

STARTERS

HOMEMADE SOUP OF THE DAY £5.95
The market's fresh ingredients brought together to make today's Soup served with Bread & Butter (ask for today's flavour).

ARDENNES PATÉ £7.45
Chef's Ardennes Paté served with Red Onion Jam & warm Toast.

CREAMY CHEDDAR MUSHROOMS £6.45
Sautéed Cup Mushrooms, topped with a Creamy Pepper Sauce & melted Cheddar, served on a Toasted Ciabatta **NEW**

PRAWN COCKTAIL £7.45
Juicy Peeled Prawns, bound with a Seafood Sauce, on Crisp Lettuce with Wholemeal Bread & Butter.

SMOKEY CHIPOTLE CHICKEN **NEW** £7.95
Tender Chicken Breast coated in a light, crisp Batter, coated in a Smoky Chipotle Sauce. Served with Mixed Pepper Salad & Chipotle Mayo

SALT & PEPPER SQUID £7.45
Delicate Squid pieces in crispy Breadcrumbs, deep fried, with Garlic Mayo & Wholemeal Bread

TANDOORI STYLE PRAWNS £8.75
King Prawns in a Tandoori marinade, Deep fried in a light crispy Batter with Indian style Salad & Mango Chutney dip

HALLOUMI FRIES £7.45
Thick strips of golden fried Halloumi, served with Sweet Chilli sauce.

BBQ PULLED PORK TACOS £7.25
Slow cooked juicy BBQ Pulled Pork, served in soft tortilla Tacos, topped with pickled Red Onions & Sour Cream dip

MAIN EVENT

Classic Pub Favourites...

SMOKED CAJUN CHICKEN PASTA £16.45
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 £16.45
A Creamy Chicken & Mango Curry, medium spiced, created especially for The Springhill by our chef Varinder Singh, served with Rice, Naan & Poppadom

16OZ LAMB SHANK £21.95
Slowly cooked and flavoured with Mint and Rosemary, served on Mashed Potatoes with Rich Red Wine Gravy & Fresh British Vegetables.

STICKY HICKORY CHICKEN £15.95
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! **NEW**

HANGING CHICKEN SOUVLAKI KEBAB £17.45
Chicken Breast marinated in Olive Oil, Oregano & Garlic. Served with Piri Piri Chips, Greek Salad with Feta Cheese & Olives, finished with a toasted Pitta Bread

LAMB & MINT SKEWERS £16.45
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 £16.95
Tender cuts of Beef cooked in Local Cask Ale and served in a Traditional Short Crust Pastry Case with Mashed Potatoes & Vegetables.

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

CUMBERLAND SAUSAGE & MASH £15.45
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 £15.95
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 £16.95
Slow Cooked Belly of Pork, served on a bed of Apple Sautéed Potatoes & Green Cabbage, finished with a meaty Gravy

BREADED SCAMPI £13.95
10 Pieces of Breaded Whole Tail Scampi served with Chips, Salad Garnish & Peas.

Vegetarian Dishes...

MEDITERRANEAN TART £13.95
Slow Roasted Vegetables cooked in Tomato based sauce, encased in a Basil infused pastry. Served with New Potatoes & Salad

VARINDER'S VEG CURRY £14.45
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 £13.95
Served with Creamy Cheddar Sauce, Sautéed New Potatoes & Salad Garnish

HALLOUMI 'N' CHIPS £14.95
Battered Halloumi Cheese, Served with Chips, Mushy Peas & Red Onion Jam



THE SPRINGHILL

~THE HOME OF FRESH FISH~

FRESH SEA BASS **NEW** £19.95
Two Sea Bass Fillets, Grilled and served on a bed of Mashed Potato. Finished with a Cream & Leek Sauce & Seasonal Vegetables

KING PRAWN LINGUINE **NEW** £18.95
Eight Fresh, Large King Prawns, cooked in a Rich Tomato & Garlic Sauce. Bound together with Spanish Onions & Fresh Parmesan. Finished with toasted Garlic Bread

FRESH SALMON FILLET £17.45
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 £18.95
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 £15.95
Large Co £17.95

SPRINGHILL'S SIGNATURE SEAFOOD MIXED GRILL
Fresh Cod, Salmon, Seabass & King Prawns. All cooked with a Garlic Butter Glaze. Served with Buttered Potatoes, Dressed Salad & Tartare Sauce
£22.95

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 £13.95
CHEESE BURGER £14.95
CHEESE & BACON BURGER £15.95
CAJUN CHICKEN BREAST £15.95
LAMB & MINT BURGER £15.95
VEGGIE BURGER £13.45

Double up with an Extra Burger...
-£3.95

SIGNATURE BURGER

Loaded with Bacon, Cheese, Black Pudding, BBQ Pulled Pork & topped with Fried Egg
£17.95

Steaks...

All our Steaks are served with Chips, Onion Rings & Seasonal Salad

8 OZ SIRLOIN £20.95
10 OZ RIBEYE £22.95
8 OZ GAMMON £14.95
with egg or pineapple

SIGNATURE MIXED GRILL

Sirloin Steak, Chicken Breast, Lamb & Mint Skewer, Gammon, Sausage, Black Pudding & Fried Egg
£22.95

Add our Peppercorn Sauce
-£3.25

BOWL OF CHIPS £4.45
GARLIC BREAD £4.25
CHEESY GARLIC BREAD £4.45
ONION RINGS £3.45
HOMEMADE COLESLAW £2.25
SWEET POTATO FRIES £4.75

LUNCHTIME SET-MENU

(NOT AVAILABLE ON BANK HOLIDAYS)

MONDAY - SATURDAY (12PM - 6PM)

2 COURSES £17.95

3 COURSES £19.95

Garlic Bread

Soup Of The Day

Ardennes Paté

Creamy Cheddar Mushrooms

Prawn Cocktail

Vegetable Pakoras & Tomato Chutney

Halloumi Fries (**£1 Supplement**)

Breaded Scampi

8oz Gammon Steak

8oz Sirloin Steak (**+£3**)

Tandoori Chicken Flatbread

Grilled Cod Fillet with Lemon Butter

BBQ Pulled Pork Wrap, Chips & Coleslaw

Fresh Seabass Fillet on Pesto Tagliatelle

Sticky Hickory Chicken with Chips

Roasted Belly Pork, Mash & Red Cabbage

6oz Cheeseburger, Chips & Coleslaw

(**Add Pulled Pork + £1 / Add Bacon + £1**)

Moroccan Vegetable Kofta Flatbread

Homemade Sicilian Lemon Tart

Homemade Sticky Toffee Pudding

Lotus Biscoff Waffle

Your choice of Tea or Coffee

Forest Fruit Pavlova

Chocolate Brownie Sundae

Homemade White Chocolate Cheesecake

(**+£1**)

NEW



Signature Springhill Sundaes

Freshly whipped Ice Cream, layered with tasty treats...

NAKED SUNDAE

Raspberry, Chocolate or Toffee Sauce (£5.50)

HONEYCOMB SUNDAE

Chocolate, Honeycomb, Chocolate sauce.

LEMON MERINGUE SUNDAE

Meringue, Lemon Sauce

BROWNIE SUNDAE

Homemade Chocolate Brownie, Chocolate Sauce

ETON MESS SUNDAE

Strawberries, Meringue, Cream

LOTUS BISCOFF SUNDAE

Crumbled Lotus Biscuits, Biscoff Sauce

ALL SUNDAES £6.50

DESSERTS

FOREST FRUIT PAVLOVA

Crisp Meringue nest, Ice Cream, topped with fresh Cream & Mixed Berries **£6.45**

THE ULTIMATE CHOCOLATE FUDGE CAKE

6 Rich Layers of moist Chocolate Cake, each filled with silky fudge frosting. Finished with a silky Dark Chocolate Genache. The Ultimate Chocolate Lovers Dessert. **£6.95**

HOMEMADE APPLE AND CINNAMON CRUMBLE

Served hot with lashings of Vanilla Custard. **£6.45**

WHITE CHOCOLATE & PISTACHIO CHEESECAKE **NEW**

Homemade by our team - Shortbread Biscuit Base, topped with a Rich White Chocolate, Raspberry & Mascarpone Cheesecake. Finished with finely grated Pistachios. **£6.95**

BAILEYS INFUSED CREME BRULEE

Rich & Creamy baked Custard infused with Bailey's Irish Cream, topped with a brittle caramelized sugar top **£6.95**

HOMEMADE STICKY TOFFEE PUDDING **NEW**

Traditional Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Custard **£6.95**

SALTED CARAMEL PROFITEROLE TOWER

A stack of Cream filled Profiteroles, with fresh Strawberries & drizzled with smooth Salted Caramel sauce **£6.45**

CARAMEL APPLE PIE

Sweet Shortcrust Pastry, filled with sweet Bramley Apples and topped with Caramel Fudge. Served chilled with Ice Cream or Whipped Cream **£6.45**

HOMEMADE SICILIAN LEMON TART

Served with whipped cream & Blueberry Coullis **£6.75**

CHEF'S MILLIONAIRES TIRAMISU **NEW**

Espresso soaked Chocolate Sponge, layered with rich Mascarpone, Salted Caramel sauce & topped with Biscoff Biscuit Crumb. **£6.75**

Hot Drink & Mini Pud...

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

HOMEMADE APPLE CRUMBLE

BAILEYS CREME BRULEE

BISCOFF BROWNIE

£6.50



LIGHT BITES

AVAILABLE

MONDAY - SATURDAY (12PM - 6PM)

All Served with Salad Garnish, Homemade Coleslaw & Chips

SPRINGHILL CLUB SANDWICH **£11.45**

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

PHILLY CHEESE STEAK **£11.45**

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 **£10.45**

Hand battered Cod Goujon, served on a toasted Ciabatta, with Iceberg, Lemon Mayo & Spiced Tomato Chutney

CAJUN CHICKEN FAJITA WRAP **£11.45**

Cajun coated Chicken Breast, Pan fried with mixed Peppers, Onions and a dash of Peri Peri Sauce. Served with cooling Mint Yoghurt.

TRADITIONAL PRAWN SANDWICH **£9.95**

Juicy peeled Prawns - coated in our Homemade Marie Rose Sauce, Served on fresh Wholemeal Bread

HALLOUMI & MUSHROOMS **£9.95**

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

THE PORK JOINT **£10.95**

Succulent slow cooked Pork and a 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.