



SUNDAY

Starters

Soup of the day, crusty bread	5.25
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Grilled goat cheese stuffed Portobello mushroom, fig purée	7.25
Ham hock & pea terrine piccalilli, granary bread	7.25
Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	7.95
Shrimp & crayfish cocktail, Marie Rose sauce	7.25
Salt and pepper calamari, sweet chilli jam	7.75

Mains

Sunday Roasts	
<i>All served with honey roast carrots & parsnips, buttered cabbage and gravy</i>	
Roasted rib-eye of beef, Yorkshire pudding	15.95
Roasted loin of pork, crackling, stuffing, apple sauce	14.95
Roast chicken, stuffing & bread sauce	14.95

Trio of sausages creamed mashed potatoes, onion gravy	11.50
Shepherd's Pie, buttered cabbage, leeks & peas	15.25
Cold prawn crispy vermicelli salad, peanut, chilli, lime dressing	14.95
South Indian butter nut squash, pumpkin & chickpea coconut curry, quinoa rice	13.50
Lentil, bean & mushroom Wellington, peppercorn sauce, buttered kale	13.50
The Spring's beer battered fish & chips, mushy peas, tartar sauce	13.95
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank crushed new potatoes, garlic green beans	16.50
8oz 28 day aged British fillet steak, chargrilled tomato & Portobello mushroom.	25.00
Choice of Stilton or Pepper sauce 1.00	

Tastes of Spring

Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	14.95
--	-------

Sides all at 3.75

Cauliflower cheese	Honey glazed carrots	Chilli broccoli	Crispy green salad
	French fries	Macaroni cheese	
	Yorkshire Pudding 1.00		

