

## New Flying Horse - Wye

# FEAST

**2 Courses for £21 3 Courses for £25**

### TO START

All starters £7 as individual course

#### **Smoked Salmon Pate**

With Toasted overweight soldiers, dots from around the world, Keta Caviar.

#### **Our Best ever Anchovies on toast**

Dockers sourdough toast, saffron aioli, white and salted anchovies, leaves, Bottarga.

#### **Grandad Pickles Ham hock Terrine**

With celeriac remoulade, beetroot coulis, pea shoots & ciabatta croutes.

#### **bouteille d'eau chaude (Today's soup to warm the cockles) (vegan)**

Please ask as it changes micro seasonally. Served with herb oil, crisp root vegetables to slow you down, warm bouncy pretzel.

#### **Moules marinière extraordinaire**

Fresh mussels, banana shallot & garlic, white wine, finished with fresh cream. Bread for Zuppa.

#### **Poached not stolen Pears (vegan)**

Baby poached pears with walnut and cashew nuts, smoked tofu and maple syrup jus

#### **Who's Peking?**

Aromatic confit peking Duck, Hirata buns, ginger, chilli & garlic sauce + a glimpse of your future.

### MAINS

All Mains £16 as individual course except Sirloin steak

#### **CRAVED IN WINTER - Braised beef & venison tian**

Merlot braised aged beef and venison, butter creamed potatoes, parsnip puree, cavolo Nero

#### **WARMED BY WYE - 5 Mile Vegetable & Pearl barley casserole with Truffle dumplings**

Pearl Barley, parsnip, carrot, and edamame beans, cumin & truffle dumplings (Vegan)

#### **WEEKEND IN LA ROCHELLE - Fresh Mussels mouclade style with Frites**

Fresh mussels steamed in a cream sauce with a hint of the east, herbed frites.

#### **THE CAULIFLOWER DISH - Requested by so many (Vegan)**

Charred baked Cauliflower Steak, Sweetcorn puree, Savoury granola, Pomegranate, basil dressing

#### **A Classier British FISH & CHIPS**

Pan Roasted cod loin, 3\* cooked chips, spirulina pea puree, battered nori, tartare sauce, vinegar jelly

#### **BURGER NORMAND**

Pure steak burger (fillet, sirloin, brisket), Bacon, Camembert, Onion Stuffing, Cranberry Mayo, fries.

#### **PORCHETTA's CARCASSONNE VACATION**

Porchetta style Kentish Loin of Pork, Served on a roasted chorizo, parma ham & Bean cassoulet.

#### **A SPLENDOR OF SALMON**

Oven Roasted Salmon served on a bed of Sauteed baby red chard, ginger & couscous

#### **1970's Parisian Brasserie Fillet STEAK & Frites**

32 day prime Kent Fillet Tenderloin Steak Tornado, Kentish Blue cheese tomato, Dijon field mushroom Purée, Peppercorn Sauce, watercress.

£25 as 1 course or £8 supplement to fixed price menu.

Fixed price menu is intended for one person

A discretionary service charge of 10% will be added to your bill. If you would prefer not to pay it just ask your server and it will be removed.

All of the service charge is distributed directly to the staff that looked after you and the chefs that cooked for you

## New Flying Horse - Wye

# THE BACKSTORY

We will never forget we are a pub; a very British institution that has connected people for a thousand years. We have an even more important job given the events over the last few years to make people feel safe, welcome, loved, watered & fed well.

Modern pubs are fairly complicated businesses, everything has to be right. People come to a pub for food, for a drink but overall for an experience; to be spoiled and to laugh. An experience where you don't take yourself too seriously but we need to cook seriously and our front of house colleagues have to deliver perfectly; be it a fantastic Kentish pint of bitter or an over elaborate gin and tonic or a very wobbly plate of food. It's a tough business but a business we love. We want you to have fun to sit back and relax and let us take care of everything.

Our Kitchen team are a highly creative bunch, unusually for a kitchen they are not highly strung (like our landlord Joe). Joe's food obsession is satisfied by the skills of the Kitchen through Tony, our incredible head chef who makes sense of their early morning coffee meetings, and the produce that arrives from our local suppliers. To be fair, Tony is as mad as Joe but what transpires is creative dishes cooked with love that make the best of the amazing ingredients we have available to us.

We know that every place seems to go on about local ingredients but here in Wye we are truly spoiled by what we have available to us. Some of our suppliers we found, some found us through serendipity. We kind of hate the use of 'local produce' as a marketing ploy, we choose local because it's simply the best way of doing things and for Tony to use it it must be the best produce available. Suppliers turn up, with stuff we have ordered and stuff that they just had to bring because they know Tony will love it and represent it on the plate in the very best way. We are constantly astounded at the quality of ingredients we have available and truly feel spoiled here in Wye.

Our approach to pub dining is perhaps slightly off norm, but we want to represent a pub for what it was intended to be; a place to smile, have a laugh, feel relaxed, be well watered and well fed - something British Inns have been doing for centuries. Historically, Wye was surrounded by great country estates - we want to subtly represent this age of glamour and refinement in a reinvented way for a traditional pub.

*Love from  
the NewFly Team*