

New Flying Horse - Wye

SUNDAY KITCHEN STORY

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, chilli & garlic sauce & a glimpse of your 2022 future.

FROM THE SEA

SMOKED SALMON PATE - £6

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

MOULES £8 Starter or £16 as a main (with Frites & Bread)

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

MAINS

BECAUSE YOU DON'T FANCY A ROAST

Classy FISH & CHIPS- £18

Roasted cod loin, triple cooked fresh 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 mushrooms visit to the southern American states. made with edible kingdom mushrooms, fries and sides.

CATCH OF THE DAY - £14

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

*See overleaf for
today's selection of
Traditional
Kentish Roasts*

Today's SUNDAY Roast @ The New flying Horse Inn

*We take a simple Sunday roast pretty seriously at the New Flying Horse.
From sourcing the best local ingredients to cooking them through the afternoon so
when you get it it's freshly cooked to recreate that fantastic home cooked feeling.
We try and make it a leisurely experience just as Sundays should be.
We are proud to offer an almost totally locally sourced experience - less food miles
equates to better quality.*

Roasted Kentish Loin of Pork £16

Kentish loin of pork slow roasted with crackling, served with roast potatoes, yorkshire puddings, cauliflower cheese, today's local veg selection, proper gravy, apple sauce

Stour Valley Roast Striploin of Beef £17

32 day roasted beef served with roast potatoes, yorkshire puddings, cauliflower cheese, today's local veg selection, proper gravy, horseradish sauce

Free Range Whole Kentish Chicken from £30 for 2 sharing*

*Free range chicken spatchcocked and served whole for you to carve at the table, served with roast potatoes, yorkshire puddings, cauliflower cheese, today's local veg selection and gravy Served with english & Dijon mustard
Anything left can be packaged up for your suppers!*

(£15 each for 2 people or £12 each and a little less meat for 3)*

100% Plant based roast £12

*Spinach and wild mushroom Pave served with roast potatoes, a medley of today's veg dressed with Kalamata olive oil, vegan jus and cranberry sauce.
(Yorkshire for vegetarians)*

Love from a passionate, physically & emotionally tired but happy NewFly kitchen