

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 & Caramalised 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.

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
---	--	---------------------------------------	---	--

Main

Chicken schnitzel, rocket salad with garlic butter & fries
£19

Cauliflower, sweet potato & chickpea makhani with cumin scented rice & mango chutney.
VGN £18

Angus beef burger, cheddar cheese brioche bun & fries.
GFO/DFO £18

Escalope of salmon, herb crushed new potatoes, Tenderstem broccoli, sauce bois boudran.
GF/DFO £26

Beer battered catch of the day, chunky chips, garden peas purée & tartare sauce.
DF £20

Sea bass fillet, sauté new potatoes, roasted red pepper & rocket with harissa sauce.
GF £26

Chicken curry, cumin scented rice & mango chutney.
GF/DFO £18

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

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