



THE SPRING
INN

Dinner Menu

While you wait

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

Mushroom Arancini with basil mayo. £6

Sticky glazed chicken wings. £7

Scotch egg with piccalilli. £7

Pork ribs with BBQ sauce. £7

Cream of mushroom soup.
GFO/V
£8

Prawn & avocado cocktail. GF
£12

Duck salad, honey soy & ginger
dressing, bean sprout & cashew
nut. DF
£11/£20

Starter

Roast field mushroom,
caramelised goats cheese &
piperade. GF/V
£11

Burrata, candy beetroot, pear
salad & Caramalised walnut.
GF/V
£11

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

Tempura squid with sweet chilli
jam.
£9

Smoked haddock & salmon fish
cake, tartare sauce.
£11

Salads

Panco Brie, cucumber, pecans, raisins & avocado salad.
V
£15

Lamb kofta, Greek salad & mint yoghurt.
£16

Caesar salad, Parmesan croutons & roast chicken
breast.
£16

The Spring Inn Pies

(All pies served with creamy mash & crispy green vegetable)

Braised short rib of beef pie.
£22

Chicken ham & leek pie.
£21

Classic cottage pie.
£19

Lamb, spinach & apricot pie.
£21

Chicken Schnitzel, garlic butter,
rocket salad & fries.
£19

Escalope of salmon, herb
crushed new potatoes,
tenderstem broccoli, sauce bois
boudran. GF/DF
£26

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

Angus beef burger, smoked
applewood cheddar brioche bun
& fries. GFO/DFO
£18

Entrée

“Steak Frites” Sirloin,
portobello mushrooms, frites
& peppercorn. GF
£29

Cauliflower, sweet potato &
chickpea makhani with
cumin scented rice & mango
chutney. VGN
£17

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

Ox cheeks Beef bourguignon,
glazed carrots & mushroom with
creamy mash. GF/DFO
£25

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

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

Roast chicken breast, mushroom
risotto & asparagus spears
£23

Wild mushroom risotto. VGN
£19

SIDES

Macaroni cheese £6

Chunky chips or fries GF/DF/VGN £5

wilted green, sweetcorn & garlic V/VGNO £6

Honey glazed carrot GF/DF £5

Herb crushed new potatoes GF/V £5

Tender stem broccoli with 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/VGO Vegan/option

A discretionary 10% service charge will be added to your bill.