



Catch & Grill

Sunday Menu

Home Made Breads

Focaccia (ve) 5

Oil, balsamic

Please ask server for today's availability

Flatbreads (ve) 4

Oil, balsamic

Starters

Grilled Gambas (ve, GF) 9

Nduja butter, chives

Beetroot Tartare 9

Whipped goats cheese, polenta cracker

Smoked Mackerel Rillettes 9.5

Beetroot butter, chargrilled sourdough

Sticky Braised Pedro Ximenex Pig Cheek 12

Charred leek, pickled fennel

Grilled Sardines (GF) 11

Mojo Rojo, charred corn salsa

Baked Fig and Goats Cheese (GF) (V) 8

Truffle honey dressing

All roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding, cauliflower cheese and gravy.

Roasts

Roast Sirloin of Beef 19

Slow Cooked Pork Belly 19

Roast Shoulder of Lamb 19

Roasted Chicken 18

Vegetable Wellington (v/ve) 17

Mains

Whole Plaice (gf) 20

Crispy new potatoes, brown shrimp butter

Whole Sea Bass (gf) 24

Chilli & cumin fried cavolo nero, pomegranate

Chargrilled Cauliflower (v/ve, gf) 15

Wild mushrooms, spinach

Cut of the Day (MP)

Sides

Spring Onion Fries (v, gf) 4.5

Manchego Truffle Fries (v, gf) 6

Charred Tenderstem Broccoli (vE, gf) 4.5

Crispy New Potatoes (v/vE, gf) 5

Pigs In Blankets 5

Cauliflower Cheese 5

Desserts

Sticky Toffee Pudding (v) 8

Vanilla ice cream

Black Forest Cheesecake (v) 7.5

Cherry sorbet

Apple and Berry Crumble (v) 7

Cinnamon ice cream

Chocolate Cremeux (ve) (gf) 8

Chocolate soil, coconut sorbet

(gf) Gluten Free (v) Vegetarian (ve) Vegan | An optional 12.5% 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.