

The Cat

Dinner



APPETIZERS

SOUP DU JOUR \$6.50

SAUSAGE ROLL \$4.50
savory homemade sausage
wrapped in puff pastry

SCOTCH EGG \$6.50
hard-boiled egg wrapped in
homemade sausage, breaded &
deep fried

SWEDISH MEATBALLS \$8

FRIED CHICKEN TENDERS \$8
w/ honey dijon sauce

HAND-CUT CHIPS \$6
w/ malt vinegar aioli

SALMON FISHCAKE \$8
on a bed of shredded fennel

SPICY GRILLED SHRIMP \$11.50
w/ green papaya slaw

CAJUN-SPICED GULF CRAB FINGERS MP
served w/ sourdough toast points

SALADS

SYDNEY \$12
rocket, roasted walnuts, roasted
pumpkin & beets w/ red wine
vinaigrette

GARDNER \$12
organic baby greens & kale w/
roasted corn & cherry tomatoes &
avocado w/ jalapeño herb lemon
dressing
w/ chicken add \$4 w/ shrimp \$6

HIGHLANDER \$16
grilled chicken breast, mixed organic
baby greens, avocado, roasted cherry
tomatoes, pickled egg & shaved
parmesan w/ caesar dressing

BURGERS

-served w/ homemade pickle-
chips, soup or salad add \$3

ANGUS BEEF BURGER \$11
w/ monterey jack, mushrooms & roasted garlic aioli

CAT & FIDDLE BURGER \$12
w/ english bacon, gloucester & caramelized onions

CAULIFLOWER & RED QUINOA BURGER (VEGGIE) \$9
w/ mashed avocado, arugula & tomato

WOOD-FIRED OVEN FLATBREADS

**BUTTERNUT SQUASH, ROASTED CHERRY TOMATOES,
KALE & FRESH MOZZARELLA \$12**

**ENGLISH BANGER, CARAMELIZED ONIONS
& FRESH MOZZARELLA \$14**

**ARTICHOKE HEARTS, MONTEREY JACK,
JALAPENO & CILANTRO \$12**

PIES

chips, soup or salad add \$3

SHEPHERD'S \$10
freshly ground lamb & beef w/ whipped potato top

VEGETARIAN SHEPHERD'S \$9
curried lentils & veggies w/ whipped potato top

STEAK, MUSHROOM & GUINNESS \$10

CURRIED CHICKEN \$10

ENTREES

soup or salad add \$3

BEER-BATTERED FISH & CHIPS \$16.75
w/ mushy peas

MACARONI & CHEESE \$12
w/ smoked cheddar & garlic bread

HOMEMADE BANGERS & MASH \$15.50
w/ mushy peas

ORGANIC FREE-RANGE CHICKEN BREAST \$16
pan seared w/ mushrooms, lemon & rosemary
w/ potato carrot mash & spicy garlic brussels sprouts

ALMOND-ENCRUSTED SALMON \$18.50
w/ roasted parsnips & garlic spinach

RIB EYE AU JUS \$20
w/ potato carrot mash & garlic spinach

CAT & FIDDLE BREAKFAST \$14
2 eggs, heinz beans, banger, english bacon, roasted
cherry tomatoes, chips & sourdough toast
(veggie option available)

DESSERTS

a la mode add \$2

STICKY TOFFEE PUDDING \$6.50
w/ fresh whipped cream

FRESH APPLE & PEAR CRUMBLE \$6.50
w/ custard

CHOCOLATE LAVA CAKE \$8

**PISTACHIO & RASPBERRY BAKEWELL
TART \$8**
w/ fresh whipped cream

BEVERAGES

SILVERBACK * ORGANIC COFFEE \$3

**SILVERBACK * ORGANIC DARK ROAST
ESPRESSO \$3.50**

STUMPTOWN COLD BREW \$4.75

CAPPUCCINO \$4

LATTE \$4.50

MOCHA \$5

ENGLISH ROSE LATTE \$5

PG TIPS/HARNEY & SONS TEAS \$3

ICED TEA W/ MINT \$3

*Silverback - 100% naturally
grown from Rwanda. A percentage
of the proceeds go to rebuilding
Rwanda's wildlife including
Silverback Gorillas and giving back
to the people affected in the 1994
genocide. Born from adversity,
cultivating unity.

FRESH GINGER LEMONADE \$4

SPRECHER ORANGE DREAM \$3.75

SPRECHER ROOT BEER \$3.75

NIRVANA COCONUT WATER \$3.75
w/ pulp

FEVER TREE GINGER BEER \$5