The Flowing Spring



FESTIVE Menu

STARTERS £8.95

HEARTY LENTIL AND PEPPER SOUP (VN,D,G)
Red peppers, lentils, tomatoes and spices in this hearty soup. Served with crusty bread① or GF bread

HAM HOCK AND PEA TERRINE (D,G) ⑨
Terrine made with slow-cooked ham hocks, peas, wholegrain honey mustard and parsley. Served with warm crusty bread① and a small salad. Gluten-free bread available.

PRAWN MARIE-ROSE SALAD (D) ③⑦
Prawns in marie-rose served on a bed of salad, drizzled with lemon oil

CHRISTMAS POTTAGE (D,G) ⑧
A recipe from the 17th century of beef, stout, red wine, spices and apples. Served with crusty bread① or GF bread

MAINS £18.95

CHRISTMAS DINNERS

SERVED WITH VEGETABLES, ROAST SKIN-ON POTATOES AND YORKSHIRE PUDDINGS. GLUTEN-FREE AND VEGAN YORKSHIRES AVAILABLE.

ROAST TURKEY, PIGS IN BLANKETS, GRAVY & STUFFING (D,G)

SLOW-COOKED BEEF IN RED WINE (D,G) ⑧

SLOW-COOKED PORK WITH APPLES AND CIDER (D,G) ⑧

SLOW-COOKED LAMB IN RED WINE AND REDCURRANT GRAVY (D,G) ⑧

ROAST STUFFED PEPPER (VN,D,G)
A whole pepper stuffed with a blend of vegetables, mushrooms, lentils, oats, sunflower and pumpkin seeds. With gravy

PIGGY SNUGGLER BURGER (G) ②
West Country pork burger snuggled under smoked bacon, melted brie, iceberg lettuce and a dash of cranberry sauce. Served in a soft white roll① or GF roll with chips and salad

SHIITAKE BURGER (VN,D,G) ④⑧
A succulent burger packed with shiitake mushrooms, topped with burger relish, tomatoes, red onions and iceberg in a soft roll① or GF roll. Served with chips and salad

SPICED CAULIFLOWER & LENTIL PIE (VN,D) ①⑨
Cauliflower, lentils, spinach and potatoes in Indian spices encased in pastry. Served with skin-on roast potatoes, vegetables and gravy

CHICKEN, HAM HOCK AND LEEK PIE ①②③⑨
British chicken in a rich, creamy sauce with tender ham hock and leek wrapped in pastry. With skin-on roast potatoes, vegetables and gravy

MUSHROOM & SPINACH PIE (V)
Field mushrooms, spinach and a splash of truffle oil in a creamy sauce encased in shortcrust pastry. With skin-on roast potatoes, vegetables and gravy

DESSERTS £8.95

CHOCOLATE AND ORANGE SPONGE PUDDING (VN,D) ①④Ⓣ
A hot sponge pudding with rich chocolate chips, a zesty orange flavour and chocolate orange sauce. With vanilla ice cream (DF available)

STICKY TOFFEE CHRISTMAS PUDDING (V) ①②③④Ⓣ
Sticky toffee sponge with raisins and spices topped with a rich toffee sauce. With vanilla ice cream

STICKY GINGERBREAD (V,G) ②
A thick slice of our home-made sticky gingerbread loaf. With vanilla ice cream

CHRISTMAS PUDDING ICE CREAM (V,G) £3 a scoop ②⑧

V=Vegetarian, VN=Vegan, D=Dairy/Milk-Free, G=Gluten-Free

WHEN ORDERING PLEASE MENTION ANY FOOD INTOLERANCE OR ALLERGY

ALLERGENS 'FOOD CONTAINS' KEY:
①Gluten②Milk③Eggs④Soya
⑤Fish⑧Sulphites⑨Mustard ⓒCelery Ⓢ Sesame Seeds ⓉTree Nuts ⒼGround Nuts

Symbols faded out: 'May contain'
*Whilst every effort is made to ensure our food marked 'G' is gluten-free, there is a small risk due to environmental cross-contamination when made and handled

Please book your table by calling (0118) 9699878. Pre-orders are appreciated, particularly for tables of 6 or more.

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