

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. **GFO/V**
£8

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

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

Hot spiced honey chicken wings
£8

Prawn & avocado cocktail, granary bread.
£11

Scotch egg with onion ketchup.
£8

Hummus with tahini & flatbread.
£8

Salt & Szechuan pepper squid, oak
smoked garlic & lemon aioli.
£11

Tempura tiger prawns with
Vietnamese dip.
£12

The Spring Inn Pies

Beef pie served with creamy mash & carrots.
£22

Chicken, lime pickle & asparagus pie served with
creamy mash & curry sauce
£21

Cod & salmon fish pie, served with mixed veg.
£20

Cottage pie served with carrots. **GF**
£19

Salads

Crispy Duck leg, beans sprout & cashew nut salad,
honey soy & ginger dressing. **DF**
£17.50

Chicken skewer, Caesar salad.
£17.50

Lamb kofta, Greek salad, mint yoghurt & flatbread.
£17.50

Grilled Halloumi, cucumber, pecans, raisins &
avocado salad. **GF/V**
£15.50

Roasts

(All roasts come with roast potatoes, honey glazed carrots & parsnips, hispi cabbage.)

Corn fed chicken, bread sauce, pork & apricot stuffing.
£22

Sirloin beef, Yorkshire pudding & red wine jus. **DF/GFO**
£24

Trio of roasts. **DFO/GFO**
£28

Roast English leg of lamb with thyme & lemon. **GFO**
£23

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**

Green beans in garlic butter **V £6**

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.