



Catch & Grill

Snacks

Smoked Almonds 4

Mixed Olives 4.5

Padron Peppers 4.5

House Made Breads

Flatbreads (ve) 4

Sourdough (ve) 4

Focaccia (ve) 5

Butter of the Day / Evo Oil 2

Starters

Grilled Sardines (gf) 11

Mojo Rojo, Charred Corn Salsa

Grilled Gambas (gf) 9

Ndjula Butter, Chives

Pan Roasted Scallops 11

Caramelised Cauliflower, Morcilla

Crispy Fried Squid 8.5

Black Garlic Aioli

Sticky Braised Pedro Ximenez Pig Cheek 12

Charred Leek, Pickled Fennel

Beetroot Tartare 9

Whipped Goats Cheese, Polenta Cracker

Garlic Hummus (ve) (gf) 8

Salsa Macha, Crispy Chickpeas

Mains

Baked Cod 18

Chorizo & Parsley Crumb, Crab Rosti, Samphire

Whole Sea Bass (gf) 24

Chilli & Cumin Fried Cavolo Nero, Pomegranate

Grilled Tandoori Monkfish Skewers 26

Roti, Lemon Pickle, Spiced Yoghurt

Iman Bayildi (gf) (v/ve) 16

Stuffed Aubergines, Labneh

300g 28 Day Dry Aged Sirloin Steak (gf) 32

Bone Marrow Butter, Fries - Add 3 Gambas to steak +7

300g 28 Day Dry Aged Ribeye Steak (gf) 32

Bone Marrow Butter, Fries - Add 3 Gambas to steak +7

Add a Sauce 3

Bearnaise, Wild Mushroom, Peppercorn

Sides

Fries Manchego (v) (gf) 6

Truffle, Chive

Fries Spring Onion Dust (ve) (gf) 4.5

House Salad (gf) (v/ve) 4.5

Crispy New Potatoes (gf) (v/ve) 5

Black Garlic, Aioli

Charred Tenderstem Broccoli (gf) (ve) 4.5

Mac & Cheese (v) 5



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Desserts

Bourbon and Cola Sticky Toffee Pudding (v) 8

Vanilla ice cream

Black Forest Cheesecake (v) 7.5

Cherry sorbet

Apple and Winter Berry Crumble (v) 7

Cinnamon ice cream

Chocolate Delice (v) 8

Chocolate sorbet

Chocolate Cremeux (gf) (ve) 8

Chocolate soil, coconut sorbet

Selection of Ice Creams and Sorbets (gf) (v/ve) 2.5

Please ask your server

Hot Drinks

Single Espresso 2.5

Double Espresso 3

Long Black 3

Flat White 3

Cortado 3

Americano 3

Latte 3

Cappucino 3

Mocha 3.5

Hot Chocolate 3.5

Chai Latte 3.5

Iced Latte 3.5

Iced Americano 3.5

Iced Mocha 3.5

Baileys Latte 6.5

Teas

English Breakfast 3.5

Earl Grey Creme 3.5

Ceylon black tea, vanilla pieces,
blue cornflower

Green 3.5

Dozy Girl 3.5

Chamomile, lemon verbena,
hibiscus, rose petals, lavender

Gingerbread Chai 3.5

Rooibos, cardamom, cinnamon,
ginger, vanilla pieces, mallow flowers

Peppy Mint 3.5

Peppermint leaves, cornflowers,
naturally caffeine free

Digester 3.5

Chinese pu'erh tea, chinese oolong tea, ginger,
orange, ginseng, fennel



Catch & Grill

Set Menu

£45 per person

To Begin

Home-made bread and butter

Starters

Glazed Pork Belly Skewers with burnt apple puree

Crispy Fried Squid with black garlic aioli

Grilled Gambas with nduja butter and chives **(GF)**

Imam Bayildi with stuffed aubergines and labneh **(GF) (VE)**

Mains

300g 38 Day dry aged sirloin steak (+£5 supplement)
with bone marrow butter, fries and bearnaise sauce **(GF)**

Chargrilled cauliflower with wild mushrooms and spinach **(GF) (V/VE)**

Whole seabass with chilli and cumin fried cavolo nero and pomegranate **(GF)**

Grilled tandoori monkfish skewers with roti, lemon pickle and spiced yoghurt

Dessert

Sticky toffee pudding with vanilla ice cream **(V)**

Chocolate cremeux with chocolate soil and coconut sorbet **(GF) (VE)**

Apple and berry crumble with cinnamon ice cream **(V)**

(GF) Gluten Free (V) Vegetarian (VE) Vegan

An optional 15% service charge will be added to the bill. There may be traces of gluten and nuts in our dishes. Please make a member of our team aware of any allergies.