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	Cod goujons with tartare sauce. £12	Scotch egg with piccalilli. £8
Tiger Prawns in curry sauce with spiced pilaf rice. GF £10	Poached egg, cured ham & toasted muffin with hollandaise sauce. £12	Smoked salmon royal, toasted muffin, poached egg with hollandaise sauce. £13

Sandwiches

(With a choice of semolina flatbread, white or brown bread & fries)

Fish finger sandwich. £14

Grilled Cajun chicken fillet, melted cheddar & avocado. GFO £15

Ham, sweet chilli & corriander cheese toastie. £14

Roast sirloin of Beef, caramelised onion, & horseradish mayonnaise. GFO £16

> Club sandwich. £16

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.

(All pies served with creamy mash & honey glazed carrots)					
Braised short rib of beef pie. £23	Lamb, apricot & C spinach pie. £22	Chicken ham pie. £21	& leek Cottage pie. GF £19		
Sharing Platter (for 2)					
<i>Mixed Gr</i> Lamb rump chunks marinated in Chicken fillet marinated in lemon Served with spiced pilaf rice and t	cumin, saffron & yogur & herb & Lamb kofta.	5 mixe	<i>T-bone steak</i> unces T-bone steak, Crispy d salad, confit shallot, ky chips with bearnaise e. £59		
Main					
Beer battered catch of the day, chunky chips, garden peas purée & tartare sauce. DF/GFO £20	Angus beef burger, cheese, brioche bur GFO/DFO £18	1 & fries.	Chicken Schnitzel, rocket salad with garlic butter & fries. £19		
Barbecue short rib beef, creamy mash potato & carrots.GF £29	Cauliflower, sweet potato & chickpea makhani, cumin scented rice & mango chutney. VGN £18		Escalope of salmon, herb crushed new potatoes, tenderstem broccoli, sauce bois boudran. GF/DF £26		
Sea bass fillet, sauté new potatoes, roasted red pepper & rocket with harissa sauce. GF £26	Chicken curry, long grain rice & mango chutney. GF/DFO £18		Moroccan lamb Tagine, herb cous cous, apricot & toasted almond. £28		
Smoked haddock filet, creamed leek risotto, soft poached egg. £22	Vegetable lasagna se crispy green sal £18		Gloucester old spot sausage, mash & onion gravy. £18		
Tea & Macaroon £6.50	Cream Tea Scones, clotted crear strawberry jam. £9.95		Tea & Cakes on meringue choux bun Fruit & almond tart Gateau opera £12.50		
Macaroni cheese £6 Chunky chips or fries GF/DF £6	Sides		glazed carrot GF/DF £5.50 ed new potatoes GF/V £5.50		

£6

wilted green, sweetcorn & garlic V/VGNO £6

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

Tenderstem broccoli & toasted flaked almond GF

£6

Cauliflower cheese V £6

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.