

Menu for Friday, 2nd May 2025

The Chaser Inn's Upcoming Events

HELP US! Duke's done it for GOSH! Duke the manager of the pub completed London Marathon for a charity close to his heart for Great Ormond Street Hospital, if you can donate a few pounds via the page or in cash to the pub it will help a worthy cause - the marathon has been completed in 4hours 36 mins and we have hit £4,800 we are hoping you can help in pushing us to the 5k mark. **Thank you**

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

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 Potato & Leek 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

Basket of Breaded Whitebait whitebait fried until crispy and golden served with a dressed mixed leaf salad homemade tartare sauce. **£9.95**

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

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

Nachos Bowl - choose from Chilli Beef or Spicy Mixed

Bean Chilli (V) Homemade crunchy deep fried smokey cajun tortilla chips topped with 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) **Chilli Beef £10.95 - Mixed Bean £10.50**

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.

IN SEASON! Kentish Asparagus - (Can GF on request)

Fresh local asparagus wrapped in Parma ham, served on lightly buttered granary toast, topped with hollandaise sauce & a poached Lohmann brown hens egg - (Can GF on request) **£10.95**

Sharer Mediterranean Vegan Style Mezze Platter (VE)

Spiced beetroot, pickled fennel, balsamic roasted onion, grilled vegetables finished with hummus, olive oil & balsamic vinegar, garlic aioli served with a flatbread **£15.95**

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 panko breaded French brie, slices of succulent Parma ham, roasted red peppers, oven roasted cherry tomatoes, mixed olives and beetroot houmous accompanied by a crisp leaf salad and toasted croutes **£17.95**

Veggie & Vegan Mains..

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 hasselback potatoes, a peppery rocket with balsamic glaze & vegan mozzarella salad **£14.95**

Mozzarella & Pasta Salad (V) A warm salad consisting of cherry tomatoes, fresh basil, courgette ribbons pan cooked mixed with cavatappe pasta, toasted pinenuts & 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**

Grilled Halloumi & Potato Rosti (V, GF.) a crisp homemade potato rosti topped with Sautéed buttered spinach grilled halloumi & a poached egg finished with a rich tomato & basil sauce and grilled cherry tomatoes on the vine **£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**

Continued Overleaf

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**

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**

Traditional Chargrilled Gammon Steak (can be GF upon request) A succulent chargrilled Gammon Steak served with chargrilled pineapple, a fried Lohmann brown hen egg and chunky chips. **£16.95**

The Classic Corned Beef Hash (GF) Award winning corned beef hash marinated for 10 days in a spiced brine slow cooked until tender served with creamed potatoes, sautéed cabbage topped with a fried Lohmann's Brown Hens free range egg and a wholegrain mustard sauce **£16.95**

The Chaser Lunch Platter Succulent slices of honey roasted ham, a chunk of aged mature cheddar and a warm baguette with butter accompanied with a pickled onion, Branston pickle & slices of apple **£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**

Cod & Salmon Fishcakes Served with on a bed of creamed leeks with a poached Lohmann brown hen free-range egg topped with grilled cherry tomatoes on the vine. **£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 - Steak and Vegetable 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**

Pan Cooked Seabass Fillet Served on an Arancini patty made with a dill risotto lightly panko crumbed and fried until golden. Accompanied by a Sauce Vierge & a confit lemon. Topped with buttered Tenderstem broccoli & grilled cherry vine tomatoes. **£22.95**

Sandwiches

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 - Why not add a cup of soup for £3.95? **£12.95**

Chicken & Bacon Wrap shredded free range chicken and bacon, red onion and baby gem lettuce mixed with mayonnaise in a white tortilla wrap served with skinny chips and house dressed side 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 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 tartare 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**

Roast Beef Ciabatta Slices of succulent roasted sirloin of Scottish beef served in a warm ciabatta topped with horseradish mayonnaise served with skinny fries and a tomato, rocket & balsamic salad - Why not add a cup of soup for £3.95 **£14.95**

(We have Gluten Free Bread available)

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

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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