

# *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

## 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	Roast butternut squash, spice carrot hummus & chickpea relish. VGN £20
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## Main

Chicken schnitzel, fried egg with garlic butter & fries £19	Escalope of salmon, herb crushed new potatoes, Tenderstem broccoli, sauce bois boudran. GF/DFO £25	Sea bass fillet, sauté new potatoes, roasted red pepper & rocket with harissa sauce. £25
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 £17

## 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