



THE CAT INN, WEST HOATHLY

LUNCH

HOMEMADE SOUP WITH RUSTIC BREAD ROLL – 6
WARM POTTED SHRIMPS ON TOAST, DRESSED LEAVES – 8
RYE BAY MACKEREL, MASALA POTATOES, COURTLANDS GOOSEBERRIES – 7
HOMEMADE GNOCCHI, GORGONZOLA CREAM, APPLE, WALNUT & ROCKET SALAD – 7
SMOKED SALMON, COD & PRAWN FISHCAKES, AIOLI, DRESSED LEAVES - 7
HONEY ROASTED FIGS, PARMA HAM, GOAT'S CHEESE, ROCKET & BALSAMIC GLAZE – 7.50
BRAISED SMOKED HAM HOCK SALAD
BROAD BEANS, SUGAR SNAPS, BEETROOT, SAMPHIRE AND BOILED "MUSCOVY" DUCK EGG - 7

WOOKIE HOLE CHEDDAR OR HAM PLOUGHMANS, WARM BREAD, SALAD, PICKLES & CHUTNEY – 9.75
GOATS CHEESE, PIQUILLO RED PEPPER AND CONFIT ONION BRUSCHETTA, SALAD & PESTO DRESSING – 9.75
LOCALLY SMOKED HAM, WHITE HOUSE FARM ORGANIC EGGS & CHIPS - 9.75
PESTO CHICKEN & ROCKET, SUSSEX KITCHEN FOCACCIA, FRIES & SALAD 12.50
LINE CAUGHT RYE BAY SEABASS, BROWN SHRIMP BUTTER, SAMPHIRE, WILD SEA SPINACH, NEW POTATOES & SALAD-16
TRADITIONAL HARVEYS BEER BATTERED FISH & CHIPS, PEAS & TARTAR SAUCE – 13.25
HEREFORD SIRLOIN STEAK, CAFE DE PARIS BEURRE, CONFIT TOMATO, MIXED LEAF SALAD & CHIPS– 21.50
STEAK, MUSHROOM & ALE PIE, CHIPS OR MASH POTATO, SUSSEX VEGETABLES – 13.25
PIRI PIRI CHICKEN BREAST, AVOCADO, CHORIZO AND CASHEW SALAD – 14.50
PRIME AGED "HEREFORD" BEEF STEAK BURGER,
EMMENTAL, BACON & CONFIT ONION, BRIOCHE BUN, AIOLI & FRIES–14.75
SLOW COOKED BELLY OF PORK, SAGE MASH, ORGANIC GREENS, CAMELISED RHUBARB & APPLE – 18
HIGH WEALD HALLOUMI, SPICED CHICK PEA COUS COUS, CUMIN & CORIANDER CARROTS,
CHICHESTER TOMATO SALAD & HARISSA – 14.50

FRESHLY CUT SANDWICHES

WHOLE GRAIN BROWN BREAD & MIXED LEAF SALAD
WOOKIE HOLE CHEDDAR PLOUGHMANS – 6.50 SAUSAGE & CAMELISED ONION CIABATTA – 7.50
LOCALLY SMOKED HAM TOMATO & MUSTARD – 6 ROAST BEEF & HORSERADISH CREAM – 6.50
SMOKED SALMON, LEMON & DILL CREAM CHEESE – 7

SIDE ORDERS:

GARLIC BREAD – 3.25 - FRESHLY BAKED BREAD – 2.50 ITALIAN SWEET GREEN OLIVES 3.50
PANACHE OF BUTTERED VEGETABLES 3 MIXED LEAF SALAD 3 CHIPS 3.50

PUDDINGS 6

STICKY TOFFEE PUDDING, VANILLA ICE CREAM
BLACKCURRANT & ROSEMARY CHEESECAKE
VALRHONA CHOCOLATE AND SALT CARAMEL TART, CHANTILLY CREAM
POACHED VINE PEACH, CRUSHED MERINGUE, VANILLA ICE CREAM
SELECTION OF ICE CREAMS – PISTACHIO, HONEYCOMB, CHOCOLATE & VANILLA
STRAWBERRY SORBET
SELECTION OF LOCAL ARTISAN CHEESES & BISCUITS - HOMEMADE CHUTNEY - 8.50
(ISLE OF AVALON, WOOKEY HOLE CHEDDAR, BURWASH ROSE & BRIGHTON BLUE)

PORTS: RAMOS PINTO "COLLECTOR" -3.50 (50ML)-RAMOS PINTO 10 YEAR TAWNY "QUINTA DE ERVA MOIRA" - 6.40 (50ML)
DESSERT WINE – SANTA JULIA TARDIO – MENDOZA, ARGENTINA – 6.25 (125ML)
FRESHLY GROUND COFFEE – 2.40 - DOUBLE ESPRESSO - 2.40 – CAPPUCCINO – 2.40
POT OF TEA -2.30 (PLEASE ASK FOR SELECTION)



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DINNER

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STEAK, MUSHROOM & ALE PIE, CHIPS OR MASH POTATO, SUSSEX VEGETABLES – 13.25

ROAST RUMP OF SUSSEX LAMB, RATATOUILLE, TAPENADE, PISTOU AND SALAD – 19

PIRI PIRI CHICKEN BREAST, AVOCADO, CHORIZO & CASHEW SALAD – 14.50

SLOW COOKED BELLY OF PORK, SAGE MASH, ORGANIC GREENS, CARAMELISED RHUBARB & APPLE - 18

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VALRHONA CHOCOLATE AND SALT CARAMEL TART, CHANTILLY CREAM

POACHED VINE PEACH, CRUSHED MERINGUE, COURTLANDS REDCURRANT SORBET

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