

Menu for Sunday, 19th May 2024

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 melted mature cheddar and mozzarella toasted until golden and crispy. **£7.50**

Soup of the Day (V) -Today is Creamy Mushroom Served with Rusbridge bakers bloomer bread and butter (can be GF on request) (V) **£7.95**

Toasted Pitta Bread served with Houmous (VE) £7.95

Tomato and Mozzarella Salad (V)(GF) slices of beef tomato & cherry tomatoes layered with pieces of buffalo mozzarella topped with basil oil and a peppery rocket salad drizzled in a tangy balsamic glaze **£9.25**

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

Asparagus Wrapped in Parma Ham Fresh local asparagus wrapped in parma ham, served on lightly buttered muffin, topped with a poached Lohmann brown hens egg **£9.95**

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

Scottish Smoked Salmon Succulent Salmon served on buttery granary toast, topped with rocket and finished with a horseradish mayonnaise **£10.95**

Spicy Mexican Nachos Bowl - Choose from spicy chilli beef or spicy mixed bean chilli (V) Homemade crunchy deep fried smokey cajun tortilla chips topped with either our spicy chilli beef or hot mixed bean chilli con carne (v) 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) **£10.95**

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

Chaser Grazing Board Sharer Breaded mouth watering brie cooked till gooey, slices of succulent parma ham, roasted red peppers, oven roasted cherry tomatoes, mixed olives and houmous accompanied by a crisp leaf salad and toasted croutes **£17.95**

The Sunday Roast

All Vegetables are buttered, please let us know if you would like no butter when ordering

Why not add an extra Bowl of Roast Potatoes £5.95

UP GUN YOUR LUNCH! why not add something extra with a bowl of British pigs In British bacon jackets and Chefs homemade pork & sage stuffing **£6.95**

The Chaser Ultimate Roast Ciabatta Slices of succulent roasted sirloin of Scottish beef, roast pork, pigs dressed in British bacon jackets and stuffing in a toasted ciabatta finished with creamy horseradish mayonnaise & rocket served with roast potatoes and Chef's Gravy for dipping **£16.95**

Mushroom, Spinach & Caramelized Onion Wellington (VE) we can add a non vegan friendly Yorkshire pudding & cauli cheese on request Portobello mushroom topped with sticky caramelized onions, wild mushrooms, mushroom puree and spinach encased in vegan puff pastry served with Kentish provenance roast potatoes, mixed seasonal vegetables and vegan red wine gravy **£17.95**

Homemade Nut Roast (V) This roast is made using walnuts, hazelnuts and almonds, accompanied with Kentish provenance roast potatoes, mixed seasonal buttered vegetables, cauliflower cheese and a Yorkshire pudding finished with Vegetarian gravy **£17.95**

Roast Sussex Pork Slow roasted Sussex pork shoulder, pork belly served with Kentish provenance roast potatoes, stuffing, pigs dressed in British bacon jackets, mixed seasonal buttered vegetables, cauliflower cheese, Yorkshire pudding, juicy apple sauce & Chefs red wine gravy **£19.95**

Traditional Local Roast Free Range Chicken succulent roasted chicken breast & leg served with Kentish provenance roast potatoes, pork, sage & onion stuffing, pigs dressed in British bacon jackets, mixed seasonal buttered vegetables, creamy cauliflower cheese, Yorkshire pudding finished with Chefs red wine gravy **£20.95**

28 Day Hung Roasted Sirloin Of Scottish Beef - *our Beef is served pink we can cook well done on request Roast sirloin of aged Scottish Beef served with Kentish provenance roast potatoes, mixed seasonal buttered vegetables, creamy cauliflower cheese, Yorkshire pudding and Chefs red wine gravy **£22.95**

The Chaser Large Mixed Roast Roast sirloin of aged Scottish beef, free range chicken & locally sourced British pork, served with Kentish provenance roast potatoes, pork & sage stuffing, pigs dressed in British bacon jackets, Yorkshire pudding, mixed seasonal buttered vegetables, creamy cauliflower cheese, and Chef's red wine gravy **£24.95**

All meat roasts can be made gluten free by taking away the Yorkshire pudding and using gluten free vegetables

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

Award-Winning Beer Battered Fish and Chips Atlantic Cod or Haddock 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 (Can be GF on request)

Regular Haddock £17.50/Regular Cod £18.95/ Large Cod £23.95

British Honey Roasted Ham, Egg & Chips (GF) Glazed ham from South Downs farm smothered in honey which is made from protected bees (hives for lives), served cold and topped with two fried Lohmann brown hens eggs alongside chunky chips and with a homemade piccalilli **£15.95**

Comforting Bangers & Mash A trio of 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 Arnold Bennett Omelette (GF) 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**

Free Range Chicken Salad a crisp mixed leaves salad mixed with fresh cherry tomatoes, cucumber, red onion & crunchy focaccia croutons then tossed with free range chicken and diced award winning bacon mixed in a slightly spiced mayonnaise dressing **£16.95**

Cod & Salmon Fishcakes Atlantic cod & Scottish salmon mixed with potato and dill lightly coated in a panko crumb cooked until golden served with a tomato & rocket salad, soft boiled egg, crispy bacon rasher topped with a creamy lemon & dill mayonnaise **£17.50**

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. 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 - Chicken and Mushroom A comforting shortcrust pastry pie served with creamy mashed potatoes and a side of buttered garden peas and chefs rich red wine gravy **£17.50**

Pan Cooked Sea Bass Fillet served on an arancini patty made with a dill risotto lightly panko crumbed & fried until golden, accompanied by a sauce Vierge & a confit lemon and topped with buttered broccoli **£21.95**

Veggie & Vegan Mains..

Wild Mushroom Rigatoni Pasta (VE) Sautéed wild mushrooms in a white wine, thyme and vegan cream sauce tossed with rigatoni served with a peppery rocket and vegan parmesan salad, topped with toasted pinenuts **£15.95**

Pasta Salad with Feta Cheese (V) A creamy diced feta with cucumber, sweet corn, radish, tomatoes, crispy baby gem lettuce mixed with orzo pasta, dressed with balsamic and olive oil. Topped with a toasted pitta bread. **£15.95**

The Moving Mountains Vegan Burger (VE) 100% plant based burger, 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) **£16.50**

Crispy Aubergine , Tomato and Halloumi Salad (V) Grilled Halloumi cheese with Panko crusted aubergine cooked until golden served on a bed of spiced couscous, tomato & rocket salad and drizzled in a tomato & basil dressing accompanied by a toasted pitta bread **£16.95**

Vegan Fish & Chips (VE) Vegan friendly beer battered banana blossom marinated in seaweed served with chunky chips, mushy peas, vegan tartar sauce and a zesty lemon wedge **£16.95**

Side Orders

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

Sweet Potato Fries can be GF on request (VE) **£6.50**

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

The Chaser's Doggy Dinner

No Bake Doggy Flapjacks Why not treat your four- legged friend to our new and delicious dog friendly homemade flapjack consisting of oats, carrot, oat milk and Xylitol free peanut butter **£1 each - we suggest 1 for small dogs/2 for medium dogs/ 3 for bigger dogs**

Doggy Ice Cream- Back by Popular Demand!! Banana, Peanut Butter and Natural Greek Yoghurt (does not contain xylitol) **£2.50**

'A Dog's Dinner' Diced Raw Carrots, Cooked Diced Kentish Provenance Potato, Garden Peas and Diced Cooked Ham. **£4.50**

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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