



Welcome to our 2025 Season,

Hooray - you can now BOOK a table for any time of day AND we're open for dinner every Friday & Saturday night!

Keep crabbin',

Patrick, Avis & Team FP x

Hope to see you back again & why not check out our sister restaurant Catch Seafood Bar & Grill, up the coast in Mawgan Porth TR8 4BA...

www.catchmawganporthbeach.co.uk



PLEASE HAVE YOUR TABLE NUMBER READY BEFORE ORDERING

HOT DRINKS

Pot of Tregothnan Estate Tea	£3.75
English Breakfast, Earl Grey, Peppermint, Green, Lemon Verbena, Chamomile, Red Berry, Decaf	
Americano / Espresso	£3.50
Cappuccino / Latte / Flat White / Hot Chocolate	£3.95
Hot Chocolate / With Cream, Marshmallows and Chocolate Buttons	£4.50 / £6.00
Mocha	£4.50
Oat Milk / Almond Milk / Syrups	£0.60
Baby-Chino hot milk & melting marshmallows	£2.00

BREAKFAST *Daily From 9ish – 11.30am*

The Fern Pit Crab Benedict (GFA)	£18.00
Hand-Picked Cornish Crab fished on Fern Pit's own boat Excelsior! Toasted Brioche Bun, Two Fried St Ewe Free Range Eggs, Guacamole, Buttery Hollandaise	
Eggs Benedict (GFA)	£14.00
Parma Ham, Toasted Brioche Bun, Two Fried St Ewe Free Range Eggs, Smashed Avocado, Hollandaise	
The Ferryman's (GFA VGA)	£16.00
Two Bacon Rashers, Two Sausages, Cherry Tomatoes, Mushrooms, Heinz Beans, Hash Brown, Two Fried St Ewe Free Range Eggs & Toasted Sourdough OR Veggie Ferryman's with Facon & Veg Sausages	
The Boathouse (GFA VGA)	£13.00
Half A Ferryman! One Bacon, One Sausage, Cherry Tomatoes, Mushrooms, Heinz Beans, Hash Brown, Fried St Ewe Free Range Egg & Toasted Sourdough OR Veggie Boathouse with Facon & Veg Sausage	
Catch Cornish Hash (GFA VGA)	£14.00
Sauteed New Potatoes, Wilted Greens, Chard, Samphire, Cornish Sausage, Old Spot Back Bacon, St Ewe Egg OR Veggie Cornish Hash with Facon & Veg Sausage	
Catch Fish Brunch (GF)	£17.00
Pan-fried Cornish Dayboat Fish on Sauteed Cornish Potatoes, Samphire, Wilted Greens, Buttery Hollandaise	
Eggs 'N' Avacado (V GFA)	£13.50
Two Fried St Ewe Free Range Eggs on Toasted Artisan Sourdough, Sunblush Tomatoes, Smashed Peas & Smashed Avocado, Chilli, Mint & Coriander, Rosemary & Garlic Pesto	
Add White Crabmeat £4.50 or Parma Ham £4.00 or St Ives Smoked Salmon £4.00	
Baker Tom's Brioche Baps	
Grilled Bacon or Sausage or Fried Egg in a Toasted Brioche Bap with Ketchup or HP Sauce on the side (VA GFA)	£7.50
Toasts	
Heinz Baked Beans on Hobbs House Toasted White Speciality Bread (V GFA)	£8.00
Add Grilled Back Bacon or Hash Browns	£4.00
St Ewe Free Range Scrambled Eggs on Toasted Artisan Sourdough (V GFA)	£9.50
Add Parma Ham or Smoked Salmon	£4.00
Toast Board (V GFA)	£6.00
Toast Sourdough & Hobbs House Speciality White Loaf Toasted, Roddas Cornish Butter and Cornish Preserves.	

Crunchy Granola Pot (V)	£8.00
Natural Yoghurt, Iced Blueberries, Aunty Sarah's Crunchy Granola, Toasted Coconut, Mango Coulis	
Croque Monsieur (GFA)	£12.00
Hobbs House White Toastie, Tamworth Farm Ham, Davidstow Cheddar, Topped with a St Ewe Fried Egg & Parmesan	
Crabby Monsieur (GFA)	£15.00
Hobbs House White Toastie, our OWN Pot-Caught Crabmeat, Davidstow Cheddar, Topped with a St Ewe Fried Egg & Parmesan	
Brunch Pizzetti	£14.00
Bacon, Sausage, Mushrooms, Tomatoes, Fried St Ewe Egg, Heinz Beans and Davidstow Cheddar on Pizzetti Flatbread	
Sweet American Waffle	£10.00
Warm Golden Waffle, Toasted Coconut, Granola, White Chocolate Sauce, Smashed Meringue & Cornish Clotted Cream	
Banana Pancakes	£11.00
Two fluffy American Banana Pancakes, Crunchy Granola and Maple Syrup	
BREAKFAST SIDES	£4.00
Smashed Avacado, Mint, Chilli, Coriander (VG GF) / Mini Hash Browns (GF VG) / St Ives Smoked Salmon Sauteed New Potatoes, Hollandaise, Parmesan (GF) / Buttered Rainbow Chard, Samphire, Spinach	

Have a chat with our team if you have any food allergens. Whilst every effort is made, all of our dishes are freshly prepared in a kitchen where allergens are present, therefore no allergen-free guarantee can be given. Dishes may contain gluten, fish, shellfish, dairy, nuts, cereal, other allergens and genetically modified ingredients.

KEY: GFA Gluten Free Alternative Available, LG Low Gluten, V Vegetarian, VG Vegan

ALL OF OUR DISHES ARE AVAILABLE TO TAKE-AWAY – JUST ASK AND WE’LL BOX THEM UP!

LUNCH & SUPPER DISHES *Daily From 12ish–7ish & 12ish–9ish on Friday & Saturday Evenings*

PLEASE HAVE YOUR TABLE NUMBER READY BEFORE ORDERING

FISH & SEAFOOD FROM CORNISH WATERS

Intros... [can't leave without trying!]

Cornish Oysters (subject to availability) **1 for £5 / 3 for £14 / 6 for £26 / 12 for £49**

Beautiful, freshly shucked, award-winning Pacific Rock Oysters favourably from the Marshall Family, up the road at Porthilly Shellfish on the Camel Estuary. Look across the water next time you're in Padstow and you can see the oyster beds as well as most of our mussels and clams!

Choose: On Crushed Ice with Shallot Dressing & Amalfi Lemon or Hot & Crisp in our Offshore Beer Batter

Cornish Crab Claws (subject to availability) **2 for £12 / 4 for £22 / 8 for £40**

Landed by our very own boat Excelsior. Cornish King (AKA Spider Crab) or Brown Jack Crab – Whatever Fishermen Gerald and Ross Bring In, with Crisp Corn Nachos, Chipotle Mayo, and Fresh Tomato Salsa. Let's Get Messy! Perfect with one of our sides.

To Start...

Catch Frito Misto Di Mare **£10.50**

Locally Landed Fried Fish, Atlantic Shell-on-Prawns, Squid, Summer Veggies and our Confit Garlic Aioli GFA

Lightly Spiced Crispy Crab Cake **£10**

Newquay Bay Crab Salsa, Rainbow Salad, Garlic Aioli and Fresh Lime. GF

Pot of Shell-On Atlantic Prawns **£10**

MSC Certified with Roe, Amalfi Lemon and Marie Rose. GF

Dayboat Cornish Fish & Seafood Summer Chowder **£12 / £24**

Dayboat Fish, Mussels, Atlantic Prawns, White Onion & Fish Stock and Summer Vegetables, Lightly Finished with Parsley Oil, and a Dollop of Cornish Clotted Cream with Crusty Bread. GFA

Cornish Tostada **£9 / £18**

Crispy Fried Corn Taco, Shell-On Prawns, Padron Peppers, Sriracha Mayo, Smashed Avocado, Crispy Onions, Pickled Red Cabbage, Mint, Chilli, Coriander and Fresh Lime with Hand-Picked Cornish Crab or Crispy Fried Fish

Catch Mussels GFA **£10 / £20**

Steamed West Country Mussels in our Marinière Style White Wine, Garlic and Parsley Broth, Crusty Bread

Crispy Cracked Pepper and Sea Salt Squid **£10.50**

Rocket, Pea Shoots and Garlic Aioli.

Panko Crumbed Whitebait **£10**

Rainbow Salad, House Tartar and Fresh Lemon

Moroccan Spiced Hummus **£8.5**

Hummus, Mint, Chilli, Coriander, Olives, Sundried Tomatoes, Piri Piri, Flatbread, Beetroot Glaze. GFA

To Follow...

Newquay Bay Lobster landed from our own boat Excelsior by Fern Pit family fishermen!	£37
Roasted Half Cornish Lobster, Garlic & Herb Butter, House Salad & Sea-Salted Koffman Fries.	
Beach House Fish & Chips	£19.50
Catch of the Day in our Crispy Offshore Beer Batter, Sea-Salted Koffman Fries, Smashed Peas, House Tartar.	
Whole Roasted Fish	£32
Roasted Cornish Sea Bream, Sea-Salted Fries, Heritage Tomatoes, Cornichon & Oregano Confit Garlic Dressing, Sea Vegetables, Amalfi Lemon	
Veggie Fish & Chips	£17
Goujons of Battered Halloumi, Sea-Salted Koffman Fries, Smashed Peas with Cornish Seaweed Flakes.	
Crispy Breaded Fish Cake	£15
Dressed Rocket Salad, Sea-Salted Koffman Fries, Sweet Chilli Sauce and Buttery Hollandaise	
Classic Steak Frites	£32
8oz Ruby Red Steak, Triple-Cooked Chips, Dressed Rocket Leaves, Salad, Peppercorn Sauce & Dijon Butter	
Brioche Fish Finger Bap	£18
Beer-Battered Fish Goujons, Toasted Brioche Bun, Rocket Salad, Sea-Salted Fries Koffman, House Tartar.	
Brioche Halloumi Bap	£16
Battered Halloumi Goujons, Toasted Brioche Bun, Rocket Salad, Sea-Salted Koffman Fries, House Tartar.	
Market Fresh Catch of the Day	£25
Pan-Fried Day Boat Landed Fish, Sea-Salted Koffman Fries, Sauteed Buttered Greens, Samphire, Peas.	
Whole Smashed Brown Crab Cajun Boil	(Ask your Server for Availability) £39
Aromatic Broth of Spiced Butter, Fresh Herbs, Splash of Bisque, New Potatoes, Corn on the Cob	
Smashed Cornish Beef Pattie	£22
Spanish Chorizo, Heritage tomatoes, Red Onion, Burger Relish, Sea-Salted Fries, Onion Rings & Pickles	
Chicken' n 'Chips	£24
Rosemary and Garlic Marinated Chicken Breast, Hand-Cut Chips, Garden Salad with Aioli	
Surf' n 'Turf Flatbread Mezze	£17
Moroccan Flatbread Smothered in Hummus, Olives, Sunblush Tomatoes, Garden Salad, Rocket, Beetroot Glaze, Garlic Aioli, Cured Italian Meats and Shell-On Atlantic Prawns	
Fern Pit Retro Scampi Basket	£20
Wholetail Breaded Scampi, Sea-Salted Koffman Fries, Garden Peas, House Tartare Sauce.	
SIDES	
Rosemary & Garlic Fries GF DF VG	£6.5
Cornish Sea Salted Fries GF DF VG	£6
Cheesy Chips, Sprinkled with Grated Davidstow Cheddar	£8
Crabby Chips, Mint, Chilli, Coriander, Garlic Aioli GF DF	£12
Griddled Flatbread, Garlic & Parsley Butter, Rocket Leaves, Parmesan GFA	£8
House Rainbow Salad, Whole-Grain Mustard Dressing GF DF VG	£6.5
Corn-on-the-Cob with Garlic, Chilli & Parsley Butter GF	£5.5

LUNCHTIME PLATES *Daily From 12ish – 3pm.*

SANDWICHES

On Hobbs House Speciality White OR Granary Bread, Burts Hand Cooked British Potato Crisps, Salad.	
The Famous ...Fern Pit White Crab Pot-Caught from our Own Boat Excelsior in Cornish Waters	£18.50
Shelled Atlantic Prawns, House Marie-Rose Sauce	£15
Dolphin Friendly Skip Jack Tuna Mayo	£11
Brian Etherington's Sliced Cornish Ham with a Dollop of Colman's English Mustard	£10.50
Davidstow Grated Cheddar, Branston Pickle Chutney, Hellmans Mayonnaise	£10
Roasted Chicken, Streaky Bacon, Hellmans Mayonnaise, Rocket Leaves	£12

FERN PIT SALADS

Summer Garden Salad of Tomatoes, Cucumber, Sugar Snap Peas, Peppers, Red Onion, Fennel, Rocket	
The Famous ...Fern Pit White Crab Pot Caught From Cornish Waters	£19.50
Shell on Atlantic Prawns, House Marie Rose Sauce	£16.50
Dolphin Friendly Skip Jack Tuna, Mayo, Shell on Atlantic Prawns	£14.00

To Finish...

PUDS

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream	£10
Chocolate Brownie, Treleavens Vanilla Ice Cream, White Chocolate Sauce	£9.50
White Chocolate & Mango Coulis Panna Cotta, White Chocolate Sauce, Smashed Meringue	£9
Espresso Affagato, Double Shot with a ball of Treleavens Vanilla Ice Cream	£8
Bowl of Treleavens Proper Cornish Ice Cream	£9
Crema di Limoncello, A Ball of Cornish Vanilla Gelato, Shot of Cornish Limoncello & Smashed Meringue	£9
American Waffle, Treleavens Vanilla Ice Cream, Iced Raspberries, Chocolate Sauce & Granola Crumb	£9

CHILDREN'S PLATES FOR UNDER 8'S

Sandwich with Crisps, Cherry Tomatoes and Cucumber	
Ham / Cheese / Tuna Mayo	£7.50
Grilled Cornish Sausage, Koffman Fries & Peas	£9
Dayboat Fish Goujon, Koffman Fries & Peas	£10

Doggy Dinner **£6**

WHOLE COOKED LOBSTER AND CRAB TO TAKE AWAY

Some available each day at market price, or pre-book 24hrs ahead of collection 01637 873181.

SWEET TREATS - Available all day, all contain gluten unless specified - ask a staff member

Fern Pit Cornish Cream Tea	£10
Classic Warm Scone, Strawberry Jam, Cornish Clotted Cream with a Pot of Tregothnan Tea or Barista Coffee.	
Baker Tom's Scone, Rodda's Cornish Butter	£5.50
Toasted Tea-Cake, Rodda's Cornish Butter	£4
Pastries and Cakes	From £4.50-£6

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WINE

WHITE

Bella Modella La Farfalla, Pinot Grigio, Italy

Light, Crisp, Zesty & Refreshing.

175ml £ 9.00 250ml £11.50 Bottle £32.00

Southern Light, Sauvignon Blanc, New Zealand

Fresh, Vibrant & Quintessentially Marlborough Sauvignon.

175ml £ 11.50 250ml £15.00 Bottle £42.00

Malassagne, Picpoul, France

Tangy Citrus, Lovely Minerality.

175ml £ 10.50 250ml £13.50 Bottle £38.00

ROSE

La Vie En Rose, Cinsault, France

Light, Dry & Crisp, Perfect With All Seafood.

175ml £ 11.00 250ml £14.50 Bottle £40.00

Allamanda, Pinot Blush, Italy

Fresh, Light & Fruity Grigio Classic.

175ml £ 9.00 250ml £11.50 Bottle £30.00

Whispering Angel, Cinsault & Grenache, France

Fresh & Crisp from Award Winning Chateau d'Esclans.

175ml £16.50 250ml £22.00 Bottle £65.00

RED

Mesta, Tempranillo, Spain

Organic With Aromas of Strawberries & Raspberries.

175ml £ 10.50 250ml £13.50 Bottle £38.00

Norte Chico Merlot, Chile

Easy, soft, very approachable Merlot

175ml £9.00 250ml £11.50 Bottle £30.00

(Wine Available In 125ml)

SPARKLING

House Prosecco, Italy

125ml £11.00

Bottle £35.00

Knightor Brut, Cornwall

Bottle £70.00

Nyetimber, Blanc de Blancs, West Sussex

Bottle £90.00

Veuve Clicquot, Champagne, France

Bottle £90.00

COCKTAILS

Cornish Lantic Gin (25ml) & Fevertree Tonic

£10.50

Aperol Spritz with Prosecco & Soda

£11.00

Cornish Negroni of Campari, Gin, Knightor Rose Vermouth

£12.00

Mimosa of Prosecco with Orange Liqueur & Juice

£10.00

Spiced Dark Rum (25ml) with Lemonade or Cola

£9.00

Espresso Martini of Kaluha, Vodka & Sun Day Espresso

£12.00

BEER & CIDER

Draught OffShore Pilsner

4.8%

pint £6.50

Draught Cold River Cider

4.5%

pint £6.50

Peroni 330ml

5.1%

£5.75

Doom Bar 500ml

5.5%

£6.50

Skinner Brewery Lushingtons Sunshine Pale Ale 500ml 4.2%

£6.75

Cornish Orchard Cider 500ml

£6.75

Pear 5.0% or Raspberry & Elderflower 4.0%

SOFT DRINKS

Glasses of Pepsi, Pepsi Max, Lemonade, Orange Burst, Ginger Beer and Lime & Soda

£3.00

Sparkling Cornish Elderflower Avalade

£3.75

Fruit Fusion - Apple & Mango or Apple & Raspberry

£3.75

Cornish Still or Sparkling Mineral Water

Small £3.50

Large £6.50

Juices – Orange, Apple, Cranberry, Pineapple or Tomato

£3.00