

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

Sandwiches

(With a choice of foccacia or brown bread & fries)

Grilled Cajun chicken fillet, melted cheddar &
avocado. GFO
£14

Ham, sweet chilli & corriander cheese toastie.
£13

Roast sirloin of Beef, caramelised onion, &
horseradish mayonnaise. GFO
£15

Grilled Mediterranean vegetables, goats cheese &
basil. V
£13

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

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

Angus beef burger, smoked apple
wood cheddar, brioche bun & fries.

GFO/DFO
£17

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

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

£17

Main

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

DF/GFO
£19

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

£25

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

£25

Chicken Schnitzel, fried egg with
garlic butter & fries.

£19

Escalope of salmon, herb crushed
new potatoes, tenderstem
broccoli, sauce bois boudran.

GF/DF
£25

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

£24

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