



Menu for Saturday, 18th October 2025

Daily Breakfast Menu

Served Monday to Wednesday 10am - 11am Thursday to Sunday 9am-11am (including Bank Holiday Monday)

Warm Croissant & Jam (V) swap the croissant for white or granary toast. £4.50

Eggs on toast (v) With your choice of 2 Lohmann's Brown Hen eggs which can be either fried, lightly poached or softly scrambled. Served with your choosing of 2 slices of fresh Baker's bread, either white or granary toast. This dish can also be made gluten free. (V) £6.50

Granola Bowl (V) Served with natural yoghurt and sliced banana finished with a drizzle of honey (V) £6.95

Breakfast Baguette Choose between: Award Winning Back Bacon- Cumberland Sausage- Veggie Bacon (V) - Veggie Sausage (V) £6.95

Children's Full English Award Winning British Back Bacon, Cumberland sausage, baked beans, hash brown. Served with a choice of 1 poached, fried or scrambled Lohmann Brown Hen Egg & a slice of white or granary toast. £7.50

Children's Full Veggie (V) Veggie bacon, veggie sausage, baked beans, and a hash brown. Served with a choice of 1 poached, fried or scrambled Lohmann Brown Hen Egg & a slice of white or granary toast. This dish can be made vegan. £7.50

American Pancakes Choose either Award Winning British back bacon or sliced bananas with maple syrup. Why not have both for an additional £1? £9.95

The Chaser Inn's Full Veggie (v) Veggie bacon, veggie sausage, hash brown, grilled tomato & mushroom, baked beans. Served with a choice of poached, fried or scrambled Lohmann Brown Hen eggs & white or granary toast. This dish can also be made vegan. (V) £12.50

The Posh One Succulent Scottish Smoked Salmon served with poached Lohmann Brown Hen Eggs on a toasted breakfast muffin. Topped with homemade buttery Hollandaise Sauce. £12.95

The Chaser Inn's Full English Award Winning British back bacon, Cumberland Butchers sausage, grilled tomato & mushroom, hash brown, baked beans. Served with a choice of poached, fried or scrambled Lohmann's hen eggs & white or granary toast. £12.95

All food is cooked from fresh, using locally sourced ingredients.

Breakfast Up-guns

Add any of these listed items to your breakfast, to start your day off right!

1x Pot of Jam or Marmalade £1.00

1x Pot of Baked Beans £1.65

2x Grilled Tomatoes £1.65

Cumberland Sausage £1.95

Veggie Sausage (V) £2.00

2x Lohmann's Hen Eggs £2.00

Which can be served fried, lightly poached or softly scrambled

2 x Grilled Mushrooms £2.15

2x Award Winning British Back Bacon £2.20

2x Hash Browns £2.75

2x Grilled Halloumi £3.50

STEAK & WINE OFFER...Every Friday & Saturday Night From 6pm...

Steak & Wine for Two..Every Friday & Saturday Night - Booking recommended £59.95

Both to Choose from an 8oz Sirloin or 10oz Rump Steak Meal and a bottle of House Red or House White....

While you wait - Keep yourself busy while waiting for lunch or dinner!!

Choose From Our Selection Below Salted peanuts - £2.10 Dry roasted peanuts - £2.40 Scampi fries £1.50 - Twiglets £2.60 - Mini cheddars £1.95 - Selection of crisps £1.75 £1.50-£2..60

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.

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

Soup of the Day - Todays is Celeriac A classic soup here at the Chaser served with our Rusbridge bakers bloomer bread and butter. (V) £7.95

Toasted Pitta Bread served with Hummus (V) £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

Glazed Goats Cheese (V) a roundel of Kentish Goats cheese lightly glazed served on a granary croute, mixed leaves salad and red onion marmalade £9.95

Scottish Smoked Salmon (GF) British smoked salmon served with tracklements horseradish mixed into a rich creamy mayonnaise served on a bed of potato & chive salad finished with dressed rocket - (can be GF on request) £9.95

Bread & Olives Nibble Board (V) Toasted granary Bakers bread served with olive oil and balsamic vinegar for dipping, chilli mixed olives, roasted red peppers and seaweed butter

Duck Bellini. Shredded sweet chilli Duck with pepper, spring onion, carrot, radish stir fried with mild Chinese 5 spices served on a homemade toasted Bellini. Drizzled in a sweet chilli sacue. £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

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

THE 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

British Cumberland Sausages & Mash 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 gravy (why not add some seasonal vegetables or buttered garden peas from our side orders section) £15.95

British Honey Roasted Ham, Egg & Chips (can be GF on request) Glazed ham from South Downs farm smothered in honey which is made by protected bees (hives for lives). served cold and topped with two fried Lohmann brown hens eggs alongside chunky chips and with a homemade piccalilli £16.95

The Arnold Bennett Omelette Enjoy this British 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

The Chicken Burger A chargrilled chicken breast topped with a crispy bacon rasher, tangy red onion marmalade in a toasted brioche bun on a bed of baby gem lettuce, sliced beef tomato. Accompanied by a side of crispy skinny fries. (can be GF on request) £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 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's pie is the classic Chicken & Leek this lovingly made shortcrust pastry pie is served with creamy mashed potatoes and a side of buttered

Award-Winning British 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

garden peas and chefs rich red wine gravy £17.50

Free Range Oven Roasted British Chicken Breast Supreme (GF) This succulent chicken breast is pan cooked with a potato terrine ,buttered broccoli served with a creamy peppercorn sauce. £21.95

Pan Cooked Seabass Fillet Served on a bed of sautéed new potatoes. Accompanied by a Sauce Vierge & a confit lemon. Topped with broccoli & grilled cherry vine tomatoes. £21.95 Classic Beef Bourguignon Tender pieces of braised beef, British bacon lardons and baby mushrooms in a rich red wine and tomato gravy served on a bed of creamy mashed potato £22.95

British Chargrilled 28 Day Matured 10oz Rump Steak (can be GF on request) Cooked to your requirements (Chef recommends medium!) this mature rump is served with chunky chips, beer battered onion rings, grilled plum tomato & flat mushroom then finished with a peppercorn sauce served separately £25.95

British 28 Day Hung 8oz Sirloin Steak (can be GF on request) Chargrilled 8oz sirloin steak cooked to your liking served with a creamy peppercorn sauce, grilled cherry tomatoes and flat mushroom, topped with crispy beer battered onion rings, rocket salad and accompanied by a side of chunky chips. £26.95 Continued Overleaf

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.







THE MAINS (cont'd)

Kentish Slow Cooked Romney Marsh Lamb (GF) Four hour slow cooked local lamb, shredded then rolled with carrot, celery & parsley pan sealed served with creamy Dauphinoise potatoes, buttered chantenay carrots & broccoli florets finished with a redcurrant & mint sauce £29.95

Veggie & Vegan Mains..

Moving Mountains Vegetarian Sausage Hot Dog (V) A grilled herby plant based hot dog sausage served in a baguette with sautéed red onions accompanied with a side of crispy skinny fries and crisp salad £15.95

Wild Mushroom, Thyme & Spinach Pie (VE) - Please allow time for this to cook 20 minutes plus Sautéed wild mushroom and spinach cooked in a white wine & vegan cream sauce encased in a vegan puff pastry baked until golden served with carrot puree, roast potatoes, vegetarian gravy and sautéed greens. £16.95

Homemade Sweet Potato & Cauliflower Curry (VE) Slow cooked tender chunks of sweet potato and cauliflower bound with chef's Chris's beautiful Thai curry sauce and served on a bed of basmati rice £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

Vegan Chicken Caesar Burger (VE) A vegan breaded vegetable and soy protein burger pan fried until golden. Served in a toasted burger bun with baby gem lettuce and a vegan Caesar and bacon dressing. Accompanied by crispy skinny fries and ruby slaw. £17.50

Sandwiches

H.L.T This old classic is back! Breaded Halloumi, crispy lettuce, beef tomato with Hellman's mayonnaise served with fresh toasted Brioche bun, served with skinny chips & a tomato, rocket & balsamic salad £12.95

Homemade Chilli Beef Burrito 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. £12.95

Slow Cooked Pulled Pork Wrap 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 - £12.95

Vegan Burrito (VE) 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

Egg Mayonnaise (V) Free Range Lohmann brown hens eggs mixed with mayonnaise served in fresh white Bakers bread, served with skinny fries & a tomato, rocket & balsamic salad

Fish Finger & Tartare Sauce Wrap Deep-Fried fish goujons with creamy tartare sauce topped with fresh rocket in a floured tortilla wrap, served with skinny chips and a tomato, rocket & balsamic salad - £12.95

(We have Gluten Free Bread available)

Sides

Buttered Garden Peas (V) £4.25 Chunky Chips can be GF on request £5.50 Skinny Fries can be GF on request £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 (V) £5.95 Creamed Peas & Bacon [GF] £6.25 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 £1.50 each - we suggest 1 for small dogs/2 for medium dogs/3 for bigger dogs

'A Dog's Dinner' Diced raw carrots, cooked diced new potatoes, garden peas and diced cooked ham. £4.50

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