



North Lane  
West Hoathly  
West Sussex  
RH19 4PP

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[www.catinn.co.uk](http://www.catinn.co.uk)

## Dinner

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### Light Bites

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Chickpea Houmous, Seeded Crackers – 4 (VG)

Salt and Pepper Squid – 5 (GF)

Courgette Fritters, Tzatziki – 4.50 (GF,V)

Sweet Italian Green Olives – 4 (VG, GF)

Pork Nuggets, Piccalilli Ketchup – 4.50

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### Starters

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Homemade Soup, Beer Bread – 6.50 (MGF)

Corn Fed Chicken Terrine  
Coronation Salad, Pickled Golden Raisins – 9 (GF)

Moules Mariniere,  
Beer Bread – 9 (MGF)

Roasted Onion Squash  
Salted Plums, Curried Chestnuts, Artichoke,  
Charred Spring Onion, Black Cabbage Crisp – 8 (GF, VG)

Cod Fishcake,  
Harissa Emulsion, Dill & Lemon Salad – 8.50

Local Wood Pigeon  
Kohlrabi Remoulade, Jerusalem Artichoke  
Pickled Grapes – 8.50 (GF)

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### Cat Classics

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Steak, Mushroom & Ale Pie,  
Chips or Mash, Seasonal Vegetables – 15.50

Trenchmore Farm Beef Burger,  
Brioche Bun, Mature Cheddar,  
Burger Sauce, French Fries – 15

28 Day Aged Ribeye Steak,  
Beef Tomato, Roasted Mushroom, Chips, Shallot Salad,  
Peppercorn Sauce – 26 (GF)

Traditional Harveys Beer Battered Fish and Chips,  
Crushed Peas, Tartar Sauce – 15

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Key: V – Vegetarian

VG – Vegan

GF- Gluten Free

MGF – Dish can be modified to be Gluten Free – please inform us when ordering

Allergy information can be obtained by talking to staff.

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### Other Main Courses

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Pan Fried Fillet of Seabass  
Courgette and Lemon Risotto, Crispy Kale - 18 (GF)

Roasted Cod Fillet,  
Crushed Potato, Charred Broccoli, Samphire, Caper Brown  
Butter- 18 (GF)

12 Hour Pork Belly,  
Red Onion & Pepper Ragu, Creamed Potato,  
Pork Jus – 18.50 (GF)

Grange Farm Peppered Venison Haunch,  
Potato Terrine, Charred Broccoli, Celeriac,  
Baby Leaf Spinach, Red Wine Sauce – 19 (GF)

Roasted Cauliflower, Broccoli, Almond and  
Tarragon Salsa Verde – 14.50 (VG, GF)

Salt Baked, Maple Glazed Celeriac  
Apple Puree, Girolles and Pecans – 14.50 (VG, GF)

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### Sides

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Garlic Bread – 3.50, Beer Bread – 3  
Buttered Vegetables – 3.50  
Mixed Leaf Salad – 3, Chips – 3.75

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### Desserts

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Lemon Posset  
Spiced Blackberries, Blackberry Sorbet  
Nut Crumb– 7.50

Plum & Apple Nut Crumble,  
Clotted Cream Ice Cream - 8

Banana Cake  
Caramel Sauce, Tonka Bean Ice Cream – 7.25

Rum and Pink Pepper Poached Pineapple  
Coconut Tapioca, Banana Sorbet – 8 (VG)

Salted Chocolate Mousse,  
Cocoa Nib Crisp, Mint & Tonka Bean Ice Cream – 8

Selection of Ice Creams 6.75  
Coffee, Honeycomb, Chocolate, Vanilla (V, MGF)  
Strawberry Sorbet (VG, MGF)

Selection of Local Artisan Cheeses & Biscuits - Homemade  
Chutney – 8.50 (V, MGF)  
Brie de Meaux, Oxford Blue, Idle Hour

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### Afters & .....

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Filter Coffee – 2.50

Double Espresso – 2.60

Cappuccino – 2.60

Latte – 2.80, Tea 2.40 (Please ask for selection)