

# *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**

## 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, rocket salad 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. GF  
£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