



## LUNCH

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<b>Starters</b>	
Soup of the day, crusty bread	gf 6.20
Native scallops, confit pork belly, butternut squash puree & crispy pork crumb	df/gf 11.50
Smoked cheddar, jalapeño croquettes, Greek yoghurt	7.95
Pheasant & pork terrine, plum chutney, sourdough bread	df/gfo 8.25
Crab cake, watercress wasabi mayonnaise	9.40
Panko Camembert, cranberry sauce, baby leaf salad	8.30
Gin cured salmon, crushed beetroot & horseradish remoulade, rye bread	df/gfo 8.70
Chorizo scotch egg, devilled ketchup, watercress and apple salad	7.95
Crispy chilli squid, lime mayonnaise	df/gf 8.90
Mussels of the day, crusty bread	gfo 8.50
<b>Sandwiches (all served with French fries &amp; choice of white or granary bread)</b>	
Smoked brisket, Gouda, red onion marmalade, sweet mustard mayo	gfo 10.40
Bacon, brie and cranberry	gfo 8.30
Tuna, sweet corn, Cheddar melt	gfo 8.30
Fish finger, baby gem lettuce, tartar sauce	dfo/gfo 7.90
Open crushed avocado egg	dfo/gfo 7.70
<i>Add bacon</i>	1.70
<b>Salads</b>	
Crispy duck salad, watermelon, oriental vegetables, hoisin dressing	df/gf 15.70
<b>Mains</b>	
Chargrilled homemade beef burger, smoked Apple Wood cheese, fries	dfo/gfo 14.60
add pulled pork	df/gf 1.60
Braised ox cheek, creamy mash, cavolo nero, maple glazed carrots	gf 16.95
Steak, ale & potato pie, cabbage, leeks and peas	16.30
Pan fried chicken breast, fondant potatoes, creamed cabbage and bacon	dfo/gfo 16.95
Sweet chilli glazed salmon filet, fried spring vegetables, egg noodles	dfo 16.30
Creamy wild mushroom tagliatelle, spinach, pine nuts	dfo/gfo 14.40
Add chicken or salmon	df/gf 3.20
Pot roasted pork shoulder, butterbean chorizo casala, crackling	df 17.50
Homemade maple-glazed ham, fried eggs, triple cooked chips, roasted cherry tomatoes	df/gf 13.85
Fillet of seabream, mussels, clams, Parmentier potatoes, buttered samphire, parsley cream sauce	25.00
Fish & chips, mushy peas, Tartare sauce	dfo/gfo 16.00
Mussels of the day, fries	gfo 15.95
Plant based burger, vegan cheese, tomato salsa, fries	gf/df 14.90

10oz Rib-Eye	dfo/gfo 27.80
8oz filet steak	dfo/gfo 30.50

*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 1.10*

### Sides

Triple cooked chunky chips df/gf - Sea salted fries df/gf	
Macaroni cheese gf - Cauliflower cheese gf	4.10
Butter purple sprouting broccoli, pine nuts df/gf - Beer battered onion rings df	

*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*

*17-Nov*