



Open every day until 1st November 2026
Breakfast – Brunch – Coffee – Lunch – Cream Teas & Cocktails
With Dinner Service until 9pm on Fridays and Saturdays.

Scan here to



book

PLEASE HAVE YOUR TABLE NUMBER READY

BEFORE ORDERING

BREAKFAST *Daily From 9ish – 11.15ish*

Catch Cornish Hash (GFA VGA)

£15.00

Sauteed New Potatoes, Wilted Greens, Chard, Samphire, Cornish Sausage, Old Spot Back Bacon, St Ewe Egg OR **Veggie Cornish Hash** with Facon & Veg Sausage

The Fern Pit Crab Benedict (GFA)

£19.00

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)

£15.00

Parma Ham, Toasted Brioche Bun, Two Fried St Ewe Free Range Eggs, Smashed Avocado, Hollandaise

The Ferryman's (GFA VGA)

£17.00

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)

£14.00

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 Fish Brunch (GF)

£18.00

Pan-fried Cornish Dayboat Fish on Sauteed Cornish Potatoes, Samphire, Wilted Greens, Buttery Hollandaise

Eggs 'N' Avocado (V GFA)

£14.00

Two Fried St Ewe Free Range Eggs on Toasted Artisan Sourdough, Sun blush Tomatoes, Smashed Peas & Smashed Avocado, Chilli, Mint & Coriander, Rosemary & Garlic Pesto

Add White Crabmeat **£4.75** or Parma Ham **£4.25** or St Ives Smoked Salmon **£4.25**

Baker Tom's Brioche Baps **£11.00**

Grilled Bacon or Sausage or Fried Egg in a Toasted Brioche, Ketchup or HP and a side of hash browns (VA)

Toasts

Heinz Baked Beans on Hobbs House Toasted White Speciality Bread (V GFA)

£8.50

Add Grilled Back Bacon or Hash Browns **£4.25**

St Ewe Free Range Scrambled Eggs on Toasted Artisan Sourdough (V GFA)

£10.00

Add Parma Ham or Smoked Salmon **£4.25**

Toast Board (V GFA)

£7.00

Toast Sourdough & Hobbs House Speciality White Loaf Toasted, Roddas Cornish Butter and Cornish Preserves.

Crunchy Granola Pot (V)

£8.50

Natural Yoghurt, Iced Blueberries, Aunty Sarah's Crunchy Granola, Toasted Coconut, Mango Coulis

Croque Monsieur (GFA)

£15.00

Hobbs House White Toastie, Tamworth Farm Ham, Davidstow Cheddar, Topped with a St Ewe Fried Egg & Parmesan and a side of hash browns

Crabby Monsieur (GFA)

£16.00

Hobbs House White Toastie, our OWN Pot-Caught Crabmeat, Davidstow Cheddar, Topped with a St Ewe Fried Egg & Parmesan

Sweet American Waffle

£11.00

Warm Golden Waffle, Toasted Coconut, Granola, White Chocolate Sauce, Smashed Meringue & Cornish Clotted Cream

Pancake Stack

£11.50

Fluffy American Pancakes, Crunchy Granola, Frozen Berries and Maple Syrup

BREAKFAST SIDES

£4.50

Smashed Avocado, Mint, Chilli, Coriander (VG GF) / Mini Hash Browns (GF VG) / St Ives Smoked Salmon Sautéed New Potatoes, Hollandaise, Parmesan (GF) / Buttered Rainbow Chard, Samphire, Spinach

HOT DRINKS

Pot of Tregothnan Estate Tea

£3.95

English Breakfast, Earl Grey, Peppermint, Green, Lemon Verbena, Chamomile, Red Berry, Decaf

Americano / Double Espresso

£3.95

Cappuccino / Latte / Flat White / Hot Chocolate / Iced Americano

£4.25

Iced Coffees Add

£0.60

Hot Chocolate / The Works - With Cream, Marshmallows and Chocolate Buttons

£4.75 / £6.50

Mocha

£4.75

Oat Milk / Almond Milk / Syrups

£0.60

Baby-Chino hot milk & melting marshmallows

£2.25

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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!

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



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LUNCH & SUPPER DISHES *Daily From 12ish–5ish & 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)
for £55

1 for £6 / 3 for £15 / 6 for £28 / 12

Freshly shucked, award-winning Pacific Rock Oysters from up the road at Porthilly Shellfish on the Camel Estuary. Look across the water from Padstow and you can see the oyster beds and 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)
£45

2 for £13 / 4 for £24 / 8 for

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.

To Start...

Catch Frito Misto Di Mare

£11

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

Lightly Spiced Crispy Crab Cake

£11

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



Pot of Shell-On Atlantic Prawns**£11**

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

Cornish Tostada**£10 /****£19**

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

Catch Mussels Starter GFA**£13**

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

Crispy Cracked Pepper and Sea Salt Squid**£11.50**

Rocket, Pea Shoots and Garlic Aioli.

Panko Crumbed Whitebait**£11**

Rainbow Salad, House Tartar and Fresh Lemon

Moroccan Spiced Hummus**£9.50**

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!****£38**

Roasted Half Cornish Lobster, Garlic & Herb Butter, House Salad & Sea-Salted Koffman Fries.

Beach House Fish & Chips**£22**

Catch of the Day in our Crispy Offshore Beer Batter, Sea-Salted Koffman Fries, Smashed Peas, House Tartar.

Veggie Fish & Chips**£19**

Goujons of Battered Halloumi, Sea-Salted Koffman Fries, Smashed Peas with Cornish Seaweed Flakes.

Crispy Breaded Fish Cake**£17**

Dressed Rocket Salad, Sea-Salted Koffman Fries, Sweet Chilli Sauce and Buttery Hollandaise

Classic Steak Frites**£35**

8oz Ruby Red Steak, Triple-Cooked Chips, Dressed Rocket Leaves, Salad, Peppercorn Sauce & Dijon Butter

Whole Smashed Brown Crab Cajun Boil

(Ask your Server for Availability)

£40

Aromatic Broth of Spiced Butter, Fresh Herbs, Splash of Bisque, New Potatoes, Corn on the Cob

Brioche Fish Finger Bap**£19** Beer-Battered Fish Goujons, Toasted Brioche Bun, Rocket Salad, Sea-Saled Fries Koffman, House Tartar.**Brioche Halloumi Bap****£18**

Battered Halloumi Goujons, Toasted Brioche Bun, Rocket Salad, Sea-Saled Koffman Fries, House Tartar.

Market Fresh Catch of the Day**£27**

Pan-Fried Day Boat Landed Fish, Sea-Salted Koffman Fries, Sauteed Buttered Greens, Samphire, Peas.

Smashed Cornish Beef Pattie**£24**

Spanish Chorizo, Heritage tomatoes, Red Onion, Burger Relish, Sea-Salted Fries, Onion Rings & Pickles

Chicken' n 'Chips **£25**

Rosemary and Garlic Marinated Chicken Breast, Hand-Cut Chips, Garden Salad with Aioli

Moules Frites **£24**

Steamed West Country Mussels in our Marinere Style Broth with Koffman Sea-Salted Fries

Surf' n 'Turf Flatbread Mezze

£19
Moroccan Flatbread Smothered in Hummus, Olives, Sun blush Tomatoes, Garden Salad, Rocket, Beetroot Glaze, Garlic Aioli, Cured Italian Meats and Shell-On Atlantic Prawns

Fern Pit Retro Scampi **Basket**

£22
Wholetail Breaded Scampi, Sea-Salted Koffman Fries, Garden Peas, House Tartare Sauce.

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

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

SIDES

Rosemary & Garlic Fries GF DF VG

£6.50

Cornish Sea Salted Fries GF DF VG

£6.50

Cheesy Chips, Sprinkled with Grated Davidstow Cheddar

£8.50 Crabby Chips, Mint, Chilli, Coriander, Garlic Aioli GF DF

£14

Griddled Flatbread, Garlic & Parsley Butter, Rocket Leaves, Parmesan GFA

£8.50

House Rainbow Salad, Whole-Grain Mustard Dressing GF DF VG

£7.00

Corn-on-the-Cob with Garlic, Chilli & Parsley Butter GF

£6.50

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

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

£19.50

Shelled Atlantic Prawns, House Marie-Rose Sauce

£15.50

Dolphin Friendly Skip Jack Tuna Mayo

£12

Brian Etherington's Sliced Cornish Ham with a Dollop of Colman's English Mustard

£12 Davidstow Grated Cheddar, Branston Pickle Chutney, Hellman's Mayonnaise

£11

Roasted Chicken, Streaky Bacon, Hellman's Mayonnaise, Rocket Leaves

£14

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

£21.00

Shell on Atlantic Prawns, House Marie Rose Sauce

£18.00 Dolphin Friendly Skip Jack Tuna, Mayo, Shell on Atlantic Prawns

£16.00

To Finish...

PUDS

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream

£11

Chocolate Brownie, Treleavens Vanilla Ice Cream, White Chocolate Sauce

£11

White Chocolate & Mango Coulis Panna Cotta, White Chocolate Sauce, Smashed Meringue

£9.50

Espresso Affogato, Double Shot with a ball of Treleavens Vanilla Ice Cream

£9

Bowl of Treleavens Proper Cornish Ice Cream

£9.50

Crema di Limoncello, A Ball of Cornish Vanilla Gelato, Shot of Cornish Limoncello & Smashed Meringue

£9.50

American Waffle, Treleavens Vanilla Ice Cream, Iced Raspberries, Chocolate Sauce & Granola Crumb

£10

CHILDREN'S PLATES FOR UNDER 8'S

Sandwich with Crisps, Cherry Tomatoes and Cucumber

Ham / Cheese / Tuna Mayo

£8.25

Grilled Cornish Sausage, Koffman Fries & Peas

£10

Dayboat Fish Goujon, Koffman Fries & Peas

£11

Doggy Dinner

£6.50

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

£12

Classic Warm Scone, Strawberry Jam, Cornish Clotted Cream with a Pot of Tregothnan Tea or Barista Coffee.

Toasted Tea-Cake, Rodda's Cornish Butter

£4.50

Pastries and Cakes

From £4.50-

£6.50

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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.

£42.00

175ml £ 11.50 250ml £15.00 Bottle

Malassagne, *Picpoul*, France

Tangy Citrus, Lovely Minerality.

£38.00

175ml £ 10.50 250ml £13.50 Bottle

Vila Nova Alvarinho, Portugal

Fruit driven with bright citrus & stone fruits. Pair with crab.

Bottle **£43.00**

The Courtesan Riesling, Australia

Dry Riesling bursting with lime, Mouthwatering fruits.

175ml **£ 13.50** 250ml **£18.00** Bottle **£47.00**

William Fevre Petit Chablis, Burgundy, France

Layers of juicy white nectarine and peach flavours with a fresh finish.

Bottle £55.00

ORANGE

Solara, Romania

Elegant stone fruits & candied citrus peel.

175ml £12.00 250ml £15.50 Bottle £43.00

Corte Naranja, Uruguay

Fragrant and aromatic orange wine.

Bottle £55.00

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

Petite Croix Rose d'Anjou, France

Hints of sweetness balanced by fresh acidity.

Bottle **£37.00**

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**

Reserve de Fleur Cotes du Rhone, France

Dry, savoury herbs and a hint of pepper. Very Classic.

Bottle **£37.00**

Soito Dao Red, Portugal

Aged for sometime in oak. Rich, dark, well integrated tannin

175ml **£16.00** 250ml **£21.00** Bottle

£62.00

Caliterra Tributo Malbec, Chile

Vegan & sustainably produced Gran Reserva Malbec

Bottle £47.00

(Wine Available In 125ml)

SPARKLING

House Prosecco, Italy

125ml £11.00

Bottle £37.00

Knightor Brut, Cornwall

Bottle £75.00

Nyetimber, Classic Cuvee, West Sussex	Half Bottle	£50.00
Nyetimber, Classic Cuvee, West Sussex	Bottle	£90.00
Nyetimber, Blanc de Blancs, West Sussex	Bottle	£99.00
Veuve Clicquot, Champagne, France	Bottle	£109.00

COCKTAILS

Rumble Berry, White Rum, Cranberry, Vanilla Syrup, Soda & Fresh Lime	£12	
Aperol Spritz with Prosecco & Soda	£12	
St Ives Lemon Spritz, Limoncello, Prosecco & Soda	£13	
Cornish Negroni, Campari, Gin, Knightor Rose Vermouth	£14	
Dark & Stormy, Dark Rum, Ginger Beer and Angostura Bitters	£12	
Mimosa, Prosecco, Cointreau & Juice		£13
Passionfruit Spritz, Sarti with Prosecco & Soda	£12	
Espresso Martini, Kaluha, Vodka & Sun Day Espresso		£14
Fern Pit Sundowner, Coconut Rum, Vodka, Pineapple & Lemonade		£14
Spicy Bloody Mary, Vodka, Tomato Juice and The Works	£12	
Salted Caramel Mudslide, Baileys, Kahlua, Vodka & Salted Caramel		£14

NON-ALCOHOLIC COCKTAILS

Mint Sparkle – Fresh Mint, Apple Juice, Elderflower Fizz	£9	
Shirley Temple – Ginger Ale, Fresh Lime, Grenadine, Soda	£9	
Tropical Blaze – Orange, Pineapple, Coconut Syrup		£9
Vanilla Salt Spritz – Cranberry, Rosemary, Vanilla Syrup, Soda, Cornish Sea Salt	£9	

SPIRITS

Cornish Lantic Gin (25ml) with Fevertree Tonic	£11	
Tarquin's Strawberry & Lime Gin with Fevertree Tonic		£11
Tarquin's Rhubarb & Raspberry Gin with Fevertree Tonic	£11	
Mooncursor Cornish Spiced Rum (25ml) with Lemonade or Pepsi	£9.50	
Makers Mark Whisky (25ml) with Lemonade or Pepsi		£9.50
Connie Glaze Cornish Vodka with Lemonade or Pepsi		£9.50
Morvenna Cornish White Rum with Lemonade or Pepsi		£9.50

BEER & CIDER

Draught OffShore Pilsner	4.8%	pint	£6.75
Draught Cold River Cider	4.5%	pint	£6.75
Peroni 330ml	5.1%		£6
Doom Bar 500ml	5.5%		£6.75
Skinner Brewery Lushingtons Sunshine Pale Ale 500ml	4.2%		£6.95
Cornish Orchard Cider	500ml		£6.95
<i>Pear 5.0% or Raspberry & Elderflower 4.0%</i>			

SOFT DRINKS

Glasses of Pepsi, Pepsi Max, Lemonade, Orange Burst, Ginger Beer and Lime & Soda			£3.95
Sparkling Cornish Elderflower Avalade			£4.25
Fruit Fusion - Apple & Mango or Apple & Raspberry			£4.25
Cornish Still or Sparkling Mineral Water	Small	£3.95	Large £6.95
Juices – Orange, Apple, Cranberry, Pineapple or Tomato			£3.95

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