



## THE CHASER INN SHIPBOURNE



### Menu for Tuesday, 31st December 2024

#### The Chaser Inn's Upcoming Events

##### Important Notice for all Our Loyal Customers - Winter Opening Times 2025 £0.00

Monday 13th January the pub will be closed all day for kitchen work to take place. From 6th January to 16th February 2025 (excluding Monday 13th) we will still serve Breakfast & Lunch Only on Mondays & Tuesday during this period with the pub closing 4pm (last food orders 3pm) on each of them days. From the 17th February we will be back to 7 days a week.... Apologies for any inconvenience

##### Great Ormond Street Quiz Night - BOOK 6-7pm QUIZ STARTS 7.30PM (£5pp payment on booking) £5pp

Tuesday 21st January £5pp entry cost with a strong percentage of the money goes to GOSH children Hospital (we raised some decent money for the worthy cause previously and hope to do this again! plus winners, 2nd and 3rd cash prizes)

##### To Start 2025 - Monday & Tuesday Set Course Offer £20.00

Monday's and Tuesday's throughout January and February, our Chef will be offering a special homemade menu of 3 courses for £24.95 or 2 courses for £19.95 available. We will be open Lunch on Mondays & Tuesdays then closing 3pm in January & February.

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

**Choose From Our Selection Below** Salted peanuts - £1.60  
Dry roasted peanuts - £1.65 - Pork scratchings - £1.80 Salted cashews £2.40 **£1.60-£2.40**

**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**

**Toasted Pitta Bread served with Hummus £7.95**

**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**

#### To Start.....

**Soup of the Day - Today is Tomato & Basil** Homemade soup of the day is served with Rusbridge bakers bloomer bread and butter (V) **£7.95**

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

**Ham Hock Terrine (GF on Request)** Slow cooked British ham hock pressed into a terrine mould, wrapped in streaky bacon, served with home-made piccalilli and garlic herb crostini's **£9.95**

**Goats Cheese & Pomegranate Mousse (V) (GF on Request)** Served on toasted granary bread, peppery rocket and finished with a pomegranate dressing **£9.95**

**Local Venison & Chestnut Terrine (GF on request)** Slow cooked Sussex pork, venison & chestnut pressed into a terrine mould, served with an orange & cranberry compote & toasted ciabatta croute (GF on request) **£9.95**

**Classic Prawn Cocktail (GF On Request)** 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 granary bread and butter - (can be GF on Request) **£10.95**

**Spicy Vegetarian Nachos Bowl - spicy mixed bean chilli (V)** Homemade crunchy deep fried smokey cajun tortilla chips topped with 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) ( limited numbers )** 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**

#### Veggie & Vegan Mains..

**Sweet Potato and Chickpea Curry (V)** Diced sweet potato and chickpeas braised in a medium to hot tomato and spinach sauce served on a bed of basmati rice and accompanied by a toasted naan bread **£14.95**

**Baked Aubergine (V)** Oven baked Aubergine filled with a rustic Ratatouille, topped with melted cheddar cheese, served with sautéed potatoes, savoy cabbage and a rich tomato & herb sauce. **£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**

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.

## Veggie & Vegan Mains.. (cont'd)

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**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**

## 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**

**Bangers & 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 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's is Minced Beef & Onion** 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**

**Venison & Chestnut Casserole (GF)** Locally sourced Venison, root vegetables and chestnuts slow braised in a rich gravy served with creamy mash potato and topped with a herby dumpling **£17.95**

**Grilled Atlantic Cod Fillet (GF)** served on a bed of pea puree, sauté potatoes, grilled cherry tomatoes topped with a chargrilled lemon **£17.95**

**Pan-Fried Chicken Breast (GF)** Pan-fried free range chicken breast served on a bed of creamy celeriac puree, dauphinoise potatoes, sautéed savoy cabbage accompanied by a red wine & thyme sauce **£18.95**

**Award-Winning Beer Battered Cod and 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 Næzdik and its sister ship The Golovnin, captained by Bert and Ernie respectively **Cod - Regular £18.95 Large £23.95**

**Pan Cooked Seabass (GF)** Served on a bed of sautéed cherry tomato's, olives, onions and spinach accompanied by a crushed new potato & herb cake. **£21.95**

## Sandwiches

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\*Upgrade to Sweet Potato Fries For £1

**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 chips and a tomato, rocket & balsamic salad -Why not add a cup of soup for £3? **£12.95**

**Fish Finger & Tartare Sauce Wrap** Deep-Fried fish goujons with creamy tartar sauce topped with fresh rocket in a floured tortilla wrap, served with skinny chips and a tomato, rocket & balsamic salad -Why not add a cup of soup for £3.95 **£12.95**

**The Steak and Frites Wrap** Chargrilled sirloin steak strips, frites, peppery rocket and sweet chilli sauce stuffed in a floured tortilla wrap served with skinny fries and a tomato, rocket & balsamic salad **£14.95**

(We have Gluten Free Bread available)

## Side Orders

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**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**

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.