

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 semolina flatbread & hummus with tahini & walnut shavings. **VGN £7**

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

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

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

Starter

Pea & mint soup. **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

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

Scotch egg with piccalilli.
£8

Tiger Prawns in curry sauce with
spiced pilaf rice. **GF**
£10

Cod goujons with tartare 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

Sharing Platter (for 2)

Mixed Grill

Lamb rump chunks marinated in cumin, saffron & yogurt.
Chicken fillet marinated in lemon & herb & Lamb kofta.
Served with spiced pilaf rice and mint greek yoghurt. **£55**

T-bone steak

30 ounces T-bone steak, Crispy mixed salad, confit shallot, chunky chips with bearnaise sauce. **£59**

Main

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

“Steak Frites” Sirloin, portobello mushrooms, confit shallots, fries & bearnaise sauce. **GF**
£34

Barbecue short rib beef, creamy mash potato & carrots. **GF**
£29

Escalope of salmon, herb crushed new potatoes, tenderstem broccoli, sauce bois boudran. **GF/DF**
£26

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

Chicken curry, long grain rice & mango chutney. **GF/DFO**
£18

Moroccan lamb Tagine, herb cous cous, apricot & toasted almond.
£28

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

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

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

Lamb rack, dauphinois potato & spring vegetable. **GF**
£30

Smoked haddock fillet, creamed leek risotto, soft poached egg.
£22

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

Vegetable lasagna served with crispy green salad. **V**
£18

Ox cheeks beef bourguignon, glazed carrot & mushroom with creamy mash. **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

Cauliflower cheese **V**
£6

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.