitable donation to the National Lobster Hatchery in Padstow to replenish Cornwall's lobster stock.
- CATCH FISH & SEAFOOD PLATTER *GFA*** £25
Whatever the boat brings in, in our white wine, chilli & garlic stock with braised summer veg & crusty bread
- CATCH OF THE DAY *LGA*** £17
Sustainably caught fish from Cornish waters - In our crispy ale batter with sea-salted chips, house tartar sauce and lemon
- GRILLED CATCH *LG*** £20
Dayboat landed grilled fish, wilted greens, peas, sea-salted fries and Amalfi lemon
- WHOLE ROASTED FISH ON THE BONE *LG*** £29
Simply roasted with garlic & parsley butter, sea-salted fries and smashed peas (Subject to season/availability)
- SURF OR TURF PIZZAS** £18
Stone baked, sourdough pizzas smothered in Catch tomato sauce melted mozzarella & cheddar cheese with herb pesto
- MEAT:** Parma ham, chorizo & Canara farm veggies
- SEAFOOD:** mussels, squid, prawns, rocket & shaved parmesan
- VEGGIE:** sunblushed tomatoes, olives, artichokes, garden vegetables, chilli, mint & coriander

- SEAFOOD LINGUINE *GFA*** £18
Prawns, squid and mussels in their shells, peas, parmesan & pesto, finished with Cornish clotted cream

- CATCH SRI LANKAN COCONUT CURRY *GF Vg*** £18
Pan fried dayboat fish, spiced chickpeas, summer veggies with mint, chilli, coriander & poppadom shards

DOGS DINNER £5

May be served on the deck



We cook all our dishes fresh to order so relax and enjoy the view. Let us know if you are in a hurry and we will do what we can to help.



As a seafood restaurant we proudly support our fishing industry and where possible only buy local seafood recommended as sustainable by Cornwall Good Seafood Guide. We ♥ our ocean...



FROM THE GRILL



- STEAK FRITES *LG*** £28
Cornish reared, grass-fed sirloin steak barbecued with tarragon bearnaise butter with sea-salted fries.
- SURF 'N' TURF** £30
West Country sirloin steak with a pot of shell-on Atlantic prawns, onion ring and sea-salted fries.
- CATCH CHEESE BURGER** £17
Cornish beef pattie in a pretzel bun with onion ring, fries and rainbow salad.

VEGAN & VEGGIES



- GREEN OLIVE LINGUINE *V Vg GFA*** £16
In a garlic & rosemary pesto with fresh Cornish veggies & peas, finished with parmesan & pesto
- GOATS CHEESE & MUSHROOM BURGER *V*** £15
Stacked in a bun with sautéed mushrooms, sea-salted fries, onion ring, rainbow salad & house mayo
- VEGGIE 'FISH' & CHIPS *V*** £16
Goujons of battered halloumi, sea-salted fries, smashed peas with seaweed salt & lemon
- CATCH VEGAN CURRY *Vg GF*** £16
Summer veg in a coconut broth with chickpeas, mint, chilli, coriander and peanut crumb

SIDES

- CATCH BREADS *GFA*** £4.5/ £8
Charred artisan bread from our friends at Baker Toms with herb pesto & balsamic
OR local preserve & Cornish salted butter Add £1.5
- Catch rosemary fries with garlic aioli *Vg LG* £5
- Smashed peas *V GF* £4.5
- Garlic Bread *V* £6.5
- Smothered in garlic butter
- Sea-salted fries *Vg LG* £4.5
- Catch rainbow salad *Vg* £4.5
- Posh chips: *V LG*
- Dressed leaves *Vg* £4.5
- Truffle oil & parmesan £6.5
- with mustard dressing

SWEETS & TREATS

- VANILLA PANNACOTA *GF*** £7.5
With raspberry coulis & smashed meringue
- DOUBLE CHOCOLATE BROWNIE *GF*** £8
Catch double chocolate brownie with fondue sauce & a ball of Treleavens Cornish gelato
- ESPRESSO AFFOGATO *GFA*** £7.5
Sun Day coffee espresso with a ball of Treleavens vanilla ice cream and Cornish shortbread crumb
- CREMA DI LIMONCELLO** £7.5
A ball of Cornish vanilla gelato with a drizzle of Italian limoncello & biscotti
- STICKY TOFFEE PUDDING** £8
With warm salted caramel sauce & Cornish clotted cream
- Espresso Martini** £9
Black cow milk vodka, Kahlua & a shot of Sun Day espresso
- Catch Negroni** £11
Aperol, gin, Cornish Knightor rosé vermouth
- Liqueur Coffees** £8
With Bushmills Irish whiskey | Baileys | Cointreau | Cornish Dead Man's Fingers coffee rum

- CORNISH CREAM TEA** £8
Warm scone with strawberry jam and Trewithen Dairy's clotted cream served with a pot of Tregothnan tea or Coffee
- Fresh warm pastries, Tray bakes & Cream filled sponges *GFA* from £3 - £4.5

(Served during the day)

KEY

<i>V</i>	<i>VA</i>	<i>Vg</i>	<i>VgA</i>
Vegetarian	Vegetarian Available	Vegan	Vegan Available
<i>LGA</i>	<i>GF</i>	<i>GFA</i>	
Low Gluten Available	Gluten Free	Gluten Free Available	

DIETARY REQUIREMENTS AND FOOD ALLERGENS. Have a chat with our team if you have any food allergens.



DRINKS



WHITE

	Standard 175ml	Large 250ml	Bottle
Bella Modella La Farfalla Pinot Grigio , Italy	£7	£9.75	£24
Juicy palate with fresh acidity & citrus twist. <i>Matches well with seafood linguine.</i>			

House White

£20

The Long White Sauvignon Blanc , New Zealand	£8.50	£11.25	£31
Gentle flavours and aromas of lime, citrus & lemongrass. <i>Excellent with mussels.</i>			

Le Jade Picpoul de Pinet , France	£7.50	£10.50	£27
Green apple and citrus acidity. <i>Perfect with freshly shucked oysters.</i>			

Falerio Pecorino , Italy			£29
Elegant and full bodied orchard fruits, lemon oil with a slight nutty finish. <i>Good with crab.</i>			

Vila Nova Alvarinho , Portugal			£37
Light and bright with zesty notes. <i>Versatile & suitable with all fish dishes.</i>			

Knightor Carpe Diem , Cornwall UK			£38
Light with fresh fruit and floral hedgerow characters on the nose.			

Chateau de Chemilly Petit Chablis , Burgundy, France			£41
Layers of juicy white nectarine and peach flavours with a fresh finish. <i>Good with lobster</i>			

RED

Standard 175ml Large 250ml Bottle

Bodega Fontana Mesta Tinto Tempranillo , Spain	£7.25	£10.25	£25
Organic with aromas of strawberries and raspberries. <i>Sweet with cheese and cream-based dishes.</i>			

Norte Chico Merlot , Chile	£6.75	£9.00	£23
Easy drinking with velvety redcurrant and blackberry flavours. <i>Works well with all red meats.</i>			

House Red

£20

Man Meets Mountain Malbec , Argentina	£8.50	£11.25	£29
Full bodied red with succulent berry flavours. <i>Great with steak.</i>			

Reserve de Fleur Cotes du Rhone , France			£26
Soft with ripe red and blackcurrant. <i>Good with a warm toastie or breads.</i>			

Knightor Carpe Diem , Cornwall UK			£39
Dry with aromas of strawberry, cherry and vanilla, good tannins.			

Navajas Reserva Rioja , Spain			£37
Stewed dark fruits with vanilla, cinnamon & cloves. Rich & broad with a long-lasting finish.			

ROSE

Small 175ml Large 250ml Bottle

La Vie en Rose Cinsault , France	£8.25	£11.00	£28
Delicious fresh strawberry and raspberry character with gentle notes of cream. <i>Wonderful with all shellfish.</i>			

Allamanda Pinot Grigio Blush , Italy	£6.75	£9.00	£23
Dry notes of summer fruits this rose has a twist on Italy's finest grape. <i>Great with seafood and veggie pizzas.</i>			

Knightor Carpe Diem , Cornwall UK			£38
Delicate and fruity with aromas of rose petal, raspberry and peach. <i>Perfect for spicy beetroot hummus.</i>			

Trevibban Hill Rock Rose , Cornwall UK			£27
Aromas of strawberries & cream, with raspberries, cherries and summer fruits on the palate.			

Whispering Angel Cinsault & Grenache , France	£12.50	£17.00	£49
Fresh, crisp rose from the award winning Chateau d'Esclans. <i>Made for lobster.</i>			

Wine by the glass also available in 125ml

SPARKLING

House Prosecco 11% abv	Glass £8.00	125ml	£32
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Camel Valley Brut - made in Cornwall	Glass £12.00	125ml	£60
A fresh and fruity fizz with a touch of honey on the palate, perfect for all celebrations.			

Knightor Brut - made in Cornwall			£55
Balanced with good depth, fruit flavour and subtle complexities from lees aging in bottle. <i>Marvellous!</i>			

Brut Yellow Label Veuve Clicquot Champagne			£79
"Only one quality, the finest."			

PREMIUM VODKAS 25ml

Black Cow pure milk vodka from West Dorset	4
Grey Goose	4

WHISKIES 25ml

Copper Dog	3.5
Jack Daniels	3.5
Bushmills Irish whiskey	4
Glenmorangie single malt Scotch whisky	4.5

CATCH BOTTLED BEERS & CRAFT ALES

Skinnners Brewery Porthleven 4.8% 500ml	5.5
Peroni Gluten Free Beer 5.1% 330ml	4.5
Becks Blue Alcohol-Free Beer 0.05% 330ml	4.5
Sol 4.5% 330ml	4.5
Doom Bar 4.3% 500ml	5

CATCH BOTTLED CIDERS

Cornish Orchards Gold 5.0% 500ml	5
Cornish Orchards Pear 5.0% 500ml	5
Cornish Orchards Blush 5.0% 500ml	5

RUMS 25ml

Kracken Black spiced	4
Bacardi	3.5
Havana 7 year dark	4
Cornish Dead Man's Fingers	4

SPIRITS & LIQUEURS 25ml

Kahlua / Cointreau / Malibu / Southern Comfort	3.5
Baileys / Taylors Port	4
Courvoisier brandy	4
Sambuca	3.5
Aperol	4.5
Knightor Rosé Vermouth	5.5

CATCH ON DRAUGHT Pint

Offshore Pilsner 4.8%	5
Lushingtons Pale Ale 4.2%	5
Chapel Rock Cornish IPA 4%	5
Harbour Classic Lager 4%	5
Cold River Cider 4.5%	4.5

GIN 25ml

Old favourites, Cornish hand crafted small batch & distilled gins of distinction	
Lantic - Wild foraged botanicals	4.5
Tarquins - Cornish award winning gins	
Classic	4.5
Seasonal Flavours	4.5
Rhubarb & raspberry	
Blackberry & Cornish wild flower honey	
Cornish Trevethan	5
Hendricks	4.5
Salcombe	5

CATCH COCKTAILS £28 per jug

The Heligan - Lantic gin, apple, elderflower cordial, cucumber rolls, mint & soda.
Elderflower Fizz - Prosecco, elderflower, lemon & soda.
Catch Kernow Spritz - Cornish Knightor rose vermouth, Cointreau, Prosecco, orange & soda.
Spiced Mojito - Cornish Dead Man's Fingers spiced rum, mint, lime & soda.
Catch Sundowner - Peach schnapps, Malibu, vodka, pineapple & soda.
Spicy Bloody Mary - Grey Goose vodka, tomato juice, and all the works. £8 a glass
Espresso Martini - Black Cow vodka, Kaluha, shot of Sun Day espresso. £9 a glass
Aperol Spritz - Aperol, Prosecco and soda. £9 a glass
Crodino - Non-Alcoholic Italian Spritz. £5.5 a glass

SOFT DRINKS & MIXERS

Glass - Pepsi, diet Pepsi, lemonade, Juice - orange, pineapple, apple, tomato, cranberry	2.5
Fruit Fusions - apple & mango, passionfruit & orange, apple & raspberry	3.2
Fevertree Tonics - classic, light, Mediterranean	200ml 2.5
Cornish Mineral Water - sparkling or still	small 2.5 / large 4.5
Sparkling Cornish Orchards - cranberry & raspberry, orange & lemon, ginger beer, elderflower, apple	3.2

HOT DRINKS

POT OF TEA

Tregothnan Estate Tea	3.2
- Classic Breakfast, Earl Grey, Peppermint, Green, Chamomile, Red Berry, Decaf	
Baby-chino - hot milk & marshmallows	1.5
Hot Chocolate	3.5
With cream and marshmallows	4
Bakewell White Hot Chocolate with almond Amaretto & raspberry syrup	8.5
Boozy Hazelnutter	8.5
Hot chocolate with Frangelico, cream & chopped hazelnuts	

SUN DAY ROASTED COFFEE

Cappuccino / Latte / Flat White	3.3
Americano / Espresso	3
Moccha	3.6
Cafe Syrups	60p
Liqueur Coffees	8
With Bushmills Irish whiskey Baileys Cointreau Cornish Dead Man's Fingers coffee rum	
Non Dairy Milk Alternatives available add 40p	