The Cat Inn

Snacks

Beer Bread, South Downs Butter – 4 (V)

Nocellara Olives – 4.5 (VG)

Pork Nuggets, Gochujang Mayonnaise – 5.75

Salt & Pepper Crispy Squid, Bang-Bang Sauce – 6.75 (GF)

Beetroot Hummus, Lavosh Cracker – 5.75 (V, MGF)

Parmesan & Cheddar Cheese Gougères, Sunflower & Pumpkin Seeds – 5.75

To Start

Carrot Soup, Bay Leaf Granola. Beer Bread – 7 (MGF)

Harissa and Dill Mussels, Beer Bread – 9.50 (MGF)

Pork Scotch Egg
Celeriac Remoulade – 10.00

Mackerel Roulade
Dill and Mint Yoghurt, Crispy Shallots, Trout Caviar, Charred Beer Bread – 9.50 (MGF)

Baba Ganoush
Crumbled Feta, Pine Nuts, Pomegranate, Lavosh Cracker – 9 (V, MGF)

Braised Leeks
Nori, Cashew and Chickpea Emulsion, Pickled Onion, Onion and Coffee Broth – 9.50 (VG, GF)

Salads

Crispy Squid & Chorizo Salad
Apple, Sweet Chilli Dressing – 9/16 (GF)

Chicken Caesar Salad
Crispy Smoked Bacon, Anchovy, Parmesan, Soft Boiled Egg – 16.50 (MGF)

Mains

The Cat Burger
Sussex Beef, Smoked Bacon, Cheddar Cheese, Burger Sauce, Chips, Brioche Bun –16.50

Fish & Chips
Line Caught English Haddock, Chips, Crushed Peas, Tartar Sauce – 12/17(MGF)

Chicken Breast with Mushroom and Tarragon Mousse
Potato Terrine, Braised Shallots, Charred Artichokes – 21 (GF)

Pan Fried Fillet of Chalk Stream Trout
Spring Vegetables, New Potatoes, Beurre Blanc – 24 (GF)

Steak Mushroom & Ale Pie
Mashed Potato, Seasonal Vegetables, Ale Gravy – 18.50

Chargrilled Gammon Loin Steak
Pickled Pineapple, Fried Philpots Farm Egg, Chips – 16.50 (GF)

Surrey Ribeye Steak
Charred Broccoli Caesar, Chips, Béarnaise Butter – 29.50 (GF)

Carrot Falafel
Freekeh, Charred Romanesco, Hazelnuts, Hazelnut Emulsion, Carrot Gel – 17.50 (VG)

Sides

Seasonal Vegetables – 4.5, Charred Tenderstem Broccoli Caesar – 5.5
Caesar Salad – 4, Chips – 5 Truffle & Parmesan Chips – 7.50, Mashed Potato – 4

Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream – 8.75

Vanilla and Coconut Panna Cotta
Spiced Pineapple and Candied Pistachios – 8.50 (VG, GF)

Dulce de Leche Feuilletine
Dark Chocolate Cremeaux, Apple and Whiskey Gel, Apple Sorbet – 9 (V)

Rhubarb & Apple Nut Crumble
Vanilla Custard – 8.75 (V, GF)

Artisan Cheese & Biscuits
Spiced Grape Chutney, Baron Bigod, Balcombe Blue, Olde Sussex, Sister Sarah £11.50 (MGF)

Afters

Americano – 2.70, Double Espresso – 2.80 Cappuccino – 2.90 Latte – 3.00, Flat White – 3.00 Tea 2.50

Key: V – Vegetarian VG – Vegan GF- Gluten Free

MGF – Dish can be modified to be Gluten Free (Please ask when ordering for further Allergy information)