

How it works – **FIRST CHOOSE YOUR MAIN COURSE...**
...and the price includes YOUR STARTER & DESSERT!

STARTERS

CLASSIC PRAWN COCKTAIL – North Atlantic prawns dressed in a boozy Marie Rose sauce on a bed of crisp mixed leaves topped with cucumber & tomato strips, served with our baker's granary bread & butter. (Can be GF on request)

THE KING FISHCAKE – Homemade Scottish Salmon, Atlantic cod & prawns fishcake, coated in a crispy panko breadcrumbs, deep fried until golden brown served with a peppery rocket salad, lemon and dill mayo, herb oil and crispy Parma ham

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 bread. (Can be GF on request)

VEGAN CAESAR SALAD – Chickpeas, green beans, crispy croutons and romaine lettuce all dressed in a creamy vegan Caesar sauce topped with shaved vegan parmesan **(VE)** (Can be GF on request)

KENT HERITAGE TOMATO & MOZZARELLA SALAD – Layers of sliced Heritage tomatoes and Buffalo mozzarella topped with a light basil oil & baby herb salad, accompanied by toasted garlic ciabatta croutons **(V)** (Can be GF on request)

MAINS

"BIG DADDY 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

£48.95 Price includes a starter and a dessert

ROASTED FREE RANGE CHICKEN ON THE BONE

Accompanied by pigs in blanket, chefs' homemade sage and onion sausage meat stuffing, roast potatoes, rich red wine gravy, buttered vegetables, cauliflower cheese and Yorkshire pudding

(Can be GF on request) **£39.95** Price includes a starter and a dessert

STUFFED PEPPERS & BANG BANG CAULIFLOWER

Homemade 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 **(V)**

(Can be VE on request) **£37.95** Price includes a starter and a dessert

THE FAMOUS CHASER INN LARGE MIXED ROAST

Roast sirloin of aged British beef, roast free-range chicken (on the bone) & a slice of British pork shoulder, shredded British pork belly served with roast potatoes, stuffing, pigs in a blanket, Yorkshire pudding, mixed seasonal buttered vegetables, cauliflower cheese, and Chefs red wine gravy

(Can be GF on request) **£47.95** Price includes a starter and a dessert

VEGAN PORTOBELLO MUSHROOM & CARAMELISED ONION WELLINGTON

Portobello mushroom topped with caramelised onions, wild mushrooms & mushroom purée. Encased in puff pastry baked until golden. Accompanied by roast potatoes, rich red wine vegan gravy and seasonal vegetables **(VE)**

£35.95 Price includes a starter and a dessert

LEMON & HERB CRUSTED HADDOCK FILLET

Pan cooked until golden served on a crushed new potato cake a creamy pea purée, buttered green beans & topped with roasted cherry vine tomatoes

£39.95 Price includes a starter and a dessert

28 DAY HUNG ROAST SIRLOIN OF BEEF

Roasted sirloin of aged British beef served with roast potatoes, mixed seasonal vegetables, cauliflower cheese, Yorkshire pudding and our chefs red wine gravy

(Can be GF on request) **£43.95** Price includes a starter and a dessert

DESSERTS

DARK CHOCOLATE SALTED CARAMEL TART – A vegan biscuit base filled with a dark chocolate filling accompanied by a vegan pouring cream and a tangy fruit compote **(VE)**

LEMON NEW YORK CHEESECAKE – A crunchy biscuit base topped with a sweetened cream cheese, baked in the oven and served with a tangy lemon curd and crispy lemon slices **(VE V)**

STRAWBERRY TART – A crispy sweet pastry base, filled with a sweetened custard, strawberry compote, topped with sliced strawberries. Accompanied by a scoop of our delicious Salcombe dairy vanilla ice-cream & strawberry coulis **(V)**

TRADITIONAL ETON MESS – The summer favourite comprising of light meringue pieces and summer fruit berries enrobed with a sweetened cream drizzled with a berry coulis

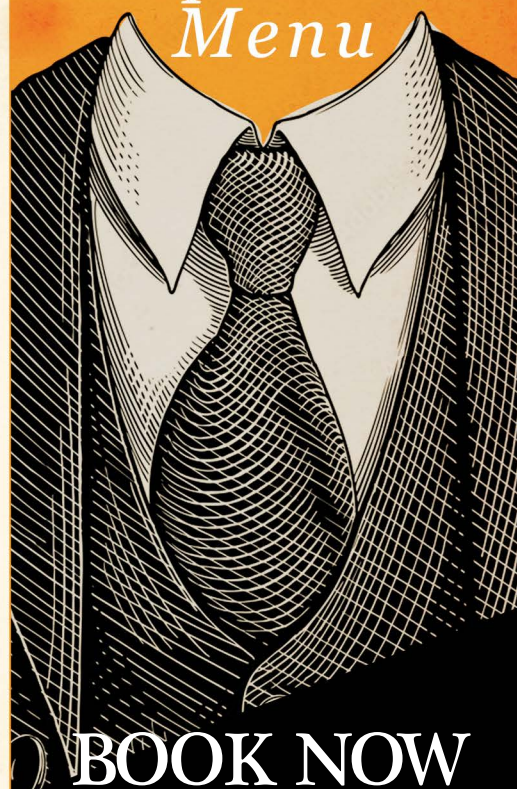
CARAMELISED APPLE CAKE – A traditional dessert of caramelised apple, cinnamon and sponge, baked until sticky and golden, served with a homemade peanut butter ice-cream and drizzled in a rich caramel sauce **(V)**

SUNDAY
16th June



The
CHASER INN

Father's
Day
Special
Menu



BOOK NOW

T: 01732 810360
ENQUIRIES@THECHASER.CO.UK

STUMBLE HILL, SHIPBOURNE,
TONBRIDGE TN11 9PE

£10 PER PERSON DEPOSIT
REQUIRED AT THE TIME
OF BOOKING.