

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 £19.95
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 £12.95
Battered Halloumi Cheese, Served with Chips, Mushy Peas & Red Onion Jam

FRESH SEA BASS £17.95
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 £16.95
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 £15.95
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 £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

*Left somebody at home?
All our meals available
for Take Away*



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 £20.95
8 OZ GAMMON £13.95
with egg or pineapple

Add our Peppercorn Sauce
£2.25

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

£21.95

Traditional SUNDAY

Roasts

ALL SERVED WITH HOMEMADE ROAST POTATOES & YORKSHIRE PUDDING CREAMY MASH, FRESH VEGETABLES & MEATY GRAVY

ROAST BREAST OF TURKEY

Regular £13.95/£15.95 Large

ROAST LEG OF LAMB

£14.95/£16.95

ROAST LOIN OF PORK

£13.95/£15.95

ROAST TOPSIDE OF BEEF

£13.95/£15.95

TWICE ROASTED BELLY PORK ROAST

£15.45

16OZ LAMB SHANK ROAST

£18.95

VEGGIE Roasts

SAUSAGE 'N MASH

3 Vegetarian Sausages, Served with Chefs fresh Vegetables, Creamy Mash & Finished with Homemade Yorkshire Pudding & Gravy

£11.95

CASHEW & VEGETABLE RISSOLE NUT ROAST

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

£12.45 / £14.45

Don't forget your...

HOMEMADE CAULIFLOWER CHEESE £3.95
EXTRA YORKSHIRE PUDDING £1

SIGNATURE SUNDAY ROAST

A Selection of Beef, Pork, Lamb & Turkey, with all the trimmings

£17.45

SEE OUR VEGAN MENU FOR MORE VEGETARIAN OPTIONS

Leave room for our... DESSERTS

ALL SUNDAES £5.95 EACH

Springhill Sundaes...

FRESHLY WHIPPED ICE CREAM, LAYERED WITH TASTY TREATS

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.

NEW

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



FOREST FRUIT PAVLOVA

Crisp Meringue nest, Ice Cream and fresh Cream, topped with Mixed Berries

£5.95

CHOCOLATE FUDGE CAKE

Moist Chocolate sponge cake, layered with rich Chocolate Fudge icing. Served with Cream or Ice Cream.

£6.25

HOMEMADE APPLE AND CINNAMON CRUMBLE

Served hot with lashings of Vanilla Custard.

£5.95

HOMEMADE AFTER EIGHT CHEESECAKE

Chocolate biscuit base, topped with a rich Mascapone & Cream Cheese frosting, infused with Chocolate shavings & subtle flavours of mint. Finished with a rich Belgian Chocolate Sauce.

£6.45

BAILEYS INFUSED CREME BRULEE

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

£6.55

HOT TREACLE SPONGE

Traditional Treacle Sponge, served warm with Custard

£5.45

SALTED CARAMEL PROFITEROLE TOWER

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

£5.95

CARAMEL APPLE PIE

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

£5.95

HOMEMADE SICILIAN LEMON TART

Crumbly, Buttery Pastry base, filled with a Zesty & Creamy Lemon Filling, served with whipped cream & Blueberry Coullis

£5.95

CHEF'S HOMEMADE TIRAMISU

Vanilla Sponge soaked in Espresso & Traditional Italian Dessert Wine, Layered with Chocolate Sauce, Mascapone & Whipped Double Cream

£5.95