

Menu for Wednesday, 15th 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 Celeriac 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**

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**

Seafood Rarebit Atlantic Cod, Haddock & Prawns coated in a cheesy mustard & Guinness sauce, served on toasted bloomer bread topped with a peppery rocket & herb oil **£10.95**

Limited Numbers - Fillet Of Beef Carpaccio (GF) Fillet of British beef rolled in a mixed herb crumb thinly sliced & garnished with a radish, spring onions, chillies, watercress, cherry tomatoes and a mustard mayonnaise **£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**

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**

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)

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**

Free Range Chicken Breast lightly coated in a crispy **panko crumb** deep fried until golden topped with melted mozzarella cheese and served on a bed of roasted courgettes, cherry tomatoes, onion, aubergine and sweet potato wedges. Drizzled in a light oregano dressing **£18.95**

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**

Slow Cooked British Pork Belly This succulent pork belly is served with a creamy cauliflower puree, sautéed kale and black pudding bon bon **£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**

Sandwiches

*Upgrade to Sweet Potato Fries For £1

"The Tuna Melt" This sandwich is made with North Atlantic tuna bound in mayonnaise, layered on top of a cut freshly baked ciabatta finished with aged mature cheddar cheese then grilled to the perfect melting point, served with skinny fries and a crisp side 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**

Sticky BBQ Pulled Pork Wrap Pulled pork smothered in a smokey sticky barbeque sauce with crisp lettuce in a white tortilla wrap, served with skinny fries & a crispy side salad **£12.95**

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.

Oven Roasted Red Onion, Aubergine & Mixed Peppers Focaccia (VE) roasted peppers, red onion & aubergine topped with vegan cheese finished in the oven, in a lightly toasted focaccia served with skinny chips and a crispy side salad **£12.95**

Smoked Salmon & Cream Cheese Bagel succulent smoked Scottish salmon paired with cream cheese topped with rocket in a toasted warm wholemeal bagel served with a side of skinny fries and a crispy side salad **£12.95**

Peppered Pastrami & Emmental Cheese Bagel Lightly peppered pastrami paired with nutty emmental cheese with pickled gherkin in a toasted warm white bagel served with skinny fries and a crispy side salad **£12.95**

Cumberland Sausage Baguette this hearty sausage baguette is topped with our own homemade red onion marmalade in a warm toasted white baguette served with skinny fries and a crisp side salad **£12.95**

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**



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