

DINNER

Starters

		£
Soup of the day, crusty bread	<i>gf</i>	5.95
Pan-fried oat crusted mackerel fillet, orange and fennel salad	<i>df/gfo</i>	8.50
Warm asparagus, crispy duck egg, watercress salad, Parmesan & chive dressing.	<i>dfo/gfo</i>	8.50
Courgette fries, garlic & cucumber yoghurt	<i>dfo/gfo</i>	7.95
Crab cake, watercress wasabi mayonnaise		8.50
Buffalo Mozzarella, pesto, edamame beans, cherry tomato, sesame crackers		7.95
Gin cured salmon, crushed beetroot & horseradish remoulade, rye bread.	<i>df/gfo</i>	8.10
Manzo Di Pozza cured beef, cornichons, caper & sweet mustard mayonnaise	<i>df/gf</i>	8.95
Crispy chilli squid, lime mayonnaise	<i>df/gf</i>	8.25

Mains

Chargrilled homemade beef burger pulled pork, smoked Apple Wood cheese	<i>dfo/gfo</i>	13.95
	<i>add pulled pork df/gf</i>	1.50
Slow roasted pork belly, celeriac Dauphinoise, apple puree, fennel, crackling, thyme jus	<i>gf</i>	16.50
Chicken & chorizo pie, buttered spring greens, jus		15.50
Sweet chilli glazed salmon fillet, fried spring vegetables, egg noodles	<i>dfo</i>	13.95
Artichoke, pea, mint risotto	<i>gf</i>	12.95
	<i>Add chicken or salmon df/gf</i>	3.00
Roasted lamb rump, sauté Royal Jerseys, asparagus, peas tender, stem broccoli, mint jelly	<i>dfo/gf</i>	18.95
Fillet of sea bass, couscous, chargrilled Mediterranean vegetables, warm tomato vinaigrette		16.95
Fish & chips, mushy peas, Tartare sauce	<i>dfo/gfo</i>	15.25

Bone in rib-eye	<i>dfo/gfo</i>	26.00
8oz filet steak	<i>dfo/gfo</i>	28.00

*All steaks served with cured plum tomatoes, onion rings, and chunky chips
Your choice of a sauce black treacle butter, garlic & chive butter or peppercorn sauce 1.00*

Sides

Triple cooked chunky chips <i>df/gf</i> - Sea salted fries <i>df/gf</i>		
Macaroni cheese <i>gf</i> - Cauliflower cheese <i>gf</i>		3.95
Buttered purple sprouting pine nuts <i>df/gf</i> - Beer battered onion rings <i>df</i>		

Puddings

Sticky toffee pudding, butterscotch sauce, banana ice cream		6.95
Coconut pannacota, fresh raspberries, brandy snaps		6.95
Cherry jam Bakewell tart, Chantilly mascarpone		6.95
Ice honeycomb parfait, caramelised popcorn	<i>gf</i>	6.95
Warm chocolate & peanut butter brownie, salted caramel ice cream, chocolate sauce	<i>gf</i>	6.95
Eaton Mess cheesecake, fresh strawberries, coulis	<i>gf</i>	6.95
English cheese board, honey roasted walnuts, pink lady apple fruit bread, crackers		8.00
Ice-cream: <i>vanilla, double chocolate, honeycomb, salted caramel</i>	<i>gf</i>	6.95
Sorbet: <i>raspberry, mango, blood orange, lemon</i>	<i>df/gf</i>	6.95

The Spring Inn Bath Rd, Sulhamstead, Reading RG7 5HP [Tel: 0118 930 3440]Web: www.info@thespringinn.co.uk

Food allergies & intolerances; please speak to the duty manager about the ingredients in your meal, when making your order.

gf / gfo gluten free / gluten free option df / dfo dairy free / dairy free option

A discretionary 10% service charge will be added to parties of 6 and over

14-Apr