

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, aubergine salad, confit garlic & olives. **VGN £7**

Mushroom Arancini with basil mayo. **V £5**

Onion bhaji with chilli mint yogurt. **V £5**

Crisp fried Brie bites with cranberry chutney. **V £6**

Caversham sausage roll & HP sauce. **£6**

Starter

Cream of cauliflower soup with
onion bhaji. **GFO/V**
£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

Cod goujons with tartare sauce.
£12

Scotch egg with piccalilli.
£8

The Spring Inn Pies

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

Braised short rib of beef pie.
£22

Chicken ham & leek pie.
£20

Lamb, apricot & spinach pie.
£21

Cottage pie. **GF**
£18

Salads

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

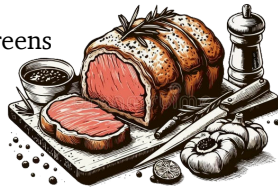
Lamb kofta, Greek salad & mint yoghurt. **GF**
£16

Chicken skewer, Caesar salad.
£16

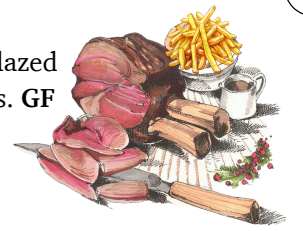
Grilled Halloumi, cucumber, pecans, raisins &
avocado salad. **GF/V**
£14

Sharing platters for 2

Beef wellington, chunky chips, greens
& confit garlic.
(Allow 40 minute wait)
£59



Chargrilled rib of beef, honey glazed
carrot, peppercorn sauce & fries. GF
(Allow 40 minute wait)
£59



Main

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

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

Barbecue short rib beef, creamy
mash potato & carrots. GF
£28

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 shank, herb baby
potato & Garlic French beans. GF
£27

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

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

Angus beef burger, cheddar cheese
brioche bun & fries. GFO/DFO
£17

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

Medley of salmon, cod & bass,
crawfish tail risotto with sweet
chilli sauce.
£28

Gloucester old spot sausage, mash &
onion gravy.
£18

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