



The Cat Inn, West Hoathly

Mothering Sunday - Sunday 18th March 2012

Leek and Potato Soup, Crisp Leeks with Warm Crusty Bread - 6

Goats Cheese and Basil Terrine, Sunblushed Tomato Salsa, Toast and Dressed Leaves - 6.50

Potted Crab and Shrimp, Melba Toast and Dressed Leaves - 7

Smoked Haddock and Leek Tart, Dressed Watercress - 7

Warm Duck Salad, Rocket, Cherry Tomatoes, Crisp Garlic, Shiso Leaves and Soy Mirin Dressing - 7

Oxtail Ragu, Pappardelle, Parmesan - 7

Roast Sirloin of Angus Beef, Yorkshire Pudding, Roast Potatoes, Vegetables, Gravy - 14.50

Brookland Farm Chicken and Ham Hock Pie, Creamed Potatoes, Buttered Greens - 13

Slow Roast Belly of Pork, Caramelised Apple, Roast Potatoes, Vegetables, Gravy - 14

Wild Seabream, Caponata, New Potatoes and Spinach - 14.50

Traditional Harveys Beer Battered Fish and Chips, Peas and Tartar Sauce - 12.50

Moules Mariniere, Chips and Warm Crusty Bread - 13

Plaw Hatch Halloumi Brochette, Fattoush, Tabouleh, Butterbean Humus - 12.50

Portabello and Cep Mushroom Tart, Potato Salad, Coleslaw, Truffled Rocket and Parmesan - 12.50

Puddings 5.75

Coconut Panna Cotta, Exotic Fruit Salsa, Passion Fruit Sorbet

Tiramisu, Coffee Ice Cream

Warm Flourless Chocolate Cake, Griottine Cherries and Chocolate Mousse

Sticky Toffee Pudding, Toffee Sauce and Chantilly Cream

Lemon Meringue Pie, Lemon Sorbet

Selection of Ice Creams - Pistachio, Honeycomb, Strawberry and Vanilla

Selection of Local Artisan Cheeses & Biscuits - Homemade Chutney - 8.50

(Isle of Avalon, Plaw Hatch Cheddar, Flower Marie and Barkham Blue)

Ports: Ramos Pinto "Collector" -3.10 (50ml)- Ramos Pinto 10 Year Tawny "Quinta de Ervamoira" - 6.20 (50ml)

Dessert Wine - Santa Julia Tardío - Mendoza, Argentina - 6.25 (125ml)

Freshly Ground Coffee - 2.30 - Double Espresso - 2.30 - Cappuccino - 2.30

Pot of Tea -2.30 (please ask for selection)