

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 focaccia, salted butter, roasted garlic & olives. **£6.50**

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

Starter

Cream of mushroom soup. **GFO/V**
£7.50

Hot spiced honey chicken wings
£8

BBQ Pork ribs, coleslaw & grilled
sweetcorn.
£10

Roast field mushroom, caramelised
goats cheese & piperade **GF/V**
£10

Prawn & avocado cocktail, granary
bread.
£11

Cod goujons with tartare sauce.
£11

Baked beetroot with ricotta &
walnut dressing. **GF/V**
£9

Smoked haddock & salmon fish
cake & tartare sauce.
£11

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Scotch egg with onion ketchup.
£8

The Spring Inn Pies

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

Ox cheeks beef pie.
£21

Chicken ham & leek pie.
£20

Cod & salmon fish pie & basil.
£20

Cottage pie. **GF**
£19

Salads

Duck salad, honey soy & ginger dressing, bean
sprout & cashew nut. **DF**
£16.50

Chicken skewer, Caesar salad.
£16.50

Grilled Halloumi, cucumber, pecans, raisins &
avocado salad. **GF/V**
£14.50

The Spring Inn 30 Day Dry Aged Scottish Steaks

(All steaks are served with fries, field mushroom, confit shallot & rocket Parmesan salad with a choice of peppercorn sauce or garlic herb butter)

8 oz Fillet Steak. **£35**

Beef Burger. **£18**

9 oz Ramp Steak. **£25**

10 oz Sirloin Steak. **£30**

10 oz Rib Eye Steak. **£32**

Mix Grill Platter

Lamb rump chunks marinated in cumin, saffron & yogurt.
Chicken fillet marinated in lemon & herb & Lamb cutlet.
Served with cumin rice, rocket Parmesan salad & fries. **£55**
(Serves 2 people)

Chateau Briand served with fries, flat mushroom,
confit shallot & rocket Parmesan salad with a choice
of peppercorn sauce or garlic herb butter. **£60**
(Serves 2 people)

Main

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

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

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

Escalope of salmon, herb
crushed new potatoes,
tenderstem broccoli, tomato &
herb dressing. **GF/DF**
£24

Beer battered catch of the day,
chunky chips, peas purée &
tartare sauce. **DF/GFO**
£20
Gloucester old spot sausage, mash
& onion gravy.
£18

Stone bass fillet, asparagus, sun-
dried tomato's & olives, harissa
sauce & minted baby potato's. **GF**
£26

Sides

Potatoes: Herb Crushed New Potatoes **V £6** Chunky Chips **V £6** Frites **V £6**

Honey glazed carrot **GF/DF £5.50** Tenderstem broccoli **V £6**

Macaroni cheese **£6** Cauliflower cheese **V £6**