



THE SPRING  
INN

# Sunday 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

## Starters

Cream of mushroom soup.

GFO/V  
£8

Smoked haddock & salmon fish  
cake, tartare sauce.

£11

Duck salad, honey soy & ginger  
dressing, bean sprout & cashew  
nut. DF

£11/£20

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

£11

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

£11

Prawn & avocado cocktail. GF  
£12

Tempura squid with chilli jam.  
£9

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

£13

## Salads

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

£15

Lamb kofta, Greek salad & mint yoghurt sauce.

£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

## Roasts

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

Corn fed chicken, bread  
sauce, pork & apricot  
stuffing.

£22

Sirloin beef, Yorkshire  
pudding & red wine jus.

DF/GFO  
£24

Trio of roasts. DFO/

GFO  
£29

Roast English leg of  
lamb with thyme &  
lemon. GFO

£23

## Entrée

Chicken schnitzel garlic butter,  
rocket salad & fries

£19

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

£26

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

£26

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

£17

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

£19

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

£18

Macaroni cheese £5

## SIDES

Honey glazed carrot GF/DF £5

Chunky chips or fries GF/DF/VGN £5

Herb crushed potatoes GF/V £5

wilted green, sweetcorn & garlic V/VGNO £6

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/VGNO Vegan/option

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