

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).

DUCK & ORANGE PARFAIT £7.45
Chef's Chicken Liver, Duck & Orange Parfait. Served with a Brandy Infused 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

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

STICKY BBQ CHICKEN WINGS £7.95
Oven baked Chicken Wings, coated in our Homemade BBQ & Hot Honey Sauce. Served with cooling Sour Cream Dip

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

MAIN EVENT

Classic Pub Favourites...

SMOKED CAJUN CHICKEN PASTA £16.95
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 £16.95
A Creamy Chicken & Mango Curry, medium spiced, created especially for The Springhill by our chef Varinder Singh, served with Rice, Naan & Poppadom

STICKY HICKORY CHICKEN £16.45
Fresh Chicken breast with a cream cheese & bacon stuffing, Finished with Sticky BBQ sauce, Chips, Homemade Coleslaw & Garden Peas

HANGING CHICKEN SOUVLAKI KEBAB £17.95
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 £16.95
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 £17.45
Tender cuts of Beef cooked in Local Cask Ale and served in a Traditional Short Crust Pastry Case with Mashed Potatoes & Vegetables.

View our Wine List



CUMBERLAND SAUSAGE & MASH £15.95
3 Large Handmade 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 £16.45
Tandoori Style Chicken breast served on a toasted Naan Bread - topped with Coriander & Cucumber Salad, Mint Yoghurt & Served with Chips

BREADED SCAMPI £14.45
10 Pieces of Breaded Whole Tail Scampi served with Chips, Salad Garnish & Peas.

Vegetarian Dishes...

MEDITERRANEAN TART £14.45
Slow Roasted Vegetables cooked in Tomato based sauce, encased in a Basil infused pastry. Served with New Potatoes & Salad

VARINDER'S VEG CURRY £14.95
A creamy medium spiced Vegetable & Potato Curry, especially created by our chef Varinder Singh, served with savoury Rice, Naan & Poppadom

HALLOUMI 'N' CHIPS £15.45
Battered Halloumi Cheese, Served with Chips, Mushy Peas & Red Onion Jam

All our Sunday Roasts are available for Take-Away

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



THE SPRINGHILL

~THE HOME OF FRESH FISH~

FRESH SEA BASS £20.45
Two Sea Bass Fillets, Grilled and served on a bed of Mashed Potato. Finished with a Cream & Leek Sauce & Seasonal Vegetables

KING PRAWN LINGUINE £19.45
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 £17.95
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 £19.45
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 £16.45
Large Cod £18.45



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 £14.45
CHEESE BURGER £15.45
CHEESE & BACON BURGER £16.45
CAJUN CHICKEN BREAST £16.45
LAMB & MINT BURGER £16.45
VEGGIE BURGER £13.95

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

SIGNATURE BURGER

Loaded with Bacon, Cheese, Black Pudding, BBQ Pulled Pork & topped with Fried Egg
£18.45

STEAKS

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

8 OZ SIRLOIN £21.45
10 OZ RIBEYE £23.45
8 OZ GAMMON £15.45
with egg or pineapple

SIGNATURE MIXED GRILL

Sirloin Steak, Chicken Breast, Lamb & Mint Skewer, Gammon, Sausage, Black Pudding & Fried Egg
£23.45

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

Homemade
SUNDAY
Roasts Available

Traditional Sunday ROASTS

All our roasts are served with Homemade Roast Potatoes & Yorkshire Pudding, Creamy Mash, Fresh Vegetables & Meaty Gravy

ROAST BREAST OF TURKEY

REGULAR £15.45 / £17.45 LARGE

ROAST LEG OF LAMB

£16.45 / £18.45

ROAST HONEY GLAZED GAMMON

£15.45 / £17.45

ROAST TOPSIDE OF BEEF

£16.45 / £18.45

THE SIGNATURE ROAST

BEEF, LAMB, TURKEY & GAMMON - WITH ALL THE TRIMMINGS

£18.95

TWICE ROASTED BELLY PORK ROAST

£17.45

16OZ LAMB SHANK ROAST

£22.45

Don't forget your...

SIDES

CAULIFLOWER CHEESE £4.50

PIGS IN BLANKETS (X4) £4.50

EXTRA YORKSHIRE PUDDING ... £1.50



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



HOMEMADE STICKY TOFFEE PUDDING £6.95
Traditional Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Custard

SALTED CARAMEL PROFITEROLE TOWER £6.45
A stack of Cream filled Profiteroles, with fresh Strawberries & drizzled with smooth Salted Caramel sauce

CARAMEL APPLE PIE £6.45
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 £6.75
Served with whipped cream & Blueberry Coullis

HOMEMADE TRADITIONAL TIRAMISU £6.75
Vanilla Sponge soaked in Espresso & Traditional Italian Dessert Wine, Layered with Chocolate Sauce, Mascarpone & Whipped Double Cream

Vegetarian ROASTS

VEGGIE WELLINGTON

Butternut Squash & Sweet Potato Wellington - Served with Mashed Potato, Fresh Vegetables & Slow Cooked Tomato Sauce

£15.95

CASHEW & VEGETABLE RISSOLE NUT ROAST

Homemade with Cashew Nuts, Celery, Onions & Cheddar. Served with all the trimmings of a Traditional Sunday Roast.

£14.45 / £16.45

DESSERTS

FOREST FRUIT PAVLOVA £6.45
Crisp Meringue nest, Ice Cream, topped with fresh Cream & Mixed Berries

THE ULTIMATE CHOCOLATE FUDGE CAKE £6.95
Moist Chocolate Cake, filled with silky fudge frosting. Finished with a silky Dark Chocolate Genache.

HOMEMADE APPLE CRUMBLE £6.45
Served hot with lashings of Vanilla Custard.

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

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

Sharing is Caring ...

THE SPRINGHILL SHARING BOARD ... £9.95

A selection of our 3 mini puddings - Apple Crumble, Biscoff Brownie & Baileys Creme Brulee. Sharing Optional

Signature Springhill Sundaes

Freshly whipped Ice Cream, layered with tasty treats to make the perfect Ice Cream Sundae. Choose from ...



- LOTUS BISCOFF
- LEMON MERINGUE
- CHOCOLATE BROWNIE
- HONEYCOMB
- ETON MESS
- PLAIN VANILLA (£5.50)

THE SPRINGHILL



ALL
SUNDAES
£6.50

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 details you need regarding ingredients of a dish.