

The SPRING

While you wait
Selection of country
breads, roasted garlic,
olive oil & olives
(2 persons) 4.50

SUNDAY

Starters

Soup of the day, crusty bread	5.25
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Grilled goat cheese & onion marmalade 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	13.95
Pan fried sea bass, wok fried vegetables, crispy noodles, sweet chilli sauce	15.25
South Indian sweet potato & chickpea coconut curry, quinoa rice	13.50
Lentil, bean & mushroom Wellington, peppercorn sauce, vegetable medley	13.50
The Spring's beer battered fish & chips, mushy peas, tartar sauce	13.95
Seared salmon fillet, Caesar Little Gem	14.95
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
Sweet potato fries	French fries	Macaroni cheese	

