

TODAY'S KITCHEN STORY (NEARLY CHRISTMAS EDITION)

BITS TO SHARE & TALK ABOUT

Nocellara v kalamata £4

Which is the worlds best olive? (Vegan)

Butter v Butter v Butter v Butter & Bread £5

Which winter butters the better of the 4 special butters?

Anchovy v Anchovy (The Loaves & fishes) £5

Marinated Boquerones, Salted Menaicas, Bread

Pigs vs Stuffing £5

Chipolatas wrapped in Bacon v Sage & Onion Stuffing Balls

STARTERS

FROM THE LAND

GRANDAD PICKLES £7

Ham hock Terrine as a beautiful homage to Chef Tony's Grandad. Ciabatta Croute.

POACHED BABY PEARS £7 (Vegan)

Roasted walnut & cashew pieces, smoked Tofu curd, Maple Syrup.

WHO'S PEKING? £7

Aromatic Peking Duck, filled Hirata buns, ginger, chili & garlic sauce & a glimpse of your 2022 future.

MAINS

BECAUSE WE ARE A PUB

Classy FISH & CHIPS - £16

Roasted cod loin, jenga cut chips with spirulina pea puree, battered nori & tartare sauce, vinegar jelly & Maldon salt

CHRISTMAS BURGER £15

Beef Pattie, Smoked Streaky Bacon, Pretzel brioche bun, Baby Breaded Camembert, Sage & Onion Stuffing Ball, Cranberry Sauce, fries.

VEGAN WFC(hampignons)- 100% Plant £13

Wye wild & wonderful mushrooms visit the southern American states. Made with edible kingdom mushrooms, fries and sides.

MUSSELS FLEMISH STYLE £16

Fresh mussels, holy trinity of Kentish beer, garlic, (with or without) cream then served with frites

PRIME KENTISH SIRLOIN STEAK £18

Dry aged strip steak, Double Cooked Chips ,Grilled mushroom, blue cheese tomato, walnut & date butter.

FROM THE SEA

SMOKED SALMON PATE - £6

Toasted overweight soldiers, Caper berries, cranberry and sourcream rouille.

MOULES £8

Fresh mussels, white wine, cream, samphire, and not enough bread (because there never is).

WARMING THE COCKLES

Roasted Butternut squash soup £6

Topped with toasted pumpkin seeds, red chilli and creme fraiche. Served with a Baked Soft Pretzel

BECAUSE IT'S WINTER IN WYE

"soul of the kitchen dishes of the moment, super seasonal, & local as possible"

KENTISH LAMB GOES TO PARIS - £17

Black mint & red wine braised lamb shoulder, dauphinoise potatoes, Cinnamon braised Mulled red cabbage, field greens.

THE CAULIFLOWER DISH (Goes caribbean)- £13

Rubbed Cauliflower Steak and cauliflower fritters
Flavours of black bean, corn and coconut with ginger and lime

CATCH OF THE DAY - £15

What's great out of the water today supported by sauteed winter chard, pink ginger, cous cous.

WELCOME TO WINTER- £16

Roast chicken breast, Cranberry polenta cake, Stilton & port sauces, Parmaham crisp, Sauteed sprout leaves

Dessert menu made available upon presentation
of clean plates

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*