

# The Flying Horse Menu

## STARTER

**Seared pigeon breast**, sweet potato rosti, buttered British greens & red wine jus 7.75

**Spiced lamb koftas**, tzatziki & sweet chilli jam 6.95

**Soup of the day** & rustic bread 4.95

**Duck confit, game & port terrine, plum** & balsamic chutney & rustic toast 6.75

**Asparagus & poached egg**, hollandaise 6.25

**Arancini risotto balls**, mozzarella, tomato salsa & green chilli mayo 4.95

**Roasted mushrooms**, cream & Pinot Grigio sauce, crusty bread 5.25

**Salt & pepper squid**, garlic a❖oli 5.25

**King prawn cocktail**, Chase Bloody Mary sauce & rustic bread 7.25

**Scallops** see our Chef❖s daily specials 9.95

## MAINS

**Spit roasted chicken**, lemon & garlic confit, jus & frites topped with a❖oli 12.95

**Pan fried sea bass fillets**, dauphinoise potato, asparagus & sauce vierge 17.95

**28 day dry aged Casterbridge ribeye** steak & hand cut triple cooked chips 19.95

❖ add b❖arnaise, peppercorn, red wine sauce 1.50 / ❖ lobster tail 7.00

**King prawn, crab & chorizo linguine**, tomato, garlic & chilli sml 8.95  
/ lrg 12.95

**Slow cooked pork belly**, marmalade jus, mashed potato & green  
beans 13.95

**Lamb rump, asparagus**, chorizo, dauphinoise potato, peas, baby  
onions & jus 16.95

**British rib of beef & Rioja pie**, mashed potato 13.95

Ale battered haddock, frites, minted pea puree &  
homemade tartare sauce 11.95

**Homemade West Country beef burger**, gherkin, mustard  
mayo, Emmental cheese, relish & frites 10.95

add bacon, chorizo, mushroom or Dolcelatte 1.50 / pulled pork  
3.50 / lobster tail 7.00

**Smoked haddock, spinach & horseradish fishcakes**, hollandaise &  
salad 9.95

**Mushroom, feta & onion tart**, asparagus & pea shoot salad 9.95

**Duck salad**, mooli, sesame seeds, carrot, cucumber, plum  
& hoisin sauce sml 7.95 / lrg 11.95

**Wholefood salad**, green beans, orange, grapefruit, asparagus,  
beetroot, pumpkin & sesame seeds, pomegranate,  
hazelnut dukkah sml 7.50 / lrg 10.50

add salmon 4.00 / goat's cheese 3.00 / chicken 3.00

**Grilled North Atlantic salmon**, buttered new potatoes, feta, peas,  
fresh mint & edamame bean salad 13.50

**Gnocchi**, roasted butternut squash & spinach, ricotta, sage &  
pumpkin seeds 9.95

**16oz Chateaubriand for two, hand cut triple cooked chips, roasted  
mushrooms & tomatoes 44.95**

**TO SHARE**

**Mediterranean mezze**, baba ghanoush, dukkah aubergines, tzatziki,  
hummus & flat bread 11.95

**Sticky platter**, basil chicken skewers, lamb koftas, sticky ribs &  
flatbread 16.95

**Box baked Camembert**, rustic bread, grape & onion jam 10.95

**Garlic pizzette**, rocket, parmesan & garlic butter 6.95

**Antipasti board**, cured meats, Dolcelatte, stuffed bell peppers, grilled  
artichokes & rustic bread 14.50

**Artisan rustic breads**, whole-roasted garlic & olives 4.95