



# The Cat Inn, West Hoathly

Steak Night - Wednesday 29<sup>th</sup> February 2012

Prime Aged Beef, from an exclusively grass fed herd of local Sussex breed cattle.  
Bred at St Michaels Farm, Ditchling  
and Dry Aged for 56 days

Choice of the following Steaks:

Rib Eye - £20

Sirloin - £20

Rump - £18

Served with Fries, Portabello Mushroom, Onion Rings, Slow Roasted Tomato and Watercress

With a choice of the following sauces

Peppercorn

Bearnaise

Diane

Chimichurri

Aioli

Ports: Ramos Pinto "Collector" -3.10 (50ml)- Ramos Pinto 10 Year Tawny "Quinta de Ervamoira" - 6.20 (50ml)  
Dessert Wine - Santa Julia Tardio - 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)