

Please note we are a little independent pub, not a big restaurant! We don't have waiting staff so please order your food and drinks at the bar. We try our hardest to serve your meals, which are cooked to order, as quickly as possible. If you are in a hurry, please ask us the likely waiting time. We hope you enjoy the lovely atmosphere and our home-made food.



V=Vegetarian, VN=Vegan
D=Dairy/Milk-Free G=Gluten-Free
WHEN ORDERING PLEASE MENTION ANY FOOD INTOLERANCE OR ALLERGY

ALLERGENS 'FOOD CONTAINS' KEY:

①Gluten, ②Milk, ③Eggs, ④Soya, ⑤Fish, ⑥Molluscs, ⑦Crustaceans, ⑧Sulphites, ⑨Mustard
ⓈCelery

We do not use frying oils containing GM soya

DECEMBER FESTIVE MENU

MAIN COURSE £13.95, 2 COURSES £18.95, 3 COURSES £22.95

SMALL MEALS & STARTERS

- CHOICE OF HOME-MADE SOUP £6.95 (VN,D,G)
Choose either locally foraged Rickstone Funnelcap mushroom soup laced with brandy ④Ⓢ or Bloody Mary soup (tomato, vodka and a hint of chilli). Served with warm crusty bread① or GF bread
- BEETROOT & QUINOA WITH EDAMAME £6.95 (VN,D,G) ④
Quinoa, beetroot, blackbeans, edamame and mushrooms served with salad and a spicy mayo dip
- RED LENTIL AND SUN-DRIED TOMATO PATÉ £7.95 (VN,D,G) ④Ⓢ
A smooth vegan paté with red lentils, sun-dried tomatoes and a hint of chilli. With salad and crusty bread① or GF bread
- DUCK AND APRICOT PATÉ £7.95 (D,G) ③
British free range duck liver paté with apricots and apricot brandy. Served with salad, warm crusty bread① or GF bread
- SLOE GIN, CRANBERRY AND PARSNIP PATTY (VN,D) £6.95 ①
A beautiful patty of sloe gin, parsnips, ginger and cranberries served with salad
- MUSHROOMS AND GOAT'S CHEESE TOASTIE £6.95 ②
Woodland mushrooms on a bed of spinach with melted goat's cheese on toasted bread① or GF bread
- CHINESE CHILLI BEEF £7.95 ①②③Ⓢ
Spiced, coated strips of beef with a sweet chilli sauce served with salad. Choose starter @ £7.95 or as a main size meal

MAIN MEALS

- PORK IN SCRUMPY GRAVY (D,G) ④Ⓢ
Pork shank in a rich scrumpy gravy with triple-cooked potatoes or mash②, vegetables and a yorkshire pudding ②③
- 12-HOUR SLOW-COOKED BEEF STEW (D,G) ③
Succulent West Country beef slow-cooked in red wine, bacon and mushrooms. Served with triple-cooked potatoes or mash②, vegetables and a yorkshire pudding ②③
- SALMON FILLET (D,G) ⑤
A fillet of salmon drizzled with hollandaise sauce, served with triple-cooked potatoes, vegetables and a yorkshire pud ②③
- JACK FRUIT PIE (VN,D,G) ⑧Ⓢ
Slow-cooked jack fruit and mushrooms in a rich vegan red wine gravy topped with mash or DF mash. Served with vegetables
- ROASTED STUFFED PEPPER (VN,D) ①
A whole roast pepper stuffed with pulses, seeds and spices. With triple-cooked potatoes, yorkshire pudding②③, vegetables and gravy
- SQUASH, CRANBERRY AND RED ONION TAGINE (VN,D,G)
Squashes, red onions and cranberries cooked in Moroccan spices. Served with white rice
- FISH PIE (G) ②⑤⑦
Smoked haddock, salmon, cod and prawns in a creamy leek sauce topped with mash. Served with vegetables
- ROAST TURKEY KEBAB (D) ①
A festive twist on our famous Flowing Spring kebab. Roast British turkey and crisp salad in pitta bread accompanied by pigs in blankets, stuffing, festive red cabbage and cranberry sauce
- VEGAN KEBAB (VN,D) ①④
Pitta bread stuffed with all the salad trimmings topped with vegan doner meat slices. Accompanied by vegan stuffing balls, cranberry sauce and festive red cabbage

DESSERTS

- CHEESE AND BISCUITS (V) ①②
Mature cheddar, Cornish Brie and Shropshire Blue cheeses with biscuits, grapes and home-made chutney
- STEM GINGER AND TREACLE TART (V,G) ①②③
An indulgent ginger and treacle tart in sweet shortcrust pastry. Served with custard or ice cream
- CHURROS (VN,D) ①
Hot churros with vanilla ice cream and chocolate sauce
- APPLE PIE (VN,D)
Our apple pie in sweet shortcrust pastry, served with custard, ice cream or dairy-free versions
- CHOCOLATE FONDANT (V,G)
A rich hot chocolate fondant with a gooey centre. Served with custard, ice cream or dairy-free versions
- HONEY AND WALNUT CAKE (V,G) ②③
Our light, warm honey and walnut cake served with cream, ice cream or custard
- CHRISTMAS PUDDING ICE CREAM (V,G) ②⑥
Our home-made ice cream laced with Christmassy fruits and spices
- BOOZY HOT CHOCOLATE (VN,D,G)
If you're full up, have a boozy hot chocolate instead of a dessert! Choose a liqueur: coffee①, toffee②, salted caramel or blood orange

Pre-orders for tables of five or more people would be appreciated at least three working days before the date of your booking. Please inform us of all dietary requirements when you pre-order. All prices include VAT. Service charge is not included. This menu is available for bookings from Saturday 1 December to Sunday 23 December except Mondays and the evening of Saturday 8 December. Telephone (0118) 9699878