# THE SPRING **INN** Sunday Menu

#### While you wait

Selection of Rustic breads, roasted garlic & olives.

Cured meats, feta stuffed peppers, caved aged chedder, olives & bread

# Starters |

Duck salad, honey soy sauce dressing, spring onion and sesame. DF £11/£22

Mussels in white wine, garlic butter & parsley DFO £11/£22

Flat mushroom, caramelised onion & grilled goat's cheese GF/V £11/£22

Creamed wild mushroom soup. GFO/V £8

Smoked salmon, capers lemons & parsley with buttered bread. GFO/DFO

Potted smoked mackerel, fennel & lemon purée, grilled sour dough. GFO £12

Chicken liver parfait, green apple & onion chutney, toasted brioche. GFO £12

Smocked haddock & salmon fish cake, basil mayo. £11/£22

> Prawn & avocado cocktail. GF £12

## Roasts

All roasts come with roast potatoes, honey glazed carrots & parsnips, hispi cabbage.

Sirloin beef, Yorkshire pudding & red wine jus. DF/

£24

Trio of roasts. DFO/GFO

Grain fed chicken with bread sauce. GFO/DFO £23

Roast English leg of lamb with thyme & lemon. DF/GFO

### Entrée

Braised short rib of beef pie, roast carrot & buttery mash.

Stonebass, crayfish & tarragon risotto.

GF/DFO £25

Classic cottage pie topped with creamy mash £15

Vegetable tagine, toasted almonds and preserved lemon. VGN

£18

Escalope of salmon, herb crushed new potatoes, Tenderstem broccoli, sauce bois boudran. GF/DF £25

Chicken schnitzel garlic butter, rocket salad & fries £18

Cornish cod, white beans & smoked salmon cassoulet. GF £26

Cod & salmon fish pie, peas & basil.

£22

Sweet potato, spinach & ricotta pie. v £19

Chicken curry, cumin scented long grain rice & mango chutney. GF/DFO

Beer battered catch of the day, chunky chips, garden peas purée & tartar sauce. DF £19

Ox cheeks Beef bourguignon glazed carrots & mushrooms with creamy mash gf/DfO £26

#### **SIDES**

Macaroni cheese Chunky chips or fries GF/DF/VGN £4.50 Garlic butter French beans GF/DF/VGNO £5

Honey glazed carrot GF/DF

£4.50 Herb crushed new potatoes GF/DF/VGN £4.50

Food allergies & intolerances; please speak to the manager about the ingredients in your meal, when making your order. GF/GFO Gluten Free/Option DF/DFO Dairy Free/Option V vegetarian VGN/VGNO Vegan/option A discretionary 10% service charge will be added to your bill.