

FOOD MENU

STARTERS

HALLOUMI FRIES (V) Served with chipotle mayo	5.50
MAC AND CHEESE BITES (V) Served with roasted red pepper sauce	6.00
WHITEBAIT Served with tartare sauce and lemon	6.00
VEGAN CAULIFLOWER WINGS (PB) In a buffalo sauce coating	6.50
CLASSIC NACHOS (V) Corn tortilla chips loaded with cheddar cheese, salsa, sour cream, guacamole and jalapenos	9.00

CHICKEN WINGS [x10 per portion]

BUFFALO Buffalo sauce, blue cheese dressing and celery	7.00
CRISPY STICKY HONEY Sticky honey	7.00
SMOKY BOURBON BBQ Bourbon BBQ sauce	7.00

SANDWICHES

All sandwiches served in ciabatta with chips

SAUSAGE SANDWICH "Ginger pig" cracked black pepper sausages, English mustard mayo, red onion chutney and rocket	8.50
FISH FINGER SANDWICH Homemade fish fingers, tartare sauce and rocket	8.00
MOZZARELLA SANDWICH (V) Mozzarella, rocket, basil pesto and tomatoes	8.50
BLT SANDWICH streaky Bacon, lettuce, tomato and mayo	8.00
STEAK SANDWICH "Ginger pig" steak, wholegrain mustard mayo and rocket	9.50

PIZZAS

RUSTIC CLASSIC (V) (PB) Rustic combination of tangy tomato sauce and creamy Fior di Latte mozzarella or Vegan cheese	10.00
SIMPLY SALAMI Delicious cured Italian Napoli salami with tangy tomato sauce and Fior di Latte mozzarella	12.00
NICE & SPICY Spicy Calabrian Nduja Sausage laced with chilli spread over the pizza base, topped with tomato sauce, Fior di Latte mozzarella, sweet peppadew peppers, fiery salami and chilli peppers	12.50
CHICKEN & PESTO A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts	13.00
ROCK THE PARMA Tomato sauce with Fior di Latte mozzarella, wild rocket, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with a dash of balsamic glaze	13.00
THE GARDEN CLUB (V) (PB) A vegetarian or vegan celebration with tangy tomato sauce, crushed garlic, Fior di Latte mozzarella or vegan cheese, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket	11.50

SIDES

CHUNKY CHIPS (PB)	3.50
ONION RINGS (PB)	3.50
SWEET POTATO FRIES (PB)	4.00
GRILLED VEGETABLE SALAD SIDE (PB) Grilled and marinated courgettes, aubergines and peppers served on mixed leaves with balsamic glaze and toasted pine nuts (PB)	4.00



FLYINGHORSEPUB.CO.UK

We are a business that handle all 14 allergens within our premises and have a comprehensive food safety allergen management system in place to assist our business in delivering safe and wholesome food. We make every effort to cater for all our customers, however, we cannot guarantee that there will not be traces of allergens present in your meal. When booking with us please let us know whether you have any food allergens, intolerances or other dietary requirements.

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MAIN PLATES

- GRILLED VEGETABLE SALAD (PB)** **10.50**
Grilled and marinated courgettes, aubergines and peppers served on mixed leaves with balsamic glaze and toasted pinenuts
- CHICKEN CAESAR SALAD** **11.00**
Grilled chicken breast, crispy bacon and croutons served with cos lettuce and caesar dressing and topped with shaved parmesan
- SAUSAGE AND MASH** **11.50**
"Ginger pig" cracked black pepper sausages served with mashed potatoes, gravy and crispy fried onions
- CHICKEN MILANESE** **12.00**
Chicken Milanese, herb butter, chunky chips and salad
- WHITBY SCAMPI** **12.00**
Wholetail Whitby scampi served with tartare sauce, lemon and chunky chips.
- FISH AND CHIPS** **14.50**
8oz cod, beer battered and served with chips, crushed minted peas and tartare sauce

DESSERTS

- LOTUS BISCOFF CHEESECAKE (V)** **5.50**
Served with salted caramel sauce
- CHURROS (PB)** **6.00**
Chocolate and hazelnut filled churros served with vegan vanilla ice cream

BURGERS

- CLASSIC BEEF BURGER** **12.50**
Toasted brioche, "Ginger pig" beef patty, lettuce, tomato, red onion, pickle, cheese, bacon and chunky chips
Double your cheese and bacon £1.50
- BOURBON BBQ MELT BURGER** **13.50**
6oz "Ginger pig" beef patty, Monterey Jack cheese, smoky streaky bacon, crispy fried onions & Bourbon BBQ sauce, served in a brioche-style bun with fries
- GRILLED CHICKEN BURGER** **12.50**
Toasted brioche, grilled chicken breast, lettuce, tomato, red onion, pickle, cheese, bacon and chunky chips
- CRISPY CHICKEN BURGER** **14.00**
Toasted brioche, "pub crisps" crumbed chicken breast, lettuce, tomato, red onion, pickle, cheese, bacon, sweet chilli mayo and chunky chips
- THE HOLY (NOT) COW (PB)** **11.50**
Naked Glory patty, vegan Cheddar cheese, lettuce, tomato and garlic vegan mayonnaise served in a brioche-style bun with fries



We are proud to purchase our beef and pork from Ginger Pig, a British supplier known for their great care in the meat farming business. Cows are grass-fed and reared to a minimum of 24 months, and pigs are reared to 6 months. All beef is dry aged in house for a minimum of 28 days, and sausages are handmade using the same cuts they sell over the counter

(V) VEGETARIAN (PB) PLANT-BASED



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