

While you wait
 Selection of country breads,
 roasted garlic, olive oil & olives
 (2 persons) 6.90

 Smoked mackerel pate 4.50

DINNER

Starters

		£
Soup of the day, crusty bread	gf	6.60
Native scallops, confit pork belly, butternut squash puree & crispy pork crumb	df/gf	12.30
Smoked cheddar, jalapeño croquettes, Greek yoghurt		8.50
Crab cake, watercress wasabi mayonnaise		10.00
Panko Camembert, cranberry sauce, baby leaf salad		8.85
Gin cured salmon, crushed beetroot & horseradish remoulade, sourdough bread	df/gfo	9.30
Smoked ham hock & black pudding terrine, spiced apple chutney, sourdough bread	gf/dfo	8.80
Chorizo scotch egg, devilled ketchup, watercress and apple salad		8.50
Crispy chilli squid, lime mayonnaise	df/gf	9.50
Mussels of the day, crusty bread	gfo	9.10

Mains

Chargrilled homemade beef burger, smoked Apple Wood cheese, fries	df/gfo	15.75
	<i>add maple glazed bacon</i> df/gf	1.00
Braised ox cheek, creamy mash, cavolo nero, maple glazed carrots	gf	18.10
Steak, ale & potato pie, cabbage, leeks and peas		17.40
Pan fried chicken breast, fondant potatoes, creamed cabbage and bacon	df/gfo	18.10
Sweet chilli glazed salmon filet, fried spring vegetables, egg noodles	dfo	17.40
Creamy wild mushroom tagliatelle, spinach, pine nuts	df/gfo	15.40
	<i>Add chicken or salmon</i> df/gf	3.40
Pot roasted pork shoulder, butterbean chorizo casala, crackling	df	18.70
Fillet of seabass, mussels, clams, Parmentier potatoes, buttered samphire, parsley cream sauce		21.30
Battered cod, hand cut chunky chips, mushy peas, tartar sauce	df/gfo	17.10
Mussels of the day, fries	gfo	17.00
Crispy duck salad, watermelon, oriental vegetables, hoisin dressing	gf/dfo	16.95
Plant based burger, vegan cheese, tomato salsa, fries	gf/df	15.90

10oz Rib-Eye	df/gfo	31.70
8oz filet steak	df/gfo	34.70

*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 1.20*

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>	4.50
Tenderstem broccoli, pine nuts <i>df/gf</i> - Beer battered onion rings <i>df</i>	

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. We use GM cooking oil

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