

## Menu for Sunday, 1st June 2025

### 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 - Minted Pea** Homemade soup of the day is served with Rusbridge bakers bloomer bread and butter. (V) **£7.95**

**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)** Toasted bakers bread served with olive oil and balsamic vinegar for dipping, chilli mixed olives, roasted red peppers and seaweed butter **£9.95**

**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**

**Chaser Grazing Board Sharer** Panko breaded French brie, slices of succulent Parma ham, roasted red peppers, oven roasted cherry tomatoes, mixed olives and beetroot hummus accompanied by a crisp mixed leaf salad and toasted croutes **£17.95**

### The Sunday Roast -We offer Two Beefs Rump or Sirloin!!

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 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**

**Classic Roast Aged British Rump of Beef** Slices of Roast Rump of aged Scottish Beef served with Kentish provenance roast potatoes, mixed seasonal buttered vegetables, creamy cauliflower cheese, Yorkshire pudding and Chefs red wine gravy **£20.95**

**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 **£23.95**

**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 **£25.95**

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

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

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**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 Lunch Platter** Succulent slices of honey roasted ham, a chunk of aged mature cheddar, slice of homemade sausage roll and a warm baguette with butter accompanied with pickled onions, Branston pickle & slices of apple. **£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 is Minced Beef & Onion Pie!** 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**

**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 £18.95/ Large £23.95**

**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 **£21.95**

## Veggie & Vegan Mains..

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**Roasted Cherry Tomato & Red Onion Tart Tartin (VE)** Slow roasted red onion & cherry tomatoes on a puff pastry base served with tomato & basil dressing with oven baked hassleback potatoes, a peppery rocket & vegan mozzarella salad **£14.95**

**Baked Aubergine (V)** Oven baked Aubergine filled with a rustic ratatouille, topped with melted cheddar cheese, served with sautéed potatoes & kale, finished with a rich tomato & herb sauce. **£15.95**

**Mozzarella & Pasta Salad (V)** 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 **£15.95**

**The Moving Mountains Vegan Burger (VE)** 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) **£16.50**

**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

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**Buttered Garden Peas (V) £4.25**

**Mac n Cheese Side (V)** creamy mac n cheese **£4.95**

**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**

**Butter Minted Jersey Royal Potatoes £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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