

COLMANS

Seafood Temple

SOFT DRINKS

House Triple-Filtered Water 1 litre – £1.50
still or sparkling

Colmans Homemade Lemonade – £3.50
classic · raspberry

Freshly Squeezed Orange Juice – £3.95

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

Coca Cola or Diet Coca Cola 330ml – £2.95
the iconic coca cola glass bottle

Fentimans Old Fashioned Soft Drinks 275ml – £3.25
ginger beer · dandelion and burdock

San Pellegrino 330ml – £2.95
aranciata · limonata

Fever-Tree 200ml – £2.45
clear lemonade · tonic · light tonic · elderflower tonic

HOT DRINKS

Coffees

espresso – single £2.25 / double £2.95

macchiato – £2.75

americano – £2.95

latte – £3.25

cappuccino – £3.25

flat white – £3.25

Teas – £2.50

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.

Food Allergies, Intolerances and Special Dietary Requirements

Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menus. Before ordering your food and drinks, if you would like to know about our ingredients please ask a member of our staff.

LOCAL OYSTERS

£3.50 per oyster or £18 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

Dressed Crab
local brown and white crab meat,
toasted sourdough
£14.95

Soufflé Arnold Bennett
twice baked smoked haddock
soufflé, gruyère cream
£12.95

Baked King Scallops
pressed belly pork,
moilee curry
£15.95

Smoked Salmon Pâté
house pickles,
toasted sourdough
£9.50

Tuna Tartare
avocado, citrus
ponzu, crispy onions
£13.95

Grilled Tiger Prawns
garlic butter
£13.95 / £26.95

Mussels
garlic and herb cream
1/2 kilo – £9.50 / kilo – £16.95

XL Crispy Prawn Taco
japanese mayo, okonomi sauce, togarashi
£12.95

Mushy Pea Fritters
ketchup
£6.95

TRADITIONAL

Classic Prime Cod
traditionally fried
or
grilled in herb and caper butter
£13.95

Large Prime Cod
traditionally fried
or
grilled in herb and caper butter
£15.95

Line-caught Haddock
traditionally fried
or
grilled in herb and caper butter
£16.95

Cooked in Colmans
famous batter, thick-cut chips

Temple Fishcakes
homemade salmon, cod and
tarragon fishcakes
£13.95

Breaded Wholetail Scampi
£15.95

Crispy Halloumi
homemade sweet chilli sauce
£13.95

TRADITIONAL SIDES

Chip Shop Curry Sauce £2.00
Mushy Peas £2.00
Local Stottie Cake £1.50

FROM THE QUAY

Hot Seafood Platter for Two
selection of local day boat fish and shellfish
roasted in chilli and garlic butter, charred lime, thick-cut chips
Market price

Whole Roast Fish of the Day
herb and caper butter, thick-cut chips
Market price

Local Native Lobster
split and grilled
with garlic butter
Market price

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
spring vegetables,
shellfish sauce
£24.50

Salmon Teriyaki
stir-fried asian vegetables,
sticky jasmine rice
£19.95

Seafood Curry
malaysian coconut curry,
sticky jasmine rice, asian salad
£21.95

Rare Tuna Niçoise
rare tuna steak,
classic salad niçoise
£18.50

Seabass
thyme roasted shallots, parmentier
potatoes, wild mushroom cream
£22.95

Smoked Haddock Carbonara
guanciale, 24 month aged parmesan
£18.95

Steak au Poivre
12oz aged glenarm rib-eye, thin-cut
chips, peppercorn sauce
£28.95

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 Peroni Nastro Azzurro
Draught – 456ml 5.1% Italy – £4.45

Bottle of Birra Moretti
330ml 4.6% Italy – £4.25

Samuel Smith's Organic Lager
355ml 5% England – £4.65

Heineken 0%
355ml 0% Netherlands – £3.50

BEERS

Samuel Smith's Organic Best Ale
355ml 5% England – £4.65

1926 Blonde
brewed locally for Colmans by Vaux Brewery
330ml 4.2% England, South Shields – £4.95

CIDER

Old Mout Cider
kiwi and lime · strawberry and apple · berries and cherries
500ml 4% New Zealand – £5.25

Samuel Smith's Organic Cider
335ml 5% England – £4.65

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

SIDES

Selection of Bread and Butter £2.50

Thick Cut Chips £3.95

Thin Cut Chips £3.95

New Potatoes with Chive Butter £3.95

House Mediterranean Salad £5.50

Mushy Pea Fritters £6.95