

# **SUNDAY Roast @ The New flying Horse Inn**

**A selection of starters and desserts will be available on the day. Our menu is constantly changing with the availability of local produce. If you have your eye on anything in particular its best to pre order with us to avoid disappointment.**

**Beautiful roasts cooked just for you.....**

## **Kentish Confit Pork Belly £16**

Kentish pork belly, Braised confit, with crackling Served with Roast Potatoes, Yorkshire Puddings, today's local veg selection, proper gravy, apple sauce with fennel pollen.

## **Roast Rump of Beef £16**

32 day roast rump of beef served with Roast Potatoes, Yorkshire Puddings, today's local veg selection, proper gravy, apple sauce with fennel pollen.

## **Free Range Whole Kentish Chicken £30 for 2 (£15 each for 2 or £12 each for 3)**

Free range chicken spatchcocked and served whole for you to carve at the table, roast potatoes, Yorkshire puddings, today's veg selection served with english & Dijon mustards.

## **Côte de boeuf £52 (£26 each person for 2 or £19 each for 3)**

**(PRE ORDER ONLY)**

1.2kg+ of Prime trimmed 32 day dry aged beef rib served whole for you to carve at the table, Yorkshire puddings, proper red wine gravy, today's local veg selection, horseradish sauce, english mustard and Dijon to side.

## **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 and fennel pollen, vegan demi glace jus and cranberry sauce. (yorkshire for vegetarians).

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Today's alternative option.....

## **Tranche of roasted salmon £14**

crushed potatoes, braised red cabbage, noisette caper butter

## **Spiced Cauliflower £14**

Puy lentil & roasted carrot Malay curry, crispy vermicelli noodles (Vegan)