

# THE CATCH

## Fresh from the sea

From the stunning views to the delicious seafood, **Juliet Pouteaux** and her family found much to like about their meal at The Catch...

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Lunch 12pm-2.30pm Bistro & Bar  
Dinner 5.30pm-8.30pm in Bar



The Catch is a welcoming and comfortable restaurant with amazing views. (25662079)

DESPITE living on an island, it is all too rare that I manage to find an outstanding fish restaurant. The Catch was quick to spot this gap in the market and has been carving out a very tasty niche for local diners. With my mother over for a visit, I invited her, my uncle Simon and aunt Jane along for dinner. We gathered on the seafront on a warm, balmy evening. We were all first-time visitors to The Catch. It benefits from a stunning position on the seafront, near the Weighbridge. On the first floor we enjoyed a wonderful view across the harbour and Castle Cornet. The staff were warm and welcoming and we were fortunate to get a beautiful spot, in front of the main window. While many restaurants in Guernsey serve fish, few make it the star of their business. And the chefs at The Catch clearly know their craft. They must have a very busy fridge, as the menu was packed with nearly every type of seafood you could imagine. We were thoroughly spoiled for choice. Moules are clearly a house special, with eight different options on offer, including Thai green curry, Egyptian spices or Roquefort. My mother went for the classic marinier, with shallots, white wine, parsley and garlic, served with French bread. Despite being a starter size, it was ample and there was enough for the rest of us to try the delicious sauce. The menu also showcases Herm oysters, which are very good in term of food miles.

If it were not for the White Rock, you would be able to see the oyster beds from The Catch's windows. They offer them au natural, with shallot vinaigrette, or Rockefeller, baked with spinach, herbs and Parmesan. The oysters are sold individually, meaning you can treat yourself to an oyster between courses, or order them as part of your meal. Unable to choose, Jane decided to have two of each for her starter and said they were both delicious. Simon went for the Guernsey crab cakes, which were loaded with meaty pieces and served with a delicious saffron mayo. I ordered the soft shell crab, not quite knowing what to expect. The dish arrived and almost looked daunted. But under the delicate batter was meaty crab, filled with sweet flavour. The lemon zest mayo alongside it really helped bring the dish alive. There was a wonderful array of specials on offer. My mother ordered the fillet of plaice from the blackboard and got a brilliantly generous portion of fish, beautifully cooked, served with red peppers. Jane decided to also go down the fish route and ordered the whole Dover sole. Again the large fish filled the plate and was served with a generous topping of steamed samphire. The fish was lovely and moist. When it came to the mains, though, I am happy to say I certainly had the prettiest dish. The langoustine, razor clam and mussels dish looked like it had come



Wok-fried tiger prawns and calamari. (25623282)



Guernsey crab cakes. (25623278)

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Fillet of plaice. (25623280)

straight out of a food magazine. And it tasted every inch as good as it looked. I will admit the de-shelling was a little messy, but the food inside was worth every moment of work. It was cooked in a garlic and dry sherry sauce and served with bread. I was sitting there long after everyone else had finished, savouring each tasty mouthful. Simon ordered the wok-fried tiger prawns and calamari, which came with courgette noodles, garlic and chilli. He said it was a wonderful filling dish, with brilliant flavours. After so much drama with the main courses, the dessert was a nice, simple affair – the perfect light ending to a busy meal. There is an array of ice-cream of offer and my mother went for the vanilla. Jane could not resist the mango and passionfruit cheesecake. With such rich flavours, you would expect the biscuit base to get lost, but it had a wonderful spicy flavour.

Even after a packed meal, I could not turn down a gooey chocolate brownie and The Catch did not disappoint. It was everything you could want in a brownie – rich, warm and smooth – perfect as the evening chill starts to creep in. This was a stunning meal, with a wide array of exciting food, and we will certainly be back. While the evening meal gives the restaurant a chance to shine and show off its wonderful menu, there are other options on offer. For the busy office worker there is the speedy lunch, with a choice of mains and a drink, all for £12. Early diners, getting in before 6.45pm, have the option to select the two-course £15 menu or the three-course £17.50 menu. There really is something to suit everybody.

◆ Call 721880 to book a table or visit [thecatch.gg](http://thecatch.gg) for more information.



Moules marinier. (25623272)



Chocolate brownie. (25623265)



Soft shell crab. (25623276)



Herm Island oysters – Rockefeller and Au Natural. (25623274)



Langoustines, razor clams and mussels. (25623284)



Whole Dover sole. (25623286)



Mango and passionfruit cheesecake. (25623288)

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