



## sips

Hugo Spritz  
Tommy's Margarita  
Aperol Spritz  
Negroni

## nibbles

Nocellara, Kalamata & Amfissa olives (ve) 4.5  
Rosemary almonds (ve) 4.5  
Warm sourdough, salted butter (v) 4.5  
Miso Padrón peppers (v) 5

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## starters

Devon crab crostini, chilli, cucumber 11  
Wild mushrooms, toasted sourdough (v) (ve available) 9  
Italian burrata, heritage tomatoes, basil pesto (v) 11.5  
Shredded British chicken Caesar salad 10.5  
Salt & chilli calamari, miso mayo 9.5  
Ham hock & pea terrine, cornichons, toasted sourdough 9.5  
Kiln-smoked salmon, horseradish cream 11

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## sunday roasts

*All served from the carvery with roast potatoes, seasonal greens, roasted roots, Yorkshire pudding, beef dripping gravy*

Roast rump of British beef, horseradish cream 19.5  
Roast chicken, lemon & tarragon stuffing, pig in blanket, bread sauce 19  
Roast loin of pork, crackling, apple sauce 19  
A trio of meats with all the trimmings 23



Wild mushroom bourguignon pie, roast potatoes, seasonal greens, roasted roots, gravy (ve) 18

## sunday sides

Cauliflower cheese (v) 5  
Pigs in blankets 5  
Sea salt & rosemary roast potatoes (ve) 5  
Braised red cabbage (ve) 3.5  
Yorkshire pudding, beef dripping gravy 4.5

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## seasonal

British rack of lamb, warm summer grain salad, baby spinach, crumbled feta 29  
King prawn & Devon crab linguine, chilli butter 19.5  
Grilled French goat's cheese, Waldorf salad, hazelnuts, thyme honey (v) 18  
South-West monkfish, butter makhani sauce, fragrant rice 29.5  
Whole grilled Cornish sole, brown shrimp, samphire, crushed new potatoes 28  
Roasted cauliflower, North Indian spices, summer grain salad (ve) 17

## favourites

Flat iron British chicken, shallot & bacon butter, skin-on chips 18.5  
Grass-fed double beef burger, Cheddar cheese, bacon, house sauce, skin-on chips 18  
Ham hock, eggs, grilled pineapple, skin-on chips 18  
Scottish Loch trout, garlic prawns, sautéed potatoes, buttered greens 20.5  
Korean chicken burger, sesame seaweed, kimchi, gochujang mayo, skin-on chips 18.5  
Beer-battered fish & chips, minted mushy peas, homemade tartare, curry sauce 19.5  
Beetroot red pepper burger, smoked vegan cheese, tapenade, skin-on chips (ve) 17.5  
Grass-fed 28-day aged sirloin, grilled tomato, mushroom, skin-on chips and your choice of peppercorn sauce or beef dripping gravy 34  
British steak & ale pie, mash, roasted roots, buttered cavolo nero 18.5  
Guest pie – ask our team or see the chalkboards for our pie of the day 19

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## sides

Grilled broccoli, lemon, almonds (ve) 5  
Green leaves, apple, celery, thyme honey (v) 5  
Skin-on chips (ve) 5  
Truffle & Parmesan fries 5

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## puddings

Peach melba sundae (v) 7.5  
Proper sticky toffee pudding, chocolate & Guinness ice cream (v) 7.5  
Rich chocolate pot, pistachio brittle (v) 7.5  
Lemon meringue tart (v) 7.5  
Chocolate brownie, vanilla ice cream (v) 7.5  
Apple crumble tart, cinnamon cream (v) (ve available) 7.5

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**Cheese & biscuits for two** – selection of Lancashire cheeses including Button Mill, Kidderton Ash, Stratford Blue and Rothbury Red (v) 23.5

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## mini pudding & a hot drink 6

*Choose any tea or coffee with a small version of our favourite puddings*

Rich chocolate pot, pistachio brittle (v)  
Chocolate brownie, vanilla ice cream (v)  
Lemon meringue tart (v)

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We are committed to supporting biodiverse and regenerative farming practices. All our fish suppliers are MSC certified and all of our meat is from grass-fed cows. All our eggs are free-range and all our vegetables, when in season, are sourced from the British Isles.



## Follow us on social

 @thespringheadsuttonpoyntz

Please talk to us if you have a food allergy, intolerance, coeliac disease. When we prepare food in our pub kitchen, we handle all allergens so we can't guarantee the food is allergen free. Our menu descriptions may not list all ingredients. Scan the QR code for our allergens guide and calorie information or visit: <https://links.digitalpubs.co.uk/680574>  
A printed copy of the allergy information is also available from a team member.  
All weights stated are approximate uncooked weights. (v) Suitable for vegetarians (ve) Suitable for vegans

