

Highland Grounds

742 N Highland Ave Hollywood CA 90038 · +13234683800 · Updated: Jan 14, 2026

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STARTERS 14

Sausage Roll	\$8.00
savory homemade sausage wrapped in puff pastry	
Veggie Sausage Roll	\$7.00
carrots, leeks & mushrooms wrapped in puff pastry V	
Scotch Egg	\$10.75
hard-boiled egg wrapped in savoury homemade sausage, breaded & deep fried	
Fishcakes	\$14.00
w/ mixed greens, tomato & cucumber salad w/ balsamic dressing	
Spicy Garlic Brussels Sprouts GF, DF, V	\$9.75
Fried Chicken Tenders	\$13.75
w/ rosemary biscuit, sage gravy & honey mustard	
Hand-Cut Chips	\$8.75
w/ malt vinegar aioli GF, V	
Sweet Potato Fries	\$8.75
w/ sriracha mayo GF, V	
Burrata	\$15.00
w/ grilled pear, candied pistachios, cherry tomatoes & basil GF, V	
Veggie Samosas	\$11.75
w/ mint yogurt dip V	
Popcorn Cauliflower	\$11.50
w/ malt vinegar aioli GF, V	
Potato Bacon Croquettes	\$11.75
w/ roasted chili flakes & malt vinegar aioli	
Spicy Grilled Shrimp	\$16.75
w/ pineapple salsa GF, DF	
Cajun-Spiced Gulf Crab Fingers	
served w/ sourdough toast points	

SALADS 3

Southampton GF, DF	\$24.00
seared ahi tuna, organic mixed baby greens, napa cabbage, cucumber, cherry tomatoes, carrots & pickled red onions w/ sesame dressing	
Gardner GF, DF, V	\$18.00
organic mixed baby greens, napa cabbage, kale, roasted corn, cherry tomatoes, avocado & pickled red onions w/ jalapeño herb lemon dressing	
The Cat's Caesar GF	\$20.00
romaine lettuce, roasted potatoes, crispy brussels sprouts & parmesan w/ caesar dressing	

SAVOURY PIES 5

Shepherd's Pie GF	\$17.50
freshly ground lamb & beef w/ whipped potato top	
Impossible™ Shepherd's Pie GF, DF, V	\$18.75
topped w/ spinach, mushrooms, tomato & whipped potato	
Lentil Shepherd's Pie GF, DF, V	\$16.50
curried lentils & mushrooms topped w/ kale & whipped potato	
Steak & Guinness Pie	\$19.75
w/ leeks & mushrooms	
Curried Chicken Pie	\$17.50
w/ peas, carrots & mushrooms	

SANDWICHES 7

Roast Beef Dip	\$16.50
on baguette w/ gloucester cheese - served w/ horseradish cream & au jus	
Angus Beef Burger	\$17.00
freshly ground & charbroiled w/ provolone, mushrooms, lettuce, tomato, onion & roasted garlic aioli	
Cat & Fiddle Burger	\$17.00
freshly ground & charbroiled w/ english bacon, gloucester cheese, lettuce & caramelized onions	
Chicken Burger	\$16.00
freshly ground & charbroiled w/ lettuce, tomato & garlic aioli	
Cauliflower & Red Quinoa Burger	\$16.00
on vegan bun DF, V w/ mashed avocado, organic spring mix & tomato	
Shrimp Po' Boy	\$18.75
w/ lettuce, tomato, red onion & malt vinegar aioli	
Welsh Rarebit	\$14.00
w/ grilled tomato V imported cheese sauce on sourdough toast	

CAT & FIDDLE BREAKFAST 1

Cat & Fiddle Breakfast	\$19.00
two free range eggs, heinz beans, banger, english bacon, grilled tomato, chips & sourdough toast (veggie option w/ spinach, kale, mushrooms & avocado)	

TRADITIONAL SUNDAY ROAST 4

Angus Rib Eye	\$32.00
Half Chicken	\$28.00
Lamb	\$28.00
Nut Roast GF, DF, V	\$24.00
w/ garlic & parmesan	

SIDES 5

Potato Carrot Mash GF, V	\$8.75
Nana's Greens GF, DF, V	\$8.75
cabbage, kale & collards	
Roasted Acorn Squash GF, DF, V	\$8.75
w/ cinnamon, butter & sprinkled w/ pepitas	
Sautéed Broccoli GF, V	\$8.75
w/ garlic & parmesan	
Macaroni & Cheese V	\$12.00
w/ bacon, mushrooms or peas add 2.00	

ENTREES 8

Beer-Battered Fish & Chips	\$24.00
w/ mushy peas GF	
Homemade Bangers & Mash	\$23.00
w/ mushy peas	
Fish Tacos (2)	\$19.00
choice of battered cod or grilled salmon (add 4.00) GF w/ pineapple salsa on hatch green chili tortillas	
Half Roasted Chicken	\$26.00
w/ lemon, rosemary & mushroom sauce GF w/ potato carrot mash & spicy garlic brussels sprouts	
Nut Roast GF, DF, V	\$22.00
assorted nuts w/ spinach, lentils, mushrooms & dried apricot served on a bed of kale	
Sautéed Salmon GF	\$28.00
w/ parsnip purée, broccoli & nana's greens	

Beef Wellington	\$38.00
filet mignon w/ mushrooms wrapped in puff pastry w/ potato carrot mash & nana's greens	
Prime Rib & Chips	\$32.00
w/ pink peppercorn sauce	

DESSERTS 7

Sticky Toffee Pudding	\$12.00
w/ fresh whipped cream	
Fresh Apple & Pear Crumble	\$10.00
w/ homemade custard	
Chocolate Mousse GF	\$12.00
w/ apples, seasonal berries & fresh whipped cream	
Erin McKenna's Chocolate Cake GF, DF, V	\$13.00
Bread & Butter Pudding	\$7.00
w/ fresh cream	
Guinness Chocolate Bar	\$7.00
Aero Bar	\$3.75

BEVERAGES 15

Silverback Organic Coffee	\$4.50
100% naturally grown from Rwanda	
Espresso	\$4.00
Cappuccino	\$5.00
Latte	\$5.00
Lavender Latte	\$5.50
PG Tips or Harney & Sons Teas	\$4.00
Iced Tea w/ Mint	\$5.00
Fresh Orange Juice	\$5.75
Fresh Ginger Lemonade	\$5.75
Recess Hemp Sparkling Soda	\$6.00
Sprecher Orange Dream Soda	\$5.00
Sprecher Root Beer	\$5.00

Mexican Coke	\$5.00
Coconut Water	\$5.00
Fever Tree Ginger Beer	\$5.00

COCKTAILS 8

Aldeburgh Aperol Spritz	\$15.00
prosecco, aperol, fresh lemon juice, simple syrup & bitters	
Piccadilly Pimm's	\$15.00
pimm's no. 1, muddled cucumber, homemade simple syrup, fresh lemon juice & fever tree ginger beer	
Covent Garden	\$15.00
ketel one vodka, muddled kiwi & cucumber, homemade simple syrup, fresh lime juice & soda water	
Jaffa Cake Chocolate Martini	\$15.00
vodka, bailey's chocolate liqueur, orange marmalade, chocolate bitters & dusted w/ cocoa	
Old English Rye	\$15.00
george dickel rye, homemade simple syrup, chocolate bitters & flamed orange peel	
Kikori Matcha Sour	\$15.00
kikori whiskey, matcha powder, fresh lemon juice, simple syrup & egg white	
West Drayton	\$15.00
earl grey infused gin, homemade lavender syrup, fresh lemon juice & egg white	
The Black and White	\$15.00
21 seeds cucumber jalapeño tequila, coconut cream, fresh lime juice, triple sec & bitters w/ black salt rim	

MOCKTAILS 2

No-Groni	\$12.00
seedlip spice non-alcoholic spirit, hibiscus syrup & wormwood tea	
French 42	\$12.00
seedlip spice 42 non-alcoholic spirit, homemade lavender syrup, fresh lemon juice & tonic water	

ON TAP 12

Stella Artois	\$9.50
blonde lager (5.2%) Belgium	
Harp	\$9.50
pale lager (4.5%) Ireland	
Old Speckled Hen	\$9.50
pale ale (5%) England	

Guinness Stout	\$9.50
(4.2%) Ireland	
The Cat's Hazy IPA	\$11.00
(6.9%)	
Smithwick's	\$9.50
irish red ale (4.5%) Ireland	
The Cat's Cider	\$9.50
the cat & fiddle's english-style dry cider (6%) GF	
Half & Half	\$9.50
harp & guinness	
Black Velvet	\$9.50
cider & guinness	
Blacksmith	\$9.50
smithwick's & guinness	
Snakebite	\$9.50
cider & stella	
Seasonal Draft	\$9.50

BOTTLES/CANS 9

2 Towns Ciderhouse Made Marion Blackberry	\$8.75
hard cider (6%) Eugene & Corvallis, OR GF	
Samuel Smith Organic Chocolate Stout	\$9.00
(5%) England	
Lagunitas IPA	\$9.00
(6.2%) Petaluma, CA	
Stiegl	\$9.00
pilsner (4.9%) Austria	
Modelo Especial	\$9.00
pilsner (4.4%) Mexico	
Bud Light	\$7.00
light lager (4.2%) St. Louis, MO	
Heineken 0.0	\$7.00
(non-alcoholic) Netherlands	
Guinness 0	\$7.00
(non-alcoholic) Ireland	

Athletic Brewing Co. Run Wild IPA	\$7.00
(non-alcoholic) San Diego, CA	
REDS 5	
House Red	\$9.50
cabernet sauvignon	
Gascon	\$11.00
malbec - Argentina	
Estancia	\$11.00
pinot noir - San Miguel, CA	
Hedges Family Estate	\$12.00
cabernet sauvignon - Columbia Valley, WA	
Palladino	\$85.00
barolo - Italy	
WHITE & ROSÉ 7	
House White	\$9.50
chardonnay	
Terrasse du Moulinas	\$11.00
rosé - France	
Santa Cristina	\$11.00
pinot grigio - Italy	
Story Point	\$12.00
chardonnay - Sonoma County, CA	
Better Half	\$12.00
sauvignon blanc - New Zealand	
Clos du Gaimont	\$52.00
chenin blanc - France	
Domaine Laroche	\$58.00
chablis - France	
SPARKLING & CHAMPAGNE 4	
Opera Prima	\$11.00
brut - Spain	
Grand Imperial Brut	\$13.00
(split) - France	

Veuve Clicquot	\$135.00
champagne - France	
Dom Perignon	\$350.00
champagne - France	