

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 bread, hummus with tahini & walnut shavings. **VGN £7**

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

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

Starter

Cream of mushroom soup. **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

BBQ Pork ribs, coleslaw & grilled
sweetcorn.
£10

Mashed avocado, chilli, lime, confit
tomato on toasted sourdough. **V**
£9

Twice baked cheddar cheese
soufflé & mushrooms.
£11

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

Cod & salmon fish pie & basil.
£21

Cottage pie. **GF**
£19

Salads & Wraps

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

Chicken skewer, Caesar salad.
£18

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

Lamb kofta wrap served with fries.
£18

Coronation chicken wrap served with fries.
£18

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, courgette &
garden peas, watercress veloute
served with new potatoes. **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

Stone bass fillet, asparagus, sun
dried tomatoes & courgette, shallot
& raisin vinaigrette. **GF**

£26

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

£20

The Spring Inn cheese burger,
BBQ pulled beef brisket, brioche
bun & fries. **GFO/DFO**

£19

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

£18

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

£22

Gloucester old spot sausage, mash
& onion gravy.

£18

Gnocchi potato, courgette, broad
beans & garden peas with basil
cream sauce & Parmesan.

£18

Lamb cutlets, goats cheese, basil
mash potato, Tenderstem broccoli
tomato chilli & herb salsa.

£26

Vegetables & Side Salads

Potatoes: New Potatoes **V £6** Mash **V £6** Frites **V £6**

Petit pois à la française **V £5.50** Ratatouille **VGN £5.50** Honey glazed carrot **GF/DF £5.50**

Gem heart salad **VGN £5.50** Tomato salad **VGN £5.50**

Macaroni cheese **£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.