



NIBBLES (*)

(V) Crispy halloumi fries dusted with cajun spices, served with sweet chilli jam. £5.95 (GF Available)	Homemade black pudding sausage roll and apple chutney £4.50	(V) Barnoldswick bakery sourdough served with balsamic and olive oil £3.50	Pan fried Lancashire sausage bites with honey and wholegrain mustard £5.95 (GF Available)
--------------------------------------------------------------------------------------------------------	-------------------------------------------------------------	----------------------------------------------------------------------------	-------------------------------------------------------------------------------------------

STARTERS

* Minestrone Soup (V) Served with a sourdough croutes (GF Available) (VE Available)	£7.25	* Chicken Liver Parfait Partnered with red onion chutney and artisan ciabatta fingers (GF Available)	£9.95
Smoked Salmon Mousse With creme fraiche, lime and dill served with	£10.95	Bury Black Pudding Bury black pudding topped with a golden crispy egg, served with a rich wholegrain mustard sauce.	£9.95
Sesame Prawn Toast served with crispy seaweed and a citrus and soy dressing	£10.75	* Truffle Garlic Mushrooms On toasted sourdough partnered with crispy onions (GF Available) (VE Available)	£9.95
Crispy Duck Salad served with bitter leaf, clementine, and beetroot.	£10.95		

LUNCH (*) Served Thursday - Saturday 12-4pm

Chicken, Bacon and Brie Served on toasted bread accompanied by skin on fries (GF Available)	£12.50	Lancashire Cheese and Pate board An offering of local Lancashire cheeses, artisan biscuits, sourdough, chutney and chicken liver pate	£16.95
The Springbank Club Pan fried chicken, crispy bacon, lettuce and tomato sided with skin on fries (GF Available)	£12.50	All Day Breakfast Sausage, bacon, beans, mushrooms, hash browns, black pudding, fried egg & sourdough (GF Available) (Vegetarian available)	£14.95
Monte Cristo Lancashire cheese and ham toastie dipped in egg and pan fried, served with skin on fries.	£12.50	Cheddar & Red Onion Chutney Sandwich (V) Cheddar cheese & Red onion chutney served on toasted sourdough with skin on fries	£11.50

DOG MENU

Treat Pots <ul style="list-style-type: none">Bark burgers, beef patties with cheeseBark bangers mini chicken sausagesSunday roast lamb & mint bones	£3.00	Dog Bowls <ul style="list-style-type: none">Roast dinner chicken drumstick, sausage, peas & carrots (wheat free)Fish & chips dried sprats, sweet potato fries & peas (grain free)	£5.00
Doggy Drinks Bark brew dog 'beer' or Paw star dog 'martini'	£3.00	Bowl & Drink £6.50 or Bowl, Drink & Treat £8.50	

SIGNATURE BURGERS (*)

All our burgers are served on a toasted brioche bun and accompanied with skin on fries, lettuce, tomato and gherkin.

Southern Fried Chicken With a ranch dressing	£16.50
Halloumi Burger(V) Served with tomato salsa (GF Available)	£15.95
The Springbank Burger Hand pressed two 4oz beef burgers served with tomato relish, Lancashire cheddar and bacon (GF Available)	£16.95
Black and Blue Hand pressed two 4oz beef burgers with black pudding, blacksticks blue cheese and mustard mayo	£16.95
Fiery Bean Burger(VE on request) served with crunchy kimchi and miso mayo	£15.95

SUNDAY ROAST

Pick Any Starter / Dessert Plus a Sunday Roast or Any Burger

Beef (sirloin), Chicken with homemade stuffing or Vegetarian option served with roast potatoes, seasonal vegetable medley, creamy mash, Yorkshire pudding, cauliflower cheese and gorgeous red wine gravy. (GF Available) Upgrade to XL or DOUBLE MEAT Sunday roast for only £3.50 extra

Fancy sharing? Let us know if you'd like yours served sharer-style on one of our boards.

1 course £19.95, 2 course £26.95 or 3 course £33.95

VE = Vegan alternative available
GF = Gluten free alternative available



* = THURSDAY TWO COURSES £19

PIZZA(*)

Classic Margarita Sundried Tomato & Basil Pesto	£12.95	Ham & Mushroom Roasted Ham with chesnut mushrooms	£14.95
Harissa Chicken Harissa Marinated Chicken & Mango Chutney	£14.95	Breakfast Sausage, Bacon, Tomato, Egg & Mushroom	£14.95
Greek Style Goats Cheese, White Onion & Balsamic	£14.95	Spicy Chorizo Chorizo, Red Onion & Hot Honey	£14.95

MAIN COURSE

*Chicken Supreme Succulent chicken with fondant potato and seasonal vegetables, served with a cranberry and thyme sauce	£18.95	*King Prawn and Chorizo Tagliatelle King prawns and spicy chorizo tossed through tagliatelle with roasted cherry tomatoes, finished with Parmesan and a swirl of basil pesto.	£17.95
Fish Pie A blend of smoked haddock, salmon, and prawns in a creamy leek sauce, topped with buttery mashed potato and a sprinkle of cheddar.	£19.95	*Beetroot Wellington (V) Wrapped in puff pastry served with Mash & Buttered greens	£16.95
Minted Lamb Henry Slow-braised lamb Henry served on rosemary-infused mashed potato, with roasted root vegetables and a port and pear reduction.	£26.95	28 Day Aged British 8oz Sirloin Steak With thick cut chips, Cooked with seasoned butter, roasted mushroom and tomato (GF Available)	£27.95
*Locally Sourced Sausage With buttered mashed potato, rich homemade gravy and Crispy onions (vegan or vegetarian option available) (GF Available)	£15.95	SAUCES - Peppercorn, Blacksticks Blue cheese, Red wine jus & Diane £2.50	
Classic Caesar Salad (V) Made with lettuce, croutons, bacon, Parmesan cheese, and Caesar dressing. Add chicken breast for £2 (GF Available)	£13.95		

SIDES

Creamy mash £3.50 - Mixed and parmesan salad £3.50 - Skin on fries £2.75 - Vegetable medley £2.75 - Aspen fries £3.50 - Salt and pepper chips £4.25 - Onion rings £4.25

DESSERTS (*) All priced at £8.95

- Whitehall Sticky Toffee Pudding (V)**
Classic sticky toffee pudding smothered in toffee sauce, served with warm custard
- The Springbank Eton Mess (V)**
Featuring a mix of forest fruits, meringue and chantilly cream, offering a delightful balance of flavours. (GF Available)
- Lemon and Mixed Berries Tart (V)**
With a vanilla bean ice cream & Topped with mixed berries (Ve & GF Available)

- Baileys Croissant Bread & Butter Pudding**
Rich and indulgent Baileys-infused croissant pudding, served warm with clotted cream ice cream
- Triple Chocolate Brownie (V)**
Created using three of the finest Belgian chocolates. Topped with a chocolate ganache. Served with a kumquat compote and cardamom cream (GF Available)
- Traditional Cheese Board (V) (£5 Supplement)**
For the cheese enthusiasts, A selection of local and popular cheeses served along side a homemade butter & chutney with fruits, biscuits & celery (GF Available)

HOT DRINKS

Americano £3.50 / Espresso £3.25 / Double espresso £3.95 / Cappuccino £4.20 / Latte £4.20 / Hazelnut Latte £4.40
Caramel Latte £4.40 / Mocha £4.20 / Hot chocolate £3.50 / Tea (flavours available) £3.50 / Liqueur coffee £6.95
All above available in decaf or full caffeine and with cows milk or oat milk.

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please ask to speak to a manager before placing an order. Management can advise of all ingredients used.