



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

Salmon Gravlax 10

Horseradish Cream, Rye Bread, Pickles

Smoked Mackerel Rillettes 9.5

Beetroot Butter, Chargrilled Sourdough

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 plaice (gf) 20

Patatas Panaderas - Brown Shrimp Butter

Whole Sea Bass (gf) 24

Chilli & Cumin Fried Cavolo Nero, Pomegranate

Grilled Tandoori Monkfish Skewers 26

Roti, Lemon Pickle, Spiced Yoghurt

Whole Grilled Lobster

(Subject to Availability) (gf) MP

Garlic Butter, Fries

Chargrilled Cauliflower (gf) (v/ve) 16

Wild Mushrooms, Spinach

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

Cote du Bouef for 2 to share (gf) 12.00 per 100g

Choice of sauces, fries

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

(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.



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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

Selection of Ice Creams and Sorbets (gf) (v/ve) 2.5 *Please ask your server*

Chocolate Delice (v) 8

Chocolate sorbet

Chocolate Cremeux (gf) (ve) 8

Chocolate soil, coconut sorbet

Selection of Cheese and Crackers (v) 12

Hot Drinks

Single Espresso 2.5

Double Espresso 3

Long Black 3

Flat White 3

Cortado 3

Americano 3

Latte 3

Cappuccino 3

Mocha 3.5

Hot Chocolate 3.5

Chai Latte 3.5

Austrian Con Panna 3.5

Spanish Con Miel 3.5

Korean Dalgona 3.5

Vietnamese Ca Phe Trung 3.5

Iced Latte 3.5

Iced Americano 3.5

Iced Mocha 3.5

Irish Whiskey Coffee 6.5

Mexican Calypso Coffee 6.5

Hot White Russian Coffee 6.5

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

Sunday Roasts Coming Soon

Catch & Grill Sunday Roasts launching December

Ask your server for details