



THE SPRING
INN

Lunch Menu

While you wait

Homemade focaccia, salted butter, roasted garlic & olives. £6

Mushroom Arancini with basil mayo. £6

Sticky glazed chicken wings. £6

Scotch egg with piccalilli. £6

Pork ribs with BBQ sauce. £6

Cream of mushroom soup. GFO
£8

Tempura squid with sweet chilli
jam.
£9

Duck salad, honey soy & ginger
dressing, bean sprout & cashew
nut. DF
£10/£18

Starter

Roast field mushroom,
caramelised goats cheese &
piperade GF/V
£10

Prawn & avocado cocktail. GF
£12

Burrata, candy beetroot, pear
salad & Caramelised walnut GF/V
£10

Smoked salmon, red onion,
parsley & lemon, buttered
granary bread.
£13

Smoked haddock & salmon fish
cake, tartare sauce.
£10

Sandwiches

(With your choice of white, brown or focaccia bread & fries)

Grilled Cajun chicken fillet, melted cheddar & avocado
purée. GFO
£13

Sirloin of Angus Beef, lyonnaise onion & horseradish
mayonnaise. GFO
£14

Grilled Mediterranean vegetable with goats cheese.V
£12

Salads

Panco Brie, sproutlings, pecans, raisins & avocado
salad. V
£14

Lamb kofta, Greek salad & mint yoghurt.
£15

Caesar salad, Parmesan croutons & roast chicken
breast.
£15

The Spring Inn Pies

Braised short rib of beef
pie.
£21

(All pies served with creamy mash & crispy green vegetable)
Chicken ham & leek pie.
£19

Classic cottage pie.
£18

Lamb, spinach & apricot
pie.
£20

Entrée

Angus beef burger, smoked apple
wood cheddar, brioche bun &
fries. GFO/DFO
£17

Chicken Schnitzel, garlic butter,
rocket salad & fries.
£18

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

Cauliflower, sweet potato &
chickpea makhani with cumin
scented rice & mango chutney.
VGN
£16

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

Ox cheeks Beef bourguignon glazed
carrots & mushrooms with creamy
mash. GF/DFO
£24

Chicken curry, cumin scented
long grain rice & mango chutney.
GF/DFO
£18

Slow cooked lamb shoulder, spring
onion mash & garlic French beans.
£24

Roast chicken breast, mushroom
risotto & Parmesan cream sauce.
£22

Sea bass fillet, warm salad of
asparagus, sundried tomatoes &
baby spinach, red pepper & harrisa
sauce.
£25

Macaroni cheese £5

SIDES

Honey glazed carrot GF/DF £4.50

Chunky chips or fries GF/DF/VGN £4.50

Herb crushed new potatoes GF/V £5

wilted green, sweetcorn & garlic V/VGNO £6

Tenderstem broccoli & toasted flaked almond GF £6

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.