



DINNER

Starters

Soup of the day, crusty bread	5.50
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Buffalo mozzarella, garlic ciabatta, broad bean pesto	7.25
Duck, pork & pistachio terrine, rustic bread	7.25
Shrimp & crayfish cocktail, Marie Rose sauce	7.25
Goat's cheese arancini, tomato jam, basil pesto	7.50
Mussels of the day, rustic bread	7.95
Salt and pepper calamari, saffron aioli	7.75

Mains

Tastes of Autumn		
Honey & mustard glazed salmon filet, cashew cous-cous, kale	14.95	
Pan roasted flat iron chicken, garlic butter, sweet potato fries, watercress	14.50	
Tiger prawn, Chorizo, chilli & garlic linguini	15.25	
Trio of sausages creamed mashed potatoes, onion gravy	12.50	

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The Spring's cheeseburger, pickles, coleslaw, fries	13.95
add BBQ pulled pork	1.50
Porcini & wild mushroom risotto, spinach & artichoke crisps	13.50
Beer battered fish & chips, mushy peas, tartar sauce	13.95
Duck confit, potato & celeriac Dauphinoise, tender stem broccoli	14.95
Shepherd's Pie, buttered cabbage, leeks & peas	13.95
Mussels of the day, fries & rustic bread	14.95
Welsh lamb shank, slow braised in red wine & rosemary, creamy mash, buttered cavalo nero	16.75
Lentil, bean & mushroom Wellington, peppercorn sauce, celeriac & potato Dauphinoise	13.50

CHARGRILL

10oz rib eye steak 24.00

8oz fillet steak 26.00

Choice of Stilton or Pepper sauce 1.00
Our 28-day aged British steaks come with chargrilled tomato and Portobello mushroom, fries

Sides all at 3.75

Cauliflower cheese Honey glazed carrots Chilli broccoli Crispy green salad French fries Sweet potato fries Macaroni cheese

