



# The Cat Inn, West Hoathly.

## Lunch

Fresh Homemade Soup with Rustic Bread Roll - 6

Crisp Cod Fishcake, Minted Pea Puree - 6.50

Stuffed Mushroom - Blue Cheese, Leek and Jerusalem Artichoke with Dressed Leaves - 6.50

Wild Mussels, Pancetta and Leek Cream with Warm Bread - 7

Smoked Haddock & Sussex Lobster Smokie, Croutes, Dressed Leaves - 8.50

West Hoathly Game Terrine, Indian Military Chutney - 6.50

Soft Black Pudding, Slow Roast Belly of Pork, Crushed Celeriac and Caramelised Apple - 7

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Locally Smoked Ham, Eggs and Chips -9.50

Prime Aged Rib Eye Steak, Peppercorn Sauce, Chips, Confit Tomato and Truffled Rocket & Parmesan Salad - 19.50

Parma Ham Wrapped Chicken Breast, Mash Potato, Sussex Vegetables and Jus - 13

Wild Mussels, Pancetta and Leek Cream with Warm Bread and Chips - 13

Rye Bay Seabass Fillet, Brown Shrimp and Caper Butter, New Potatoes and Salad - 16

Traditional Steak Mushroom and Ale Pie, Chips or Mash Potato, Sussex Vegetables - 12.50

The Cat Cheeseburger, Relish, Chips and Salad - 12

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

Sweet Potato, Roast Red Pepper and Leek Tart, Potato Salad and Dressed Leaves - 12.50

Plaw Hatch Cheddar or Ham Ploughmans, Warm Bread, Salad, Pickles and Chutney - 9.50

### Freshly Cut Sandwiches

Wholemeal Bread & Mixed Leaf Salad

Egg Mayonnaise with Chive - 6 Bacon, Lettuce and Tomato - 6

Locally Smoked Ham Tomato and Mustard - 6 Rare Roast Beef & Horseradish Cream - 6.50

Smoked Salmon, Lemon and Dill Cream Cheese - 7

### Side Orders:

Garlic Bread - 3 - Freshly Baked Bread - 2 Italian Sweet Green Olives 3

Panache of Buttered Vegetables 3 Mixed Leaf Salad 2.50 Chips 3

### Puddings 5.75

Valrhona Chocolate Salted Caramel Tart, Chantilly Cream

Crown Prince Squash Cheesecake, Blueberry and Mango Salsa, Passion Fruit Sorbet

Sticky Toffee Pudding, Toffee Sauce and Chantilly Cream

Quince, Apple & Raspberry Crumble with Vanilla Ice Cream

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 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)



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Rye Bay Seabass Fillet, Brown Shrimp and Caper Butter, New Potatoes and Salad - 16

Wild Mussels, Pancetta and Leek Cream with Warm Bread and Chips - 13

Traditional Steak Mushroom and Ale Pie, Chips or Mash Potato, Sussex Vegetables - 12.50

Free Range Duck Breast, Mushroom & Potato Gratin, Braised Red Cabbage, Jus - 16

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

Sweet Potato, Roast Red Pepper and Leek Tart, Potato Salad and Dressed Leaves - 12.50

### Side Orders:

Garlic Bread - 3 - Freshly Baked Bread - 2 Italian Sweet Green Olives 3  
Panache of Buttered Vegetables 3 Mixed Leaf Salad 2.50 Chips 3

### Puddings 5.75

Valrhona Chocolate Salted Caramel Tart, Chantilly Cream

Crown Prince Squash Cheesecake, Blueberry and Mango Salsa, Passion Fruit Sorbet

Sticky Toffee Pudding, Toffee Sauce and Chantilly Cream

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