

# S P R I N G F I E L D S

Bar and Restaurant

Welcome, please browse our internationally inspired dishes made using the finest local ingredients.

Alongside each item you will see our recommend pairing for the dish, please ask your waiter for more information or advice about drinks selections, prices quoted are for 175ml unless stated.

All our dishes are cooked to order, as such certain dishes will take longer to prepare, please allow for this. To allow you more variety, some of our dishes can be taken as a starter or main course.

## APERITIF

£8

### **Aperol Spritz**

A simple bitter orange drink

### **Kir Royale**

Prosecco & blackcurrant liqueur

### **Rhubarb & Ginger Prosecco**

Gin liqueur mixed with prosecco

## FOR THE TABLE

£3.50

Parmesan Sticks

Mixed Olives

Honey Mustard Pretzel Bites

## STARTERS

### **Smoked Haddock fishcake**

Served on a samphire bed & a prawn bisque

£7.50 / £15.95

*Corte Vigna Pinot Grigio delle Venezie, Italy £6.50*

∞

### **Tatin of Foie Gras**

On an apple & mozzarella tart with a demerara & sherry wine reduction

£9.75 (Supp. £3.00)

*Bolla Prosecco Extra Dry, Triviso, Italy £7.00 (125ml)*

∞

### **Globe artichoke with either Iberico ham or tofu chips V GF**

Accompanied by pickled red cabbage with pine nuts & a balsamic, honey & soy oil

£8.90 (Supp. £2.50)

*Picpoul de Pinet, Petite Ronde, France £7.90*

∞

### **Crispy brie wedges**

Served with a walnut & celery salad & blueberry compote

£6.75

*Tekena Merlot, Central Valley, Chile £7.00*

∞

### **Springfield's Greek salad V GF**

With basil infused feta, balsamic caviar, tomato, cucumber & peppers

£5.75

*Picpoul de Pinet, Petite Ronde, France £7.90*

∞

### **Beef broth GF**

With finely diced root vegetables

£6.25

*Castelbello Rosso, Italia, Italy £6.00*

Items marked V are, or can be, made suitable for vegetarians.

Items marked GF are, or can be, prepared gluten free.

For those with special dietary requirements or allergies who may wish to know more about the ingredients used, please ask a member of staff who will be more than happy to help you.

## MAINS

### **Smoked cod loin GF**

Amid a veil of lemon & honey served with a chickpea, samphire,  
almond & saffron ragout  
£17.00

*Castelbello Rosato, Italy £6.50*

∞

### **Slow cooked rack of lamb GF**

Alongside shallots, chestnuts, rocket, roasted thistle mushrooms  
with a tomato & clove compote  
£17.95

*Chianti, Ruffino, Italy £8.00*

∞

### **Butternut squash & tarragon ravioli V**

Topped with Strathdon blue cheese & pickled walnuts  
£6.50 / £14.95

*Castelbello Rosso, Italia, Italy £6.00*

∞

### **Corn-fed chicken supreme GF**

Served with a sangria infused sauce atop parmesan & chive mash  
£16.75

*Castelbello Rosso, Italia, Italy £6.00*

∞

### **Pan-fried pork fillet**

With a bubble & squeak croquette, caramelized pear  
& a Heather ale jus  
£17.25

*Tekena Merlot, Central Valley, Chile £7.00*

## GRILL

### **Scottish Rib-Eye Steak GF**

Accompanied by a grilled tomato & mushroom,  
hand cut chips & sauce (Peppercorn, Dijon, Mushroom)  
8oz £24.00 (Supp. £6.00) / 10oz £28.00 (Supp. £8.00)

*Portillo Malbec, Uco Valley, Mendoza, Argentina £8.50*

∞

### **Scottish Fillet Steak GF**

Accompanied by a grilled tomato & mushroom,  
hand cut chips & sauce (Peppercorn, Dijon, Mushroom)  
8oz £32.00 (Supp. £11.00)

*Portillo Malbec, Uco Valley, Mendoza, Argentina £8.50*

## SALADS

Enjoy our salads on their own, alternatively add either

### **Sliced chargrilled chicken breast GF**

£4.75

### **Sliced minute steak GF**

£5.00

### **Caesar salad V GF**

Parmesan, anchovies & herb croutons  
£5.50 / £11.25

*Castelbello Rosato, Italy £6.50*

∞

### **Sweet potato salad V GF**

Mixed with sundried cherry tomatoes, pecans, Halloumi  
& a vinaigrette dressing

£6.00 / £13.00

*Corte Vigna Pinot Grigio delle Venezie, Italy £6.50*

∞

### **Crayfish & mango salad GF**

Mixed leaves, sunflower seeds  
& a lemon honey dressing

£6.00 / £12.50

*Nederburg The Manor Chenin Blanc, South Africa £7.20*

## SIDES

### **Garden salad GF**

£3.00

∞

### **Chefs vegetable selection GF**

£3.00

∞

### **Pickled red cabbage, pine nuts GF**

£3.25

∞

### **Onion rings**

£3.25

∞

### **Sweet potato fries**

£3.50

∞

### **Mashed potato GF**

£4.00

∞

### **Hand cut chips GF**

£4.00

A discretionary 10% service charge will be applied to all bills.

For those joining us on a dinner inclusive rate, please note that items marked Supp. Incur an additional cost.

Extra sides are also available at an additional cost.