



The Cat

Lunch

SANDWICHES

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

CHARBROILED CHICKEN BREAST \$10
on baguette w/ jack cheese & paprika aioli

ROAST BEEF DIP \$10
on baguette w/ gloucester & horseradish cream

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

THE FIDDLE'S OPEN-FACED SANDWICH \$9
sautéed kale & mushrooms w/ applewood smoked bacon, caramelized onions & burrata on sourdough toast

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 \$14
w/ mushy peas

MACARONI & CHEESE \$10
w/ smoked cheddar & garlic bread

HOMEMADE BANGERS & MASH \$12
w/ mushy peas

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.*

APPETIZERS

SOUP DU JOUR \$6.50

SAUSAGE ROLL \$4.50
savoury 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

PLOUGHMAN'S LUNCH \$13
gloucester, stilton, mixed greens, apples & branstons pickle

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