

Manager - Blake Maxwell



* = THURSDAY TWO COURSES £19

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

***Soup Of The Day** £7.25
Served with a sourdough wedge.
(GF Available) (VE Available)

***Panzanella Salad** £9.95
Heritage tomatoes, baby mozzarella and rustic croutons, finished with fresh basil. (V) (GF Available)

***Courgette & Rosemary Arancini** £9.95
Served on a spicy Napoli sauce and finished with aged Parmesan

Chicken Liver Parfait £10.95
Topped with crispy chicken skin, served with damson chutney and toasted brioche. (GF Available)

Salt & Pepper Squid £11.95
Lightly coated and served with lemon aioli and refreshing fennel slaw.

***Buffalo Chicken Wings** £9.95
Crispy chicken wings coated in tangy buffalo sauce, served with blue cheese sauce and crisp celery.

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

Cajun Chicken, Rocket & Sun-Dried Tomato £12.95
Served on toasted ciabatta accompanied by sriracha mayo and skin on fries (GF Available)

The Springbank Club £12.95
Pan fried chicken, crispy bacon, lettuce and tomato sided with skin on fries (GF Available)

Monte Cristo £12.50
Lancashire cheese and ham toastie dipped in egg and pan fried, served with skin on fries.

Lancashire Cheese and Pate board £17.95
An offering of local Lancashire cheeses, artisan biscuits, sourdough, chutney and chicken liver pate

All Day Breakfast £15.95
Sausage, bacon, beans, mushrooms, hash browns, black pudding, fried egg & sourdough (GF Available) (Vegetarian available)

Mozzarella, Tomato & Pesto (V) £11.50
Served on toasted ciabatta accompanied by skin on fries (GF Available)

DOG MENU

Treat Pots £3.00
• Bark burgers, beef patties with cheese
• Bark bangers mini chicken sausages
• Sunday roast lamb & mint bones

Doggy Drinks £3.00
Bark brew dog 'beer' or Paw star dog 'martini'

Dog Bowls £5.00
• Roast dinner chicken drumstick, sausage, peas & carrots (wheat free)
• Fish & chips dried sprats, sweet potato fries & peas (grain free)



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 £16.50
With a ranch dressing

Halloumi Burger(V) £15.95
Served with tomato salsa (GF Available)

The Springbank Burger £16.95
Hand pressed two 4oz beef burgers served with tomato relish, Lancashire cheddar and bacon (GF Available)

Fiery Bean Burger(VE on request) £15.95
served with pickled fennel and miso mayo

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

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.

VE = Vegan alternative available
GF = Gluten free alternative available



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PIZZA(*)

Classic Margarita Sundried Tomato & Basil Pesto	£12.95	Ham & Mushroom Roasted Ham with chesnut mushrooms	£14.95
Sriracha Chicken Sriracha 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

*Pan-Roasted Chicken Supreme Served with boulangère potatoes, baby leeks and Chantenay carrots, finished with a rich chicken reduction.	£18.95	*Creamy Spinach Gnocchi In a ricotta and spinach cream sauce, topped with garlic and herb pangrattato	£18.95
Crispy Sea Bass Accompanied by pickled fennel, sautéed new potatoes, wilted spinach and a Morecambe Bay shrimp & caper butter.	£21.95	*Beetroot Wellington (V) Wrapped in puff pastry served with Mash & Buttered greens	£17.95
Lamb Rump Cooked pink and served with crispy roasted new potatoes, lightly soured courgette ribbons and vibrant chimichurri.	£24.95	28 Day Aged British 8oz Sirloin Steak With thick cut chips, Cooked with seasoned butter, roasted mushroom and tomato (GF Available)	£29.50
*Locally Sourced Sausage With buttered mashed potato, rich homemade gravy and Crispy onions (vegan or vegetarian option available) (GF Available)	£16.95	SAUCES - Peppercorn, Blacksticks Blue cheese, Red wine jus & Diane £4	
Classic Caesar Salad (V) Made with lettuce, croutons, bacon, Parmesan cheese, and Caesar dressing. Add chicken breast for £2 (GF Available)	£14.95	SIDES Creamy mash £4 - Parmesan salad £4 - Skin on fries £4 - Vegetable medley £4 - Aspen fries £4.50 - Salt and pepper chips £5 - Onion rings £4.25	

DESSERTS (*) All priced at £8.95

Sticky Toffee Pudding (V) Classic sticky toffee pudding smothered in toffee sauce, served with warm custard	Whitehall Gin & Tonic Cheesecake Smooth and luxurious cheesecake topped with our signature Whitehall and hints of tonic
The Springbank Eton Mess (V) Featuring a mix of forest fruits, meringue and chantilly cream, offering a delightful balance of flavours. (GF Available)	Triple Chocolate Brownie (V) Created using three of the finest Belgian chocolates. Topped with a chocolate ganache. Served with mixed berries and a scoop of ice cream (GF Available)
Lemon and Mixed Berries Tart (V) With a vanilla bean ice cream & Topped with mixed berries (Ve & 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)
Vegan Ice Cream (Ve) Served with seasonal berries	

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.

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