

Welcome to **THE SPRING INN**

Located in the beautiful Berkshire countryside, The Spring Inn creates a welcoming and relaxed atmosphere - the rustic charm of our cosy interior, combined with a touch of refinement makes it the perfect spot.

During the summer, our terrace provides a lovely view of the Sulhamstead and Ufton Cricket Club and in the winter our log fire, period beams and warm service create the perfect ambiance.

We provide a memorable dining experience that showcases the very best of British food and hospitality - from the puff pastry on our pies, to our scotch eggs - everything is hand-crafted on site and locally sourced wherever possible.

We have a great selection of wines, beers, and spirits to complement your meal - please ask the team for any recommendations and we hope you enjoy your meal.



While you wait...

Homemade bread, hummus & aubergine. VGN £7

Caversham sausage roll & HP sauce. £5

Mushroom Arancini with basil mayo. V £5

Crisp fried Brie bites with cranberry chutney. V £5

Starter

Cream of mushroom soup. GFO
£8

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

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

Salt & Szechuan pepper squid,
oak smoked garlic & lemon
aioli.
£10

Prawn & avocado cocktail. GF
£12

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

Hot spiced honey chicken wings
£8

Twice baked cheddar cheese
soufflé & oyster mushroom.
£10

Scotch egg with piccalilli.
£8

The Spring Inn Pies

(All pies served with creamy mash & honey glazed carrots)

Braised short rib of beef pie.
£20

Chicken ham & leek pie.
£20

Lamb, spinach & apricot pie.
£20

Salads

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

Lamb kofta, Greek salad & mint yoghurt.
£16

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

Main

Chicken Schnitzel, fried egg with
garlic butter & fries.
£19

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

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

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

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

Chicken curry, cumin scented
long grain rice & mango
chutney. **GF/DFO**
£17

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

Sea bass fillet, sauté new potatoes,
roasted red pepper & rocket with
harissa sauce.
£25

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

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

Roast butternut squash, spice carrot
hummus & chickpea relish **VGN**
£17

Roast chicken breast &
mushroom risotto.
£23

Sides

Macaroni cheese
£6

Honey glazed carrot **GF/DF**
£5

Chunky chips or fries **GF/DF/VGN**
£5

Herb crushed new potatoes **GF/V**
£5

wilted green, sweetcorn & garlic **V/VGNO**
£6

Tenderstem broccoli & toasted flaked almond **GF**
£6