**DAILY STARTERS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED PORTUGUESE SARDINES</td>
<td>6.95</td>
</tr>
<tr>
<td>with paprika, lemon and mixed leaves</td>
<td></td>
</tr>
<tr>
<td>SMOKED SALMON &amp; CRÈME FRAÎCHE</td>
<td>6.50</td>
</tr>
<tr>
<td>served with a lemon wedge and granary bread &amp; butter</td>
<td></td>
</tr>
<tr>
<td>CRISPY BREADED WHITEBAIT</td>
<td>5.95</td>
</tr>
<tr>
<td>served with home-made tartar sauce</td>
<td></td>
</tr>
<tr>
<td>MEDITERRANEAN TIGER PRAWNS</td>
<td>8.95</td>
</tr>
<tr>
<td>pan fried in chilli, garlic &amp; ginger with mixed leaves</td>
<td></td>
</tr>
<tr>
<td>PAN-FRIED KING SCALLOPS (E)</td>
<td>8.95</td>
</tr>
<tr>
<td>served on minted pea puree with crispy pancetta</td>
<td></td>
</tr>
<tr>
<td>TEMPURA KING PRAWNS</td>
<td>6.95</td>
</tr>
<tr>
<td>with mixed leaves and sweet chilli sauce</td>
<td></td>
</tr>
<tr>
<td>CALAMARI RINGS IN PANKO BREADCRUMBS</td>
<td>6.95</td>
</tr>
<tr>
<td>with mixed leaves and home-made tartar sauce</td>
<td></td>
</tr>
<tr>
<td>LUXURY PRAWN COCKTAIL</td>
<td>6.50</td>
</tr>
<tr>
<td>made with marie-rose sauce, served with granary brown bread &amp; butter</td>
<td></td>
</tr>
<tr>
<td>GRILLED HALLOUMI &amp; CHORIZO</td>
<td>6.95</td>
</tr>
<tr>
<td>on a salad garnish</td>
<td></td>
</tr>
<tr>
<td>BATTERED HALLOUMI</td>
<td>6.95</td>
</tr>
<tr>
<td>served with mixed leaves</td>
<td></td>
</tr>
<tr>
<td>FRESH MUSSELS</td>
<td>7.95</td>
</tr>
<tr>
<td>cooked with garlic, white wine, cream &amp; fresh parsley</td>
<td></td>
</tr>
</tbody>
</table>

**SEASONAL ORGANIC FRESH FISH**

All of the following are served with house chips & a wedge of lemon unless otherwise stated... all fried fish comes in our wonderful bubbly batter!

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRIME FILLET OF COD</td>
<td>11.95 - 12.95</td>
</tr>
<tr>
<td>FILLET OF PLAICE</td>
<td>11.95</td>
</tr>
<tr>
<td>TOP QUALITY ROCK</td>
<td>12.50 - 13.50</td>
</tr>
<tr>
<td>HADDOCK FILLET</td>
<td>11.95 - 12.95</td>
</tr>
<tr>
<td>SKATE (grilled or fried)</td>
<td>12.95 - 13.95</td>
</tr>
<tr>
<td>BREADED SCAMPI (10 PIECES)</td>
<td>10.95</td>
</tr>
<tr>
<td>JUMBO SCAMPI TAILS (WITH OUR BATTER)</td>
<td>14.95</td>
</tr>
<tr>
<td>served with chips &amp; mixed leaves</td>
<td></td>
</tr>
<tr>
<td>COD'S ROE (2 PIECES)</td>
<td>7.50</td>
</tr>
<tr>
<td>HOME-MADE FISH CAKES (2 PIECES)</td>
<td>9.95</td>
</tr>
<tr>
<td>TO-FISH (V)</td>
<td>9.95</td>
</tr>
<tr>
<td>Vegan tofu wrapped in seaweed &amp; special vegan friendly batter</td>
<td></td>
</tr>
<tr>
<td>JUMBO RETRO FISH FINGERS</td>
<td>11.95</td>
</tr>
<tr>
<td>made with 100% atlantic sourced cod, served with house chips &amp; garden peas</td>
<td></td>
</tr>
<tr>
<td>FILLET OF HAKE (E)</td>
<td>14.95</td>
</tr>
<tr>
<td>a grilled fillet, served with chorizo, roasted vegetables, new potatoes and our saucy drizzle</td>
<td></td>
</tr>
<tr>
<td>FILLET OF SEA BASS (2 PIECES) (E)</td>
<td>13.95</td>
</tr>
<tr>
<td>grilled sea bass with roasted mediterranean vegetables and cherry tomatoes, served with new potatoes</td>
<td></td>
</tr>
<tr>
<td>GRILLED SWORDFISH STEAK (E)</td>
<td>14.95</td>
</tr>
<tr>
<td>with garlic, lemon &amp; parsley butter, served over aromatic rice &amp; quinoa with freshly roasted vegetables</td>
<td></td>
</tr>
<tr>
<td>TIGER PRAWNS (E)</td>
<td>14.95</td>
</tr>
<tr>
<td>in chilli, garlic, tomato salsa, served on aromatic rice with freshly grilled vegetables</td>
<td></td>
</tr>
<tr>
<td>SEAFOOD PLATTER (E) (2 sharing)</td>
<td>20.95</td>
</tr>
<tr>
<td>tempura &amp; tiger prawns, scampi, calamari, whitebait, fishcakes &amp; chips</td>
<td></td>
</tr>
<tr>
<td>GRILLED KING PRAWN SALAD (E)</td>
<td>13.95</td>
</tr>
<tr>
<td>succulent king prawns perfectly grilled, served on a bed of seasonal salad leaves, tomatoes, avocado slices and mild onions. Please ask about our delicious salad dressings!</td>
<td></td>
</tr>
</tbody>
</table>

**CHEF’S SIGNATURE DISHES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAELLA DE MARISCOS (E)</td>
<td>24.95</td>
</tr>
<tr>
<td>traditional spanish paella with king prawns, mussels, clams, squid, shrimps, peas and peppers - 25 minutes preparation time (for 2 to share)</td>
<td></td>
</tr>
<tr>
<td>LINGUINE MARINARA (E)</td>
<td>13.95</td>
</tr>
<tr>
<td>mixed shellfish, clams, mussels, shrimps, and king prawns in a napoletana sauce</td>
<td></td>
</tr>
</tbody>
</table>

(E) available evenings only after 5pm

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**Gluten-free Every Monday**

£1.50 Extra

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Prices are inclusive of VAT @ 20%

We cannot take credit or debit cards under £12.00 - A service charge of 10% added for groups of 6 people or over
SAVORIES

STEAK PIE 8.95
served with mashed potatoes (chips upon request), peas & gravy

CHICKEN & MUSHROOM PIE 8.95
served with mashed potatoes (chips upon request), peas & gravy

CHICKEN BREAST (on the Bone) 9.95
grilled or fried, served with house chips, peas & gravy

CHILDREN’S MENU 5.95
under 12 years of age – kid’s meals are served with fruit juice or ribena

COD BITES & CHIPS

SAUSAGE & CHIPS

HOME-MADE FISHCAKE & CHIPS

CHICKEN NUGGETS & CHIPS

SCAMPI & CHIPS

JUMBO RETRO FISH FINGER & CHIPS

SIDES

PORTION OF HOUSE CHIPS 3.00

NEW POTATOES 3.50

SWEET POTATO FRIES (prepared to order) 3.50

BAKED BEANS 1.80

GARDEN PEAS 2.50

MUSHY PEAS 2.00

GRILLED TOMATOES 2.95

ONION RINGS 2.95

AROMATIC RICE 3.00

HOME-MADE FISH CAKE 3.75

FRESH STEAMED SPINACH 3.00

MASHED POTATOES 3.50

COD’S ROE 3.00

PICKLED GHERKIN 1.00

PICKLED ONIONS (2) 1.00

MUSHROOMS 3.30

BREAD & BUTTER 0.80

granary brown or sourdough

MIXED SIDE SALAD 3.50

MIXED SIDE SALAD WITH FETA 3.90

TOMATO & ONION SALAD 3.50

MIXED FRESH SEASONAL VEGETABLES 3.50

FRESH BROCCOLI 2.95

HOME MADE COLESLAW 2.95

GOURMET BURGERS

over 95% meat – all beef burgers are home-made & served with chips

GRAIN-FED 100% ANGUS 8.95
Served with cheese, onion rings & garnish

CHICKEN FILLET BURGER 8.50
Served with cheese, onion rings & garnish

VEGGIE WITH HALLOUMI 8.95
served onion rings & salad garnish

MEAT FREE BURGERS 8.95
all served with mixed leaves & chips

BATTERED OR GRILLED HALLOUMI BURGER
with special home made burger sauce

FISH BURGER IN PANKO BREADCRUMBS
served with tartar sauce

VEGAN BURGER (v)
with vegan cheese , mayo, bun & salad

HALLOUMI & FALAFEL ON AVOCADO
a delicious cheese made from goat’s and sheep’s milk a lovely firm texture

A service charge of 10% added for groups of 6 people or over
We cannot take credit or debit cards under £12.00 - Prices inclusive of VAT @20%
### BRUNCH MENU

breakfast/brunch items are served until 5.00pm daily – all eggs are free-range

<table>
<thead>
<tr>
<th></th>
<th></th>
<th>Price</th>
</tr>
</thead>
</table>
| 1 | AVOCADO, BACON & EGGS  
smashed avocado on sourdough or granary toast, topped with 2 poached eggs and crispy bacon | 8.50  |
| 2 | SMOKED SALMON & SCRAMBLED EGGS  
smoked salmon and scrambled eggs on sourdough or granary toast | 8.50  |
| 3 | AVOCADO, EGGS, FETA & WALNUTS  
smashed avocado, 2 poached eggs with feta & walnuts on sourdough or granary toast | 9.00  |
| 4 | AVOCADO, SMOKED SALMON & HALLOUMI  
smashed avocado, grilled halloumi and smoked salmon on sourdough or granary toast | 9.00  |
| 5 | HALLOUMI, HOUMOUS, EGGS & TOMATO  
halloumi, houmous, 2 eggs and tomatoes on sourdough or granary toast | 9.00  |
| 6 | VEGAN - AVOCADO, CHERRY TOMATOES & WALNUTS (v)  
2 sourdough or granary toast (one houmous, one avocado), cherry tomatoes and walnuts | 9.00  |
| 7 | PANCAKES, BACON & SAUSAGE  
american pancakes, crispy bacon and sausage with warmed maple syrup and butter | 8.50  |
| 8 | SMOKED SALMON AND POACHED EGGS  
smoked salmon and poached eggs on sourdough or granary toast | 8.50  |
| 9 | EGGS, SPINACH, HALLOUMI & MUSHROOMS  
2 poached eggs, spinach, halloumi, mushrooms on sourdough or granary toast | 9.00  |
| 10 | BIG ENGLISH  
sausage, bacon, 2 eggs, grilled tomatoes, grilled mushrooms, & baked beans served with sourdough or granary toast | 8.95  |
| 11 | VEGGIE BREAKFAST  
halloumi, fried egg, mushrooms, grilled tomatoes, chips & sourdough or granary toast | 8.50  |
| 12 | OMELETTES  
made with free-range eggs, choice of toppings & served with house chips (prawns or smoked salmon £1 extra) | 8.95  |

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"Welcome to our fish & chip restaurant...

**The Big Catch!**

*Our passion for food means we don't take any shortcuts... we believe in FRESH FOOD, hand prepared by our chefs every day. We are proud that all of our fish is traceable and sustainably sourced.*

*We portion our fish by weight, so shape may vary.*

*We cook in Rapeseed oil, which we recycle after use, and our chips come from seasonal British potatoes which are peeled and cut on the premises...*  
**No preservatives and NO FROZEN CHIPS!**

*please tag us and visit us on instagram & facebook!*

[Instagram](#)  
[Facebook](#)

A service charge of 10% added for groups of 6 people or over. We cannot take credit or debit cards under £12.00 - Prices inclusive of VAT @20%
WHITE/ROSE WINES

ACANTUS BLANCO (D.O.CASTILLA-LA MANCHA) 16.95
A modern classic made using the Sauvignon blanc grape in the Spanish region of La Mancha... Dry and elegant.

OTOÑAL BLANCO (DO. RIOJA) 17.95
A deliciously light, fresh wine bursting with ripe clean fruit perfectly balanced by its dryness.

PINOT GRIGIO DEL VENETO 19.95
Fresh, fruity and fragrant.

ROSADO MONASTRELL 19.95
A Brilliant Rosé with exultant fruity aromas and a perfect body. Well-balanced with a long aftertaste.

PROSECCO SUPERIOR DOCG 24.00
This has aromas of golden apples, acacia and honey, , fresh citrus flavours and fine bubbles.

RED WINES

MERLOT 18.95
Lovely and fruity with hints of soft ripe blackberries and blackcurrants... an easy-drinking wine.

ACANTUS TINTO (D.O.CASTILLA-LA MANCHA) 16.95
Fruity, spicy, full-bodied, well-balanced wine, smooth with a pleasant lingering finish, made using Tempranillo and Cabernet Sauvignon grapes.

AÑARES TINTO CRIANZA (DO. RIOJA) 19.95
A very complex wine that shows a combination of fruit, spice and oak influence. A strong palate and perfectly structured with a good concentration of ripe fruit with a long, clean finish.

WINES BY THE GLASS

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acantus Blanco</td>
<td>175ml</td>
<td>5.50</td>
</tr>
<tr>
<td></td>
<td>250ml</td>
<td>6.95</td>
</tr>
<tr>
<td>Rioja Blanco/Rosé</td>
<td>175ml</td>
<td>6.70</td>
</tr>
<tr>
<td></td>
<td>250ml</td>
<td>7.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acantus Tinto</td>
<td>175ml</td>
<td>5.50</td>
</tr>
<tr>
<td></td>
<td>250ml</td>
<td>6.95</td>
</tr>
<tr>
<td>Rioja Tinto</td>
<td>175ml</td>
<td>6.70</td>
</tr>
<tr>
<td></td>
<td>250ml</td>
<td>7.95</td>
</tr>
</tbody>
</table>

BEERS/SPIRITS/LIQUEURS/BEVERAGES

BEERS

MEANTIME LONDON LAGER (33CL) 4.50
Born and brewed in London (vol. 4.5%)

MEANTIME LONDON PALE ALE (33CL) 4.50

NASTRO AZZURRO OR PERONI (33CL) 4.25

SAN MIGUEL LAGER (33CL) 4.25

FULLERS LONDON PRIDE 4.50
Distinctive malty, sweet, clear richness

ASPALL SUFFOLK CYDER (33CL) 4.50

SPIRITS & LIQUEURS (per 50ml) 4.95

COURVOISIER BRANDY - BELLS WHISKY - TEQUILA
SMIRNOFF VODKA - JACK DANIELS
SOUTHERN COMFORT 4.75
BAILEYS- TIA MARIA - KAHLLUA - GRAND MARNIER
AMARETTO - LIMONCELLO - SAMBUCCA 4.75
LIQUEUR COFFEE 5.95

BEVERAGES

COFFEE AMERICANO 2.30
CAPPUCCINO 2.60
LARGE CAPPUCCINO 2.80
ESPRESSO 1.75
DOUBLE ESPRESSO 2.30
MOCHACCINO 2.60
CAFÉ LATTE 2.60
HOT CHOCOLATE 2.50
DE LUXE HOT CHOCOLATE w/CREAM 2.75
TEA (MUG) 1.80
POT OF TEA 2.00
LARGE COFFEE 2.70
FULL MILK COFFEE 2.70
LEMON OR HERBAL TEA 1.90
POT OF LEMON/HERBAL TEA 2.25
EARL GREY TEA 1.90
POT OF EARL GREY TEA 2.25
APPLE/orANGE JUICE 2.25
SPARKLING/plAIN WATER 2.00
LARGE SPARKLING WATER 3.75
LARGE STILL WATER 3.75
APPLETISER 2.50
COKE, DIET COKE (BOTTLE) 2.70
FANTA, SPRITE (BOTTLE) 2.70
FRESH MINT 2.45

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