

# *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 £8**

Mushroom Arancini with basil mayo. **V £6**

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

Crisp fried Brie bites with cranberry chutney. **V £7**

Caversham sausage roll & HP sauce. **£7**

### 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 & Caramelised walnut. **GF/V**  
**£11**

Salt & Szechuan pepper squid, oak smoked garlic & lemon aioli.  
**£11**

Prawn & avocado cocktail, granary bread.  
**£12**

Smoked haddock & salmon fish cake, poached egg & tartare sauce.  
**£11**

Hot spiced honey chicken wings  
**£8**

Cod goujons with tartare sauce.  
**£12**

Scotch egg with piccalilli.  
**£8**

Mussels in white wine garlic butter.  
**£10**

Poached egg, cured ham & toasted muffin with hollandaise sauce.  
**£12**

Smoked salmon royal, toasted muffin, poached egg with hollandaise sauce.  
**£13**

### The Spring Inn Pies

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

Braised short rib of beef pie.  
**£23**

Chicken ham & leek pie.  
**£21**

Lamb, apricot & spinach pie.  
**£22**

Cottage pie. **GF**  
**£19**

### Salads

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

Lamb kofta, Greek salad & mint yoghurt & flat bread.  
**£18**

Chicken skewer, Caesar salad.  
**£18**

Grilled Halloumi, cucumber, pecans, raisins & avocado salad. **GF/V**  
**£15**

Prawn, watermelon & lime summer salad. **GF**  
**£18**

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order. **GF/GFO**

Gluten free/Option **DF/DFO** Dairy free/Option **V** Vegetarian **VGN/VGNO** Vegan/Option

A discretionary 10% service charge will be added to your bill.

## Main

Chicken Schnitzel, rocket salad with  
garlic butter & fries.

**£19**

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

**£26**

Slow cooked Lamb shank, herb baby  
potato & Garlic French beans. **GF**

**£28**

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

**£18**

Gloucester old spot sausage, mash &  
onion gravy.

**£18**

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

**£34**

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

**£18**

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

**£26**

Roast butternut squash, spice  
carrot hummus & chickpea relish

**VGN**

**£17**

Lamb rack, dauphinois potato &  
spring vegetable. **GF**

**£30**

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

**£29**

Chicken curry, cumin scented  
long grain rice & mango chutney.

**GF/DFO**

**£18**

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

**£20**

Smoked haddock fillet, creamed  
leek risotto, soft poached egg.

**£22**

Ox cheeks, mash potato, broccoli  
& chemicurri. **GF**

**£28**

## Sides

Macaroni cheese

**£6**

Honey glazed carrot **GF/DF**

**£5.50**

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

**£6**

Herb crushed new potatoes **GF/V**

**£5.50**

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

**£6**

Tenderstem broccoli & toasted flaked almond **GF**

**£6**

Blue cheese croquette

**£6**

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