

## LUNCH

		£
<b>Starters</b>		
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
<b>Sandwiches (all served with French fries &amp; choice of white or granary bread)</b>		
Smoked Salmon, cream cheese and cucumber Bagel		11.10
Smoked pork shoulder, Gouda, red onion marmalade, sweet mustard mayo	gfo	11.10
Bacon, brie and cranberry	gfo	9.25
Tuna, sweet corn, Cheddar melt	gfo	9.25
Fish finger, baby gem lettuce, tartar sauce	dfo/gfo	9.25
Chargrilled Mediterranean vegetables, goats cheese, tomato jam	gfo	9.25
<b>Salads</b>		
Crispy duck salad, watermelon, oriental vegetables, hoisin dressing	gf/dfo	16.95
Grilled white peach, Barkham blue cheese salad, roasted hazelnut dressing	gf/dfo	14.95
Buttermilk Chicken Caesar salad		16.95
<b>Mains</b>		
Chargrilled homemade beef burger, smoked Apple Wood cheese, fries	dfo/gfo	15.75
	add maple glazed bacon 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	dfo/gfo	18.10
Sweet chilli glazed salmon filet, fried spring vegetables, egg noodles	dfo	17.40
Creamy wild mushroom tagliatelle, spinach, pine nuts	dfo/gfo	15.40
	Add chicken or salmon df/gf	3.40
Pot roasted pork shoulder, butterbean chorizo casala, crackling	df	18.70
Homemade maple-glazed ham, fried eggs, triple cooked chips, roasted cherry tomatoes	df/gf	14.80
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
Plant based burger, vegan cheese, tomato salsa, fries	gf/df	15.90

10oz Rib-Eye	dfo/gfo	31.70
8oz filet steak	dfo/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 df/gf - Sea salted fries df/gf		
Macaroni cheese gf - Cauliflower cheese gf		4.50
Tenderstem 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@the.springinn.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*

*25-May*