

Menu for Monday, 30th June 2025

Opportunity Awaits! - We are looking for new talent @The Chaser Inn

Join the Flagship WH PUB...

Chef De Partie/Jr Sous Chef .
Full Time Front of House Crew/ Supervisor .
Full Time Kitchen Porter *Great Packages discussed at interview stage for all roles*

Ask for the Duke or the duty manager for more details

To Start.....

Mixed Olives (VE) £4.95

Homemade Garlic Bread (VE) Oven baked baguette cut four ways made with garlic infused butter. **£5.50**

Cheesy Garlic Bread - Vegan alternative on request, just ask! Oven baked baguette cut four ways using garlic infused butter topped with aged mature cheddar and mozzarella toasted until golden and crispy. **£7.50**

Toasted Pitta Bread served with Hummus £7.95

Homemade Chicken Liver Parfait A smooth chicken liver parfait made with brandy, garlic, shallots & thyme served with a tangy chutney and toasted granary bread **£9.95**

Bread & Olives Nibble Board (V) Baked Ciabatta bread and baguette served with olive oil and balsamic vinegar for dipping, chilli mixed olives, roasted red peppers and seaweed butter **£9.95**

Kent Heritage Tomato & Mozzarella Salad (V) layers of sliced Heritage tomatoes and Buffalo mozzarella topped with a light basil oil and baby herb salad, accompanied by toasted garlic ciabatta croutes - (can be GF on request). **£9.95**

Scottish Smoked Salmon Salad Scottish smoked salmon mixed with peppery rocket served on a potato and chive salad, drizzled in a horseradish dressing **£10.95**

Spicy Nachos Bowl - choose from Chilli Beef or Spicy Mixed Bean Chilli (V) Homemade crunchy smokey cajun tortilla chips topped with Chilli Beef Or Hot Mixed Bean Chilli Con Carne (v) served topped with cheddar cheese, guacamole, salsa, sour cream and jalapeños (The hot mixed bean chilli nachos can be made vegan by using vegan cheese and removing the sour cream) **Chilli Beef £10.95 - Mixed Bean £10.50**

Classic Prawn Cocktail North Atlantic prawns dressed in a boozy Marie Rose sauce on a bed of crisp mixed leaves topped with cucumber and tomato strips, served with our baker's sliced granary bread and butter - (can be GF on request) **£10.95**

Oven Baked Sharing Camembert (V) A whole camembert topped with garlic and herb olive oil, oven baked until gooey and served with toasted croutes, fruity cranberry sauce and lightly dressed mixed leaf. Delicious for one or even more to share. (Can be GF on request) **£16.50**

MAINS

Your patience is appreciated during busy periods we do not serve fast food, we serve good food as soon as we can **£0.00**

Handmade, Award-Winning, Italian Tortellini Pasta Filled with crayfish and prawns tossed in garlic, chilli, ginger and coriander butter, topped with freshly grated parmesan cheese and a twist of black pepper. Served with fresh garlic bread.

Starter £10.95/ Main Course £19.95

Cumberland Sausages & Mash British Cumberland pork and herb sausages, grilled and served with a side of creamy mashed potatoes, Larkins beer battered crispy onion rings smothered with a rich red wine, and onion gravy (why not add some seasonal vegetables or buttered garden peas from our side orders section) **£15.95**

The Chaser Ploughmans a chunk of aged mature cheddar cheese & red Leicester, Succulent slices of honey roasted ham, pickled egg, onion & piccalilli, tangy Branston pickle, crisp apple, celery, plum tomato and a warm baguette with butter **£16.95**

Chargrilled Gammon Steak (GF on request) A Chargrilled Gammon Steak, served with a Lohmann's Fried Egg and a fresh slice of grilled Pineapple and chunky chips **£16.95**

The Arnold Bennett Omelette Enjoy this classic dish created at the Savoy Hotel (Where our MD Brian Whiting once trained as a chef) for the Great British novelist 'Arnold Bennett'. Savour the combination of fluffy Lohmann-Brown free-range eggs, creamy béchamel sauce, smoked haddock, cheddar and gruyere cheese. Served with skinny fries and a dressed side salad. Whilst we take every care to remove bones from our dishes, a few may remain. **£16.95**

Our Homemade Scotch Beef Burger Using the finest cuts of Scottish chuck, rib and brisket steak this succulent patty is then cooked on an open charcoal grill topped with American cheese (cheddar instead on request) then served in a toasted bun with sliced gherkin, tomato, red onion, crispy iceberg lettuce and mayonnaise, accompanied by a side of deep fried skinny chips and a pot of rubyslaw Why not add an additional topping: A slice of British back bacon £1.25 - a fried Lohmann's Brown Hens free range egg £1.10 **£17.50**

Homemade Pie of the Day - Today Pie is Chicken, Ham and Leek this lovingly made shortcrust pastry pie is served with creamy mashed potatoes and a side of buttered garden peas and chefs rich red wine gravy **£17.50**

Continued Overleaf

Food Allergies and Intolerances: Before you order your food, please inform our crew if you have any food allergies or intolerances. Our allergens menu is available, please ask a member of the team if you would like to see it.

MAINS (cont'd)

Rich Sussex Lamb Ragout Tender pieces of Sussex lamb, bound in a rich red wine gravy, served on pappardelle pasta. Accompanied with handmade garlic bread and a crisp side salad. **£18.95**

Award-Winning Beer Battered Cod & Chips Atlantic Cod from the clear, cold, healthy waters of the Barents sea. Cooked in a Larkins beer batter with chunky chips, served with creamy mushy peas, a wedge of zesty lemon and homemade tartare sauce. We are currently frying fish from the Trawlers Naezdik and its sister ship The Golovnin, captained by Bert and Ernie respectively. **Regular Cod £19.95/Large Cod £24.95/**

Thai Style Salmon (GF) Atlantic salmon marinated in aromatic spices then pan fried served with a spiced cauliflower & Pak choi **£21.95**

Chicken Caesar Salad Pan cooked free range chicken breast served on a Caesar salad base of cos lettuce crunchy croutons, bacon lardons and anchovies topped with a creamy Caesar dressing & parmesan cheese (can be GF on request) **£21.95**

Seafood Summer Platter Sashimi-style Award Winning 'Smokin Brothers' Scottish Smoked Salmon, Spicy Atlantic Prawn Cocktail & Smoked & Peppered fish (Mackerel and Haddock) bound in horseradish mayonnaise. Served with a crunchy mixed Salad with an Apple Cider Vinegar & Olive Oil dressing & served with a warm baguette & butter **£22.95**

Herb & Mustard Crusted Braised Romney Marsh Lamb Shoulder Four hour slow cooked shoulder of lamb served with Dauphinoise potatoes, buttered fresh seasonal vegetables topped lightly with a rich redcurrant and mint gravy (Can be GF on request) **£32.95**

Veggie & Vegan Mains..

Moving Mountains Vegetarian Sausage Hot Dog (V) - (Vegan on request) £12.95

A grilled herby plant hot dog sausage served in a baguette with sautéed red onions accompanied with a side of crispy skinny fries and crisp salad

Cheese & Tomato Quiche (V) £15.95

Homemade quiche with grated mature cheddar cheese and cherry vine tomatoes baked in an egg custard and cheddar cheese, served with skinny fries and crisp salad finished with a pot of baked beans

Mozzarella & Pasta Salad (V) £15.95

A warm salad consisting of cherry tomatoes, fresh basil, and courgette ribbons. Pan cooked mixed with cavatappi pasta, toasted pine nuts & buffalo mozzarella drizzled in a rich balsamic glaze

The Moving Mountains Vegan Burger (VE) £16.50

100% plant based burger made by Moving Mountains, made of oyster mushrooms, beetroot, pea and vegetables. Served in a toasted bun with sliced gherkin, tomato, red onion, iceberg lettuce and vegan spiced mayonnaise, accompanied by skinny fries. Why not add vegan cheese for £1.25 or cheddar cheese £1.25 (VE)

Vegan Fish & Chips (VE) £16.95

Vegan friendly beer battered banana blossom marinated in seaweed served with chunky chips, mushy peas, vegan tartar sauce and a zesty lemon wedge

Halloumi Caesar Salad (V) £17.95

Halloumi cheese grilled till golden served on a Caesar salad base of cos lettuce, crunchy croutons topped with a creamy Caesar dressing & parmesan cheese (can be GF on request)

Sandwiches

Roasted Vegetable Flatbread (V) £12.95

Chargrilled Flatbread, topped with roasted peppers, aubergine, and tomatoes, smothered with melted Mozzarella cheese, and garnished with a garlic and herb oil, served with side of skinny chips and a crispy side salad.

Homemade Chilli Beef Burrito £12.95

A floured tortilla wrap filled with slow cooked homemade spicy chilli beef topped with cheddar cheese and tangy salsa, oven baked until golden. Served with a side of skinny chips and a crispy side salad.

Slow Cooked Pulled Pork Wrap £12.95

Pulled pork smothered in a barbeque sauce with crisp lettuce in a white tortilla wrap, served with skinny fries and a tomato, rocket and balsamic salad - Why not add a cup of soup for £3.95?

Vegan Burrito (VE) £12.95

A floured tortilla wrap stuffed with homemade slow cooked mixed bean, courgette, onion, pepper & celery chilli mixed with white rice topped with tangy salsa and vegan cheese, oven baked to finish. Served with skinny chips and a crisp salad

The Cod Bun £15.95

lightly battered Atlantic cod fillet served in a brioche bun with baby gem lettuce & tartare sauce served with a side of skinny chips and a crispy side salad.

(We have Gluten Free Bread available)

Sides

The Pickled Egg (V)(GF) £1.50

Buttered Garden Peas (V) £4.25

Chunky Chips can be GF on request (VE) **£5.50**

Skinny Fries can be GF on request (VE) **£5.50**

Mixed Buttered Seasonal Vegetables (V) £5.95

Side Salad [GF] £5.95

Buttered New Potatoes (V) £5.95

Creamy Mashed Potato (V) £5.95

Beer Battered Onion Rings (VE) £5.95

Creamed Peas & Bacon [GF] £6.25

Cheesy Chips can be GF on request (V) **£7.50**

All our food is cooked in house, so at busy times the service can become slower than normal, we are sorry if this causes any upset to your experience with us. We will add a 10% service charge to your bill, if you are not happy with this, please ask your server to remove the charge. 100% of the tips you leave are distributed amongst the crew.



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