

# SUNDAY

2 Courses for £20 3 Courses for £24

## 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

*For today's Selection of roasts, see overleaf.....*

All starters £16 as individual course

### **A SPLENDOUR OF SALMON**

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

### **BURGER NORMAND**

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

### **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

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

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

Fixed price menu 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.

# 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.*

All Mains £16 as individual course

## ***Roasted Kentish Loin of Pork***

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

## ***Stour Valley Aged Roast Rump of Beef***

*32 day roasted beef served with duck & dripping fat roast potatoes, yorkshire pudding, cauliflower cheese, today's local veg selection, proper gravy, horseradish sauce*

## ***Free Range Whole Kentish Chicken for 2 sharing\****

*Free range chicken spatchcocked and served whole for you to carve at the table, served with duck fat 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!*

## ***100% Plant based roast***

*Spinach & 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)*