

COLMANS

Seafood Temple

SOFT DRINKS

House Triple-Filtered Water 1 litre – £1.00
still or sparkling

Colmans Homemade Lemonade – £2.95
classic · raspberry

Freshly Squeezed Orange Juice – £3.95

Eager Fruit Juices – £2.95
cranberry · cloudy apple · pineapple

Coca Cola or Diet Coca Cola 330ml – £2.45

Fentimans Old Fashioned Soft Drinks 275ml – £3.10
ginger beer · dandelion and burdock

San Pellegrino 330ml – £2.75
aranciata · limonata

Fever-Tree 200ml – £1.95
clear lemonade · tonic · light tonic · elderflower tonic

HOT DRINKS

Coffees

espresso – single £1.75 / double £2.95

macchiato – £1.85

americano – £2.25

latte – £2.95

cappuccino – £2.95

flat white – £2.95

Teas – £1.95

english breakfast · earl grey · peppermint · green tea

SUSTAINABILITY AT COLMANS SEAFOOD TEMPLE

At Colmans we are a family owned and operated business who are precedent-setting in our responsibility to sustainable fishing, the seafood industry and the environment. We also strive to be an economic, social and charitable asset to our local community.

All our cod and haddock come from sustainable fishing grounds. We use sustainable and traceable seafood.

We are always committed to help with environmental issues and as a pledge to this we are continuously reducing our single-use plastic waste to reduce ocean pollution. We turn all of our waste oil into biodiesel and generate our own electricity through PV micro generation.

We actively source local and seasonal produce, and use day boats to support our local fishing community.

All our packaging is responsibly sourced and our menus all FSC certified.

Don't forget to check our blackboard for today's market fish and our daily specials.
Please make your server aware of any allergies or intolerances.

LOCAL OYSTERS

£2.20 per oyster or £12 for 6

All our oysters are supplied by Lindisfarne Oysters – a family run business established in 1989. The high quality pacific oysters are grown on the seashore within the Lindisfarne National Nature Reserve.

Natural
shallot and red wine vinegar

Crispy
tartare sauce

Ceviche
chilli and lime dressing

STARTERS

Smoked Mackerel Paté
pickled cucumber, toasted brioche
£7.50

Fish Goujons
tartare sauce
£6.95

Soufflé Arnold Bennett
twice baked smoked haddock
soufflé, gruyère cream
£9.95

Seafood Muffin
selection of seafood,
fennel and seaweed muffin
£10.95

Colmans Crab Cake
romesco sauce,
orange and fennel salad
£8.50

Grilled Tiger Prawns
garlic butter
£9.95 / £18.95

Mussels
garlic and herb cream or penang coconut curry
1/2 kilo – £7.95 / kilo – £13.95

Seared King Scallops
morcilla sausage, manzanilla sherry, onion jam
£13.95

Mushy Pea Fritters
ketchup
£5.50

TRADITIONAL

Prime Cod £11.95
Line-Caught Haddock £12.45
Lemon Sole £15.50
Tofu 'Fish' £9.95
Cod and Salmon Fishcake £10.25
Halloumi £9.95
Breaded Wholetail Scampi £10.95

All cooked in Colmans famous batter and served with chips

If you would prefer your cod or haddock grilled
in caper and herb butter, please ask!
£1.50 supplement

TRADITIONAL SIDES

Chip Shop Curry Sauce – £2.00
Mushy Peas – £1.50 · Garden Peas – £1.50
Gherkins – £1.50 · Stottie Cake – £1.00

FROM THE QUAY

All Market Price and served with Chips

Local Seafood Mixed Grill
chilli and garlic butter, charred lime

Whole Roast Fish of the Day
potted shrimp and caper butter

Local Native Lobster
whole grilled lobster, garlic butter

Native Lobster Thermidor
dressed whole lobster, classic thermidor sauce

50p from every lobster sold will be donated to The
Northumberland Seafood Centre and Hatchery to
help release a young lobster into the wild

MAINS

Pan Roast Hake
curried mussel broth, straw potatoes
£21.50

Poached Smoked Haddock
bubble and squeak, soft poached
hen's egg, wholegrain mustard cream
£15.95

Seafood Curry
malaysian coconut curry,
sticky jasmine rice, asian salad
£16.95

Halibut
crab mash, tempura samphire,
lemon butter sauce
23.95

Salmon Teriyaki
stir-fried asian vegetables,
sticky jasmine rice
£16.50

Temple Salmon and Crab Salad
hot and cold smoked salmon, local crab,
new potato and fennel salad
£15.95

Moroccan Cous Cous
roasted vegetables, toasted
almonds and pomegranate
£12.95

Steak Bordelaise
12oz aged lakeland rib-eye, thin-cut
chips, red wine and bone marrow sauce
£22.95

All our seafood is cooked to order,
please be patient during peak periods.



We apologise if at any time we are unable to supply a seafood
which is on our menu. This is due to adverse currents,
seasonable fluctuations and weather conditions

LAGERS

Schooner of Birra Moretti
Draught – 456ml 4.6% Italy – £3.95

Peroni Nastro Azzurro
330ml 5.1% Italy – £3.95

Samuel Smith's Organic Lager
355ml 5% England – £4.25

Heineken 0%
355ml 0% Netherlands – £2.95

BEERS

Samuel Smith's Organic Best Ale
355ml 5% – £4.25

Sonnet 43 Blonde Beer
500ml 4.1% – £5.95

CIDER

Old Mout Cider
kiwi and lime · strawberry and pomegranate · berries and cherries
500ml 4% – £4.95

Samuel Smith's Organic Cider
550ml 5% – £5.50

We have an extensive
Wine, Spirit and Cocktail List
available upon request

SIDES

Selection of Bread and Butter £2.00

Thick Cut Chips £3.00

Thin Cut Chips £3.00

New Potatoes with Chive Butter £3.00

House Mediterranean Salad £4.50

Wilted Spinach with Anchovy Butter £4.50

Halloumi, Tomato and Basil Salad £4.95