

New Flying Horse

BACK STORY

What Drives Us

We are driven by the word *Somewhereness*, which is the closest word we can find that gets near the French word *terroir* which means a sense of place and is used to describe wines of a specific region. Everyday we ask ourselves the question of how we can express ourselves even closer where we are, in a beautiful slightly tired Kentish coaching inn, in a fantastic beautiful village, surrounded by beautiful fields that produce fantastic food.

Everything we do, from our 100% kentish beer range, to our local infused gins to the food we grow in our own garden, is to define our somewhereness better.

We will never forget we are a pub; a very British institution that has connected people for a thousand years. We have an even more important job given the events over the last few years to make people feel safe, welcome, loved, watered & fed well. We are driven by making your visit here as fantastic as you demand.

Modern pubs are fairly complicated businesses, everything has to be right. People come to a pub for food, for a drink but overall for an experience; to be spoiled and to laugh. An experience where you don't take yourself too seriously but we need to cook seriously and our front of house colleagues have to deliver perfectly; be it a fantastic Kentish pint of bitter or an over elaborate gin and tonic or a very wobbly plate of food. It's a tough business but a business we all love at the New Fly. We want you to have fun to sit back and relax and let us take care of everything.

Our Kitchen team are a highly creative bunch, unusually for a kitchen they are not highly strung (like our landlord Joe). Joe's food obsession is satisfied by the skills of the Kitchen through Tony, our incredible head chef who makes sense of their early morning coffee meetings, and the produce that arrives from our local suppliers. To be fair, Tony is as mad as Joe but

what transpires is creative dishes cooked with love that make the best of the amazing ingredients we have available to us.

We know that every place seems to go on about local ingredients but here in Wye we are truly spoiled by what we have available to us. Some of our suppliers we found, some found us through serendipity. We have our own plot at the back of the garden that is increasingly producing the freshness and quality we need to feed you - pop up and have a look and you might find Dean or Joe talking to the plants!

Our approach to pub dining is perhaps slightly off norm, but we want to represent a pub for what it was intended to be; a place to smile, laugh, feel relaxed, be well watered and well fed - something British Inns have been doing for centuries. Historically, Wye was surrounded by great country estates - we want to subtly represent this age of glamour and refinement in a reinvented way for a traditional pub.