

STARTERS

HOMEMADE SOUP OF THE DAY £5.45
The market's fresh ingredients brought together to make today's Soup served with Bread & Butter (ask for today's flavour).

ARDENNES PATÉ £6.95
Chef's Ardennes Paté served with Red Onion Jam & warm Toast.

PEPPER STILTON MUSHROOMS £5.95
Sautéed Cup Mushrooms, topped with a Creamy Pepper Sauce & melted Stilton, served on a Wholemeal Crouton.

PRAWN COCKTAIL £6.95
Juicy Peeled Prawns, bound with a Seafood Sauce, on Crisp Lettuce with Wholemeal Bread & Butter.

HOMEMADE THAI FISH CAKES £6.95
A combination of fresh Cod & Prawns, Chilli, Lime and Coriander, deep fried & served with cool Cucumber Salad & Sweet Dipping Sauce.

SALT & PEPPER SQUID £6.95
Delicate Squid pieces in crispy Breadcrumbs, deep fried, with Garlic Mayo & Wholemeal Bread

TANDOORI STYLE PRAWNS £8.25
King Prawns in a Tandoori marinade, Deep fried in a light crispy Batter with Indian style Salad & Mango Chutney dip

HALLOUMI FRIES £6.95
Thick strips of golden fried Halloumi, served with Sweet Chilli sauce.

BBQ PULLED PORK TACOS £6.50
Slow cooked juicy BBQ Pulled Pork, served in soft tortilla Tacos, topped with pickled Red Onions & Sour Cream dip

Classic Pub Favourites...

SMOKED CAJUN CHICKEN PASTA £14.45
Slices of Smoked Chicken breast, mixed with Cajun Spices, Onions and Mixed Peppers, on Penne Pasta, with a dash of Cream & finished with Garlic Bread.

VARINDER'S CHICKEN & MANGO CURRY £14.45
A Creamy Chicken & Mango Curry, medium spiced, created especially for The Springhill by our chef Varinder Singh, served with Rice, Naan & Poppadom Salad Basket.

16OZ LAMB SHANK £18.95
Slowly cooked and flavoured with Mint and Rosemary, served on Mashed Potatoes with Rich Red Wine Gravy & Fresh British Vegetables.

STICKY HICKORY CHICKEN £14.45
Fresh Chicken breast with a cream cheese & bacon stuffing, Finished with Sticky BBQ sauce, Sweet Potato Fries, Homemade Coleslaw & Garden Peas

Prefer Regular Chips? ... Just Ask!

PERI PERI HANGING CHICKEN KEBAB £15.45
Chunks of fresh Peri Peri marinated Chicken breast, oven baked & served on our hanging skewers, finished with Sweet Potato Fries, crisp Salad, Flat Bread & Mint yoghurt dip.

LAMB & MINT SKEWERS £14.95
Ground Lamb, marinated in Oregano, Olive Oil & Garlic, Char grilled & served with a Greek style Salad, Herb Sauté Potatoes & homemade Tzatziki & pitta Bread.

HOME MADE BEEF & BEER PIE £14.95
Tender cuts of Beef cooked in Local Cask Ale and served in a Traditional Short Crust Pastry Case with Mashed Potatoes & Vegetables.

THE MAIN EVENT

Fresh Fish Dishes...

CUMBERLAND SAUSAGE & MASH £13.95
3 Large Handmade Traditional Butchers Cumberland Sausages. Served on a bed of creamy Mashed Potato & braised Red Cabbage. Finished with a Rich Meaty Gravy, topped with Crispy Onions.

TANDOORI CHICKEN FLATBREAD £14.45
Tandoori Style Chicken breast served on a toasted Naan Bread - topped with an Indian Inspired Cucumber Salad. All dressed with Mint Yoghurt and served with a side of house Chips.

TWICE ROASTED BELLY OF PORK £15.45
Slow Cooked Belly of Pork, served on a bed of Apple Sautéed Potatoes & Green Cabbage, finished with a meaty Gravy

BREADED SCAMPI £11.95
10 Pieces of Breaded Whole Tail Scampi served with Chips, Salad Garnish & Peas.

Vegetarian Dishes...

MEDITERRANEAN TART £11.95
Slow Roasted Vegetables cooked in Tomato based sauce, encased in a Basil infused pastry. Served with New Potatoes & Salad

VARINDER'S VEG CURRY £12.95
A creamy medium spiced Vegetable & Potato Curry, especially created by our chef Varinder Singh, served with savoury Rice, Naan & Poppadom

HOME MADE CASHEW NUT, CELERY & VEGETABLE RISsoles £11.95
Served with Creamy Cheddar Sauce, Sautéed New Potatoes & Salad Garnish

HALLOUMI 'N' CHIPS £12.45
Battered Halloumi Cheese, Served with Chips, Mushy Peas & Red Onion Jam

COD WELLINGTON £16.45
Beautiful Fresh fillet of Cod, Wrapped in Smoked Salmon, encased in Golden Puff Pastry. Served with Mashed Potato, Fresh Vegetables & Creamy White Wine Sauce

FRESH SEA BASS £17.45
Two Sea Bass Fillets, Grilled and served on Crispy Sautéed New Potatoes & a medley of fresh green vegetables. Finished with a Hollandaise Sauce.

KING PRAWN TAGLIATELLE £16.45
Fresh, Large King Prawns & ribbons of Smoked Salmon, bound together in a Creamy Spinach & White Wine Tagliatelle Pasta. Finished with toasted Garlic Bread

FRESH SALMON FILLET £15.45
Fresh fillet of Salmon, Served with Buttered New Potatoes and Salad. Crisp Iceberg, Tomatoes, Cucumber & Red Onion. Dressed with a light French Dressing

PLAICE FILLET & KING PRAWNS £16.95
Large Grilled fillet of Plaice, served on a bed of Sautéed New Potatoes & Seasonal Vegetables, topped with Garlic Buttered juicy King Prawns

TRADITIONAL FISH & CHIPS
Freshly Battered Cod Fillet, served with Mushy Peas and house Chips

Standard Cod £14.95
Large Co £16.95

Don't forget to browse our Specials Boards...



COOKED ON OUR CHAR-GRILL

Burgers...

Hand formed 6oz Burgers, using Devon & Cornish beef, Char-Grilled and served with Tomato, Red Onion & Iceberg. Finished with Pickle, Burger Sauce, Chips & Homemade Coleslaw

NAKED BURGER £11.95
CHEESE BURGER £12.95
CHEESE & BACON BURGER £13.95
CAJUN CHICKEN BREAST £13.95
LAMB & MINT BURGER £13.95
VEGGIE BURGER £11.95

Double Up! With an Extra Burger...
-£3.00

SIGNATURE BURGER £15.95
Loaded with Bacon, Cheese, Black Pudding, BBQ Pulled Pork & topped with Fried Egg

Steaks...

All our Steaks are supplied by a local butcher, matured for 28 Days. Served with Chips, Onion Rings & Seasonal Salad

8 OZ SIRLOIN £18.95
10 OZ RIBEYE £19.95
8 OZ GAMMON £13.95
with egg or pineapple

Add our Peppercorn Sauce
-£2.25

SIGNATURE MIXED GRILL £20.95
Sirloin Steak, Chicken Breast, Lamb & Mint Skewer, Gammon, Sausage, Black Pudding & Fried Egg (20oz of Meat)

LUNCHTIME SET-MENU

(NOT AVAILABLE ON BANK HOLIDAYS)

**MONDAY - SATURDAY
SERVED UNTIL 5:00 PM**

**2 COURSES £14.95
3 COURSES £16.95**

Garlic Bread
Soup Of The Day
Ardennes Paté
Pepper Stilton Mushrooms
Prawn Cocktail
Vegetable Pakoras & Tomato Chutney
Halloumi Fries (£1 Supplement)

Breaded Scampi
8oz Gammon Steak
8oz Sirloin Steak (£3 supplement)
Tandoori Chicken Flatbread
Grilled Cod Fillet with Lemon Butter
BBQ Pulled Pork Wrap, Chips & Coleslaw
Cumberland Sausage & Mash
Sticky Hickory Chicken with Chips
Roasted Belly Pork, Mash & Red Cabbage
Vegetable Curry, Rice & Naan Bread
Arrabiata Pasta

Lotus Biscoff Sundae
Forest Fruit Pavlova
Your choice of Tea or Coffee
Freshly Whipped Ice Cream
Chocolate Brownie Sundae
Homemade Sicilian Lemon Tart
Hot Sponge Pudding & Custard
Red Berry Waffle

SOMETHING ON THE SIDE?

BOWL OF CHIPS £3.75
GARLIC BREAD £3.95
CHEESY GARLIC BREAD £3.95
ONION RINGS £2.95
HOMEMADE COLESLAW £1.75
SWEET POTATO FRIES £4.25

ALL SUNDAES
EACH
£5.95

NAKED SUNDAE £4.95
Freshly whipped Ice Cream, with your choice of Raspberry, Chocolate or Toffee sauce

LEMON MERINGUE SUNDAE
Chunks of Meringue and zesty Lemon sauce

CHOCOLATE BROWNIE SUNDAE
Warm Chocolate Brownie topped with Chocolate sauce

LOTUS BISCOFF SUNDAE
Crumbled Lotus Biscuits with a smooth Biscoff sauce

ETON MESS SUNDAE
Fresh Strawberries & sauce, broken Meringue pieces & fresh Cream

CHOCOLATE HONEYCOMB SUNDAE
Chocolate Honeycomb layered with Chocolate sauce.

Leave room for our... DESSERTS

FOREST FRUIT PAVLOVA £5.95
Crisp Meringue nest, Ice Cream and fresh Cream, topped with Mixed Berries

CHOCOLATE FUDGE CAKE £6.25
Moist Chocolate sponge cake, layered with rich Chocolate Fudge icing. Served with Cream or Ice Cream.

HOMEMADE APPLE AND CINNAMON CRUMBLE £5.95
Served hot with lashings of Vanilla Custard.

BAKED VANILLA CHEESECAKE £5.95
With Strawberry Coulis & either Whipped Cream or Ice Cream

BAILEYS INFUSED CREME BRULEE £6.55
Rich & Creamy baked Custard infused with Bailey's Irish Cream, topped with a brittle caramelized sugar top

HOT TREACLE SPONGE £5.45
Traditional Treacle Sponge, served warm with Custard

SALTED CARAMEL PROFITEROLE TOWER £5.95
A stack of Cream filled Profiteroles, with fresh Strawberries & drizzled with smooth Salted Caramel sauce

CARAMEL APPLE PIE £5.95
Sweet Shortcrust Pastry, filled with sweet Bramley Apples and topped with Caramel Fudge. Served chilled with Ice Cream or Whipped Cream

HOMEMADE SICILIAN LEMON TART £5.95
Crumbly, Buttery Pastry base, filled with a Zesty & Creamy Lemon Filling, served with whipped cream & Blueberry Coullis

CHEF'S HOMEMADE TIRAMISU £5.95
Vanilla Sponge soaked in Espresso & Traditional Italian Dessert Wine, Layered with Chocolate Sauce, Mascapone & Whipped Double Cream

Springhill Sundaes...

FRESHLY WHIPPED ICE CREAM, LAYERED WITH TASTY TREATS

Hot Drink & Mini Pud

Your choice of any Hot Drink accompanied by a smaller version of :

- HOMEMADE APPLE CRUMBLE
- BAILEYS CREME BRULEE
- CHOCOLATE BISCOFF BROWNIE

£5.95

NEW



LIGHTER BITES

AVAILABLE

MONDAY - SATURDAY (12PM - 6PM)

*All Served with Salad Garnish,
Homemade Coleslaw & Chips*

SPRINGHILL CLUB SANDWICH £9.95
Char Grilled Chicken Breast, Back Bacon, Iceberg Lettuce & British Tomatoes, all served on layered, toasted Bread, spread with Mayonnaise.

PHILLY CHEESE STEAK £9.95
Sirloin Steak, Mixed Peppers & Onions, Pan fried and coated in melted Cream Cheese, Served in a toasted Ciabatta

Prefer just Steak + Onion? Just Ask!



THE "POSH" FISH FINGER £9.45
Hand battered Cod Goujon, served on a toasted Ciabatta, with Iceberg, Lemon Mayo & Spiced Tomato Chutney

CAJUN CHICKEN FAJITA WRAP £9.95
Cajun coated Chicken Breast, Pan fried with mixed Peppers, Onions and a dash of Peri Peri Sauce. Served with cooling Mint Yoghurt.

THE PLOUGHMANS SUB £8.95
Sliced Butchers Ham, Smoked Applewood Cheddar & Branston Pickle, on a warm, toasted Ciabatta, with Iceberg Lettuce.

HALLOUMI & MUSHROOMS £8.95
Slices of Grilled Halloumi, Pan fried Field Mushrooms, Sliced Peppers & Red Onion, served on toasted Ciabatta spread with Herb infused Pesto

THE PORK JOINT £9.45
Succulent slow cooked Pork and Meaty Gravy on a toasted Ciabatta, spread with Apple Sauce



SCAN THE QR CODE TO SEE OUR SPECIALS BOARD, GLUTEN-FREE MENU, VEGAN DISHES & OUR WINE SELECTION

ALLERGEN INFORMATION

Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

Please see a member of staff for our Allergen Folder, which will give you all the information you need regarding ingredients of a dish.