

# *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 broccoli soup. <b>GFO/V</b> <b>£8</b>	Roast field mushroom, caramelised goats cheese & piperade <b>GF/V</b> <b>£10</b>	Baked beetroot with ricotta & walnut dressing. <b>GF/V</b> <b>£9</b>
Hot spiced honey chicken wings <b>£8</b>	Prawn & avocado cocktail, granary bread. <b>£11</b>	Scotch egg with onion ketchup. <b>£8</b>
Hummus with tahini & flatbread. <b>£8</b>	Salt & Szechuan pepper squid, oak smoked garlic & lemon aioli. <b>£11</b>	Tempura tiger prawns with Vietnamese dip. <b>£12</b>

### *The Spring Inn Pies*

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

Beef pie. <b>£22</b>
Chicken ham & leek pie. <b>£21</b>
Cod & salmon fish pie & basil. <b>£20</b>
Cottage pie. <b>GF</b> <b>£19</b>

### *Salads*

Crispy Duck leg, beans sprout & cashew nut salad, honey soy & ginger dressing. <b>DF</b> <b>£17.50</b>
Chicken skewer, Caesar salad. <b>£17.50</b>
Lamb kofta, greek salad, mint yogurt & flatbread. <b>£17.50</b>
Grilled Halloumi, cucumber, pecans, raisins & avocado salad. <b>GF/V</b> <b>£15.50</b>

# 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)

9 oz Fillet Steak. **£45**

Beef Burger. **£18**

9 oz Rump Steak. **£26**

10 oz Sirloin Steak. **£38**

Chateau Briand (Serves 2) **£70**

10 oz Rib Eye Steak. **£40**

Chicken Schnitzel, rocket salad  
with garlic butter & fries.

**£19**

Escalope of salmon, creamy mash  
potato, Tenderstem broccoli,  
tomato basil & olive herb  
dressing. **GF/DF**

**£25**

Lamb rack, basil mash potato,  
tenderstem broccoli & jus.

**£28**

## Main

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

**£18**

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

**£20**

Cauliflower, sweet potato &  
chickpea makhani, cumin  
scented rice & mango chutney.

**VGN**

**£18**

Seabass fillet & tiger prawns,  
herb crushed baby potato &  
harissa sauce. **GF**

**£28**

Gloucester old spot sausage,  
mash & onion gravy.

**£18**

## 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**