



Menu for Tuesday, 17th June 2025

Opportunity Awaits! - We are looking for new talent @The Chaser Inn

Join the Flagship WH PUB...

Chef De Partie/Jr Sous Chef.
Full Time Front of House Crew/ Supervisor.
Full Time Kitchen Porter Great Packages discussed at interview stage for all roles

Ask for the Duke or the duty manager for more details

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 - White Onion & Cider (V) 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
Goats Cheese Cheesecake (V) Creamy goats cheese on a honey & oat cheesecake base served with ciabatta croutes, peppery rocket and juicy pomegranate jewels £9.95
Vegan Caesar (VE) chickpeas, green beans, crispy croutons and romaine lettuce all dressed in a creamy vegan Caesar sauce topped with shaved vegan parmesan - (can be GF on request). £9.95

Kent Heritage Tomato & Mozzarella Salad (V) layers of sliced Heritage tomatoes and Buffalo mozzarella topped with a light basil oil and baby herb salad, accompanied by toasted garlic ciabatta croutes - (can be GF on request). £9.95

Scottish Smoked Salmon Salad Scottish smoked salmon mixed with peppery rocket served on a potato and chive salad, drizzled in a horseradish dressing £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

Classic Prawn Cocktail 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

The King Fishcake Scottish Salmon, Atlantic cod & prawns combined, coated in a crispy panko, deep fried until golden served with a peppery rocket salad, lemon and dill mayo, herb oil and crispy Parma ham. £10.95

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

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

The Chaser Ploughmans a chunk of aged mature cheddar cheese & red Leicester, Succulent slices of honey roasted ham, pickled egg, onion & piccalilli, tangy Branston pickle , crisp apple, celery, plum tomato and a warm baguette with butter £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

Continued Overleaf

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.

Mains (cont'd)

Homemade Pie of the Day - Ask your server for today's 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

Free Range Oven Roasted British Chicken Breast This succulent chicken breast is wrapped in British bacon served on a bed of creamed potatoes, sautéed Kale accompanied by a creamy wild mushroom sauce £19.95

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 Cod £19.95/Large Cod £24.95/

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

Seafood Summer Salad Sashimi-style Award Winning 'Smokin Brothers' Scottish Smoked Salmon, Spicy Atlantic Prawn Cocktail & beautiful Sardines in Tomato Sauce served with a crunchy mixed Salad with an Apple Cider Vinegar & Olive Oil dressing & our Bakers Granary Bread & Butter £22.95

Lemon and Herb Crusted Haddock Fillet (GF) pan cooked until golden served on a crushed new potato cake a creamy pea purée, buttered green beans & topped with roasted cherry vine tomatoes. £22.95

Big Chaser Platter Using a half rack of ribs from our American smoker, 4oz burger of the finest cuts of British chuck, rib and brisket steak char grilled, served in a toasted brioche bun with cheddar cheese, crispy bacon, sliced gherkin, beef tomato slices, red onion and crispy iceberg lettuce, smothered in a creamy mayonnaise. Accompanied by a side of fries, a spicy sweetcorn & chilli salsa and Larkins beer battered onion rings £29.95

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

Veggie & Vegan Mains..

Roasted Cherry Tomato & Red Onion Tart Tartin (VE) Slow roasted red onion & cherry tomatoes on a puff pastry base served with pepper & basil dressing with roasted new potatoes, a peppery rocket & vegan mozzarella salad £14.95 Cheese & Tomato Quiche (V) Homemade quiche with grated mature cheddar cheese and cherry vine tomatoes baked in an egg custard and cheddar cheese, served with skinny fries and crisp salad finished with a pot of baked beans £15.95 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 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

Halloumi Caesar Salad (V) Halloumi cheese grilled till golden served on a Caesar salad base of cos lettuce, crunchy croutons topped with a creamy Caesar dressing & parmesan cheese £17.95

Stuffed Peppers & Bang Bang Cauliflower (V) Mixed Peppers stuffed with Quinoa, black beans, red kidney beans, tomatoes & sweetcorn mixed with spices then baked with cheddar cheese finished with a pinch of coriander, feta & a drizzle of basil oil accompanied by Bang Bang Cauliflower (can be VE on request). £17.95

SIDES

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 Creamy Mashed Potato (V) £5.95 Beer Battered Onion Rings (VE) £5.95 Creamed Peas & Bacon [GF] £6.25 Cheesy Chips can be GF on request (V) £7.50

Sandwiches

Roasted Vegetable Flatbread Chargrilled Flatbread, topped with roasted peppers, aubergine, and tomatoes, smothered with melted Mozzarella cheese, and garnished with a garlic and herb oil, served with side of skinny chips and a crispy side salad. £12.95

Spicy Tomato & Coconut Pork Wrap Tender pieces of pork, bound in a spicy tomato & coconut curry sauce in a toasted wrap with firecracker mayonnaise and poppadum pieces served with a crisp 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. Why not add a cup of soup for £3.95? £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 crisp salad £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 crisp salad £14.95

The Cod Bun lightly battered Atlantic cod fillet served in a brioche bun with baby gem lettuce & tartare sauce served with a side of skinny chips and a crispy side salad. £15.95

(We have Gluten Free Bread available)

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.





