

## First Impressions

### Home made Soup of the Day

The market's fresh ingredients brought together to make today's Soup served with Bread and Butter (ask for today's flavour)..... £2.95

### Chicken Liver and Pork Paté

Chef's Chicken Liver and Pork Paté served with Sweet Red Onion Jam and warm Toast.. £3.95

### Pepper Stilton Mushrooms

Sautéed Field Mushrooms, topped with a creamy Pepper Sauce and melted Stilton, served on a Wholemeal Crouton. .... £3.95

### Whitebait

Deep fried Whitebait with Tartare and Horseradish dip and Wholemeal Bread. £5.25

### Mussels

Scottish Mussels Cooked and served with warm French Baguette Guinness and Cream sauce with a hint of Chilli ..... £5.45  
Green Thai ..... £5.45  
Mariniere (White Wine and Cream) ..... £5.45  
Why not have a bowl of chips and make it a main course..... £1.95

### Prawn Cocktail

A cocktail of North Atlantic Prawns, bound with a Seafood Sauce, on Mixed Seasonal Leaves with Wholemeal Bread and Butter. .... £4.25

### Spiced Thai Fishcakes

Thai Spiced Fish, Oven Baked, served with Seasonal Leaves and Thai Sauce . . . . £4.65

## Main Event

### Traditional Fish and Chips

Freshly Battered Fish Fillet, served with Garden Peas ..£7.25

### Whole Fresh Plaice 14-16oz (head off if required)

Whole Grilled Fresh Plaice topped with Garlic Butter Prawns and served with Vegetables and Sautéed Potatoes.....£9.95

### Fresh Sea Bream

Sea Bream Fillets, Grilled and Dressed with Herb Infused Oil, served with Vegetables and Sautéed Potatoes.....£11.90

### Breaded Scampi

Breaded Whole Tail Whitby Scampi served with Chips, Mixed Salad Garnish and Peas .....£7.25

### Beef and Beer Pie

Tender cuts of Beef cooked in Timothy Taylors Landlord Beer and served in a Traditional Short Crust Pastry Case with Mash and Vegetables. ....£7.45

### Spiced Belly of Pork

Slow Cooked Spiced Belly of Pork, served on a Bed of Apple Saute'd Potatoes and Green Cabbage with a meaty Gravy .....£9.95

### Chicken Caesar Salad

A combination of Grilled Chicken Breast, Crisp Cos Lettuce, Crispy Croutons, Roasted Red Peppers & Anchovy fillets served with Caesar Dressing and Parmesan Shavings .....£8.25

### Garlic Chicken

Roasted Breast of Chicken filled with mild Confit of Garlic and Brie Cheese, served with Sautéed New Potatoes and Vegetables of the Day. ....£8.55

### Ham Hock with Parsley Sauce

Large Ham Hock, Oven Roasted and Served on Mashed Potato with Creamy Parsley sauce ..£8.95

### Varinder's Chicken and Mango Curry

A Creamy Chicken and Mango Curry, medium spiced, created especially for The Springhill by Varinder Singh, served with Savoury Rice and a Poppadom Salad Basket .....£8.95

### Pan Fried Pork Tenderloin Medallions

A Trio Of Pork Tenderloin Medallions, Pan Fried with Cream, Brandy and Dijonaise Mustard, Served with Savoury Rice .....£9.95

### Rabbit with Lentils and Garlic

Slow Cooked Rabbit Served on the bone with Lentils, Fresh Garlic, Vegetables & Potatoes Whole Rabbit £13.50 Half Rabbit £7.95

### Sausage Bubble and Squeak

Cumberland or Vegetarian Sausages served on Bubble and Squeak with Rich Onion Gravy and Crispy Leeks.....£5.95

### Ham and Eggs

Cured, Hand Carved Ham with Fried Eggs, Chips and a Salad Garnish.....£5.95

## The Springhill House Pasta

Durum Wheat Pasta Dressed with Lemon Oil, Chilli, Garlic, Fresh Rocket and Parmesan, served with Garlic Bread.

On its Own .....£7.75  
With Char Grilled Chicken Breast .....£8.95  
With Char Grilled Tuna Steak .....£10.95  
With Char Grilled Rump Steak .....£10.95

## Vegetarian

### Vegetarian Toad in the Hole (v)

Quorn Sausages Baked in Fluffy Batter, served with Mashed Potatoes, a Rich Onion Gravy and Red Onion Jam . . . . £6.95

### Vegetable Curry varinder (v)

A Creamy Vegetable and Mango Curry, medium spiced, created especially for The Springhill by Varinder Singh, served with Savoury Rice and a Poppadom Salad Basket . . . . . £7.95

### Home made Cashew Nut and Vegetable Rissoles (v)

served with Cream Cheddar Sauce, New Potatoes and Salad Garnish . . . . . £7.95

### Spinach, Cherry Tomato, Pine Nut and Soft Cheese Suet Pudding (v)

Served with Mashed Potato, Vegetables Of The Day and a Rich Vegetarian Gravy . . £7.95

## Char - Grill

All Char Grilled items are served with Chips, Sautéed Mushrooms, Grilled Tomato, Onion Rings and Fresh Vegetables or Seasonal Salad (apart from Mixed Grill).

### Mixed Grill

of Chicken Breast, Lamb Chop, Rump Steak, Black Pudding, Gammon and Sausage topped with a Fried Egg (20oz of meat!!!).....£12.95

8oz Sirloin .....£10.95

12oz Rump Steak .....£12.95

7oz Fresh Tuna Steak .....£9.95

8oz Gammon with Egg or Fresh Pineapple .....£8.45

All our English Beef is sourced from local suppliers. All the best cuts from grass fed stock, hung to maturity for 28 days.

## Traditional Sunday Lunch

Served Sundays from 12.00 onwards

Topside of Beef with Yorkshire Pudding . . . . . regular £7.95 large £9.95

Roast Leg of Pork with Sage and Onion Seasoning . . . . . regular £7.45 large £9.45

Roast Breast of Turkey with Bacon wrapped Chipolata and Sage and Onion seasoning . . . . . regular £7.45 large £9.45

**Specials.....** please see our chalkboards for a range of our daily specials and fresh fish

**If you would like any speciality fish please ask for availability and prices**

**Where possible we use British produce and local suppliers**

