

SMALL PLATES

Garlic and Rosemary Focaccia ^(ve) 6.00 balsamic, olive oil	Duck Bon Bons 8.50 hoisin, spring onion
Mixed Olives ^{(ve)(ng)} 6.00 marinated in oil	Vegetable Spring Rolls ^(ve) 7.00 sweet chilli sauce
Prawn Fishcakes ^(ng) 9.00 thai green mayonnaise	Belly Pork Bites ^(ng) 8.50 cajun spice, hoisin, chilli
King Prawns ^(ng) 9.00 garlic, saffron, olive oil	Tempura Chicken ^(ng) 8.00 bbq sauce, sesame seeds
Lamb Kofta ^(ng) 8.50 raita	Guacamole ^(ve) 7.00 tortilla chips
Breaded Halloumi ^(v) 8.00 hot honey drizzle	Hummus ^(ve) 7.00 mixed seeds, flatbread
Spiced Cauliflower Bites ^(ve) 7.50 curry mayonnaise	Skin on Fries ^{(veo)(ng)} 6.00 poacher cheese, truffle oil

GRILL

SG Smash Burger 16.00 classic beef, monteray jack cheese, onion, baby gem lettuce, gherkin, burger sauce, skin on fries, coleslaw double up - 6	8oz Rump Steak ^(ng) 25.00 lincolnshire poacher rocket salad, homecooked chips, confit cherry tomatoes, flat mushroom recommended medium rare
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Chicken Burger 17.00 southern spiced chicken, baby gem lettuce, red onion, sweet chilli mayonnaise, skin on fries, coleslaw double up - 6
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Vegan Smash Burger ^(ve) 16.00 vegan patty, vegan cheese, onion, baby gem lettuce, tomato, hummus, skin on fries double up - 6

Marinated Chicken ^(ng) 21.00 lincolnshire poacher rocket salad, homecooked chips, confit cherry tomatoes, flat mushroom

8oz Sirloin Steak ^(ng) 30.00 lincolnshire poacher rocket salad, homecooked chips, confit cherry tomatoes, flat mushroom

Getting Saucy...

Peppercorn ^(ng) 4.00
Dianne ^(ng) 4.00
Stilton and Red Wine ^(ng) 4.00
Beef Gravy ^(ng) 4.00
Bearnaise ^{(v)(ng)} 4.00

signatures

Asian Stir Fry ^(v) 17.00 mixed vegetables, egg noodles, chinese bbq sauce add belly pork bites - 4 add king prawn - 6

Tomato and Herb Ragù ^(veo) tomato and herb sauce, pappardelle pasta, poacher and panko crumb vegetable - 17 slow braised beef - 19
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Caesar Salad ^(ngo) crispy pancetta, lettuce, anchovies, croutons, poacher cheese, caesar dressing chicken - 19 salmon - 21 spiced cauliflower bites - 16
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Beef and Ale Pie 19.00 pulled beef and ale pie, ale gravy, home cooked chips and garden peas or mash potato and seasonal vegetables
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Vegetable Pie ^(v) 18.00 roasted tomato and vegetable pie, gravy, home cooked chips and garden peas or mash potato and seasonal vegetables

Smoked Haddock Fishcake 20.00 bearnaise sauce, tenderstem broccoli, poached egg
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Oscar Cleves Haddock ^(ngo) beer battered haddock, home cooked chips, garden or mushy peas, lemon, tartar sauce small 8oz - 19 large 10oz - 24

Sri Lankan Curry ^{(ve)(ng)} 17.00 vegetable curry, sticky rice add chicken - 4 add king prawn - 6

Beef Bourguignon ^(ng) 26.00 blade of beef, creamed poacher potatoes, roast onions, green beans, red wine jus
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Tandoori Marinated Lamb ^(ng) 26.00 baked onion and tomato sauce, spiced bombay potatoes

Mediterranean Flatbread ^(veo) 16.00 roasted mediterranean vegetables, harissa and tomato salsa, rocket, hot honey drizzle, apricot and mint mayonnaise
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Lamb Kofta Flatbread 19.00 lamb kofta, harissa and tomato salsa, red onion, red cabbage, apricot and mint mayonnaise

Ham, Egg and Chips ^(ng) 17.00 honey roasted ham, duo fried eggs, homecooked chips, tomato chutney

SANDWICHES & WRAPS

choose between white, wholemeal or a wrap

Tuna Mayonnaise ^(ngo) 9.00 cucumber

Roast Beef ^(ngo) 10.00 pesto mayonnaise, rocket

Melted Brie and Tomato ^{(v)(ngo)} 10.00 add pancetta - 2

Haddock Goujons ^(ngo) 10.00 tartar sauce
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Lincolnshire Sausage 10.00 red onion chutney

Southern Spiced Chicken 12.00 monteray jack cheese, sweet chilli mayonnaise
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Ham and Tomato ^(ngo) 9.00 honey roasted ham

Sweet Potato Falafel ^(ve) 9.00 rocket, hummus

SIDES

Homecooked Chips ^{(ve)(ng)} 5.00

Skin on Fries ^{(ve)(ng)} 5.00
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Sweet Potato Fries ^{(ve)(ng)} 5.00

Mac and Cheese ^(v) 7.00

Garlic Focaccia ^(veo) 6.00

Onion Rings ^{(ve)(ngo)} 5.00

Tenderstem Broccoli ^{(ve)(ng)} 5.00
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Rosemary & Sea Salt Baby Potatoes ^{(ve)(ng)} 6.00
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THE DATE edit

A modern reimagining of our couples menu, featuring thoughtfully curated dishes designed to be shared and enjoyed together. Available every Friday and Saturday evening.



ALLERGENS

Please scan the QR code or visit:
www.stallingboroughgrange.com/allergen-information

(v) vegetarian • (ve) vegan • (veo) vegan option available (ng) non gluten • (ngo) non gluten option available.

We cannot guarantee our dishes are allergen free and dish descriptions do not include all ingredients used in the recipes. For specific allergy and dietary information please follow the QR code on this menu or speak to your server. Dishes with fish may contain bones and some olives contain stones. Items on this menu are subject to change and availability.

OFFERS

SANDWICH & DRINK

Available Monday - Saturday
12pm - 4pm

Drink Includes:
½ Amstel, ½ John Smiths, House Wine,
Pepsi, Pepsi Max, Lemonade, Soda

£10

FISH FRIDAY

Available Friday
12pm - 4pm

Includes:
8oz Beer Battered Haddock & Chips

£14.50

TAPAS THURSDAY

Available Thursday
12pm - 9pm

Enjoy any 3 of our Small Plates

£21



GIFT VOUCHERS

Please scan the QR code or visit:
www.stallingboroughgrange.com

DESSERTS

Pear and Raspberry Cheesecake ginger biscuit base, clotted cream	8.50
Lemon Posset Drizzle Trifle (v) lemon drizzle sponge, lemon posset, chantilly, crushed amaretti biscuits, raspberries	8.50
Minted Jam Rolly Polly(v) creamy custard	8.50
Banana and Chocolate Eton Mess(v) chantilly, broken meringue, banana, toffee sauce, chocolate and banana loaf	8.50
Chocolate Brownie(veo)(ngo) white chocolate chantilly, grantham gingerbread, blueberry compote	8.50
Trio of Ice Cream(veo)(ng) vanilla, strawberry, chocolate, coulis, fresh berries	8.50
Lincolnshire Cheese Platter(v)(ngo) cotehill yellow, cotehill blue, lincolnshire poacher, biscuits, frozen grapes, celery, plumbread, chutney	11.00

KIDS menu

Mac and Cheese(v) pasta tubes baked in a creamy sauce with monterey jack cheese	9.50
Beef Ragù tomato and herb sauce, pappardelle pasta, poacher and panko crumb	9.50
Mediterranean Flatbread(veo) roasted mediterranean vegetables, harissa and tomato salsa, rocket, hot honey drizzle, apricot and mint mayonnaise	9.50
Haddock Goujons(ngo) two crispy battered goujons, skin on fries, garden or mushy peas	9.50
Chicken Goujons(ngo) two crispy battered chicken goujons, skin on fries	9.50
Sausage and Mash two lincolnshire sausages, mash potato, gravy	9.50
Sunday Roast(veo)(ngo) chicken, beef or nut terrine, sausage meat stuffing yorkshire pudding, roast potatoes, creamed potatoes, roasted carrot, medley of greens, gravy <i>only available sundays</i>	12.50

Sunday Roast

ONLY AVAILABLE SUNDAYS

Supreme of Chicken(ngo) sausage meat stuffing, yorkshire pudding, roast potatoes, creamed potatoes, roasted carrot, medley of greens, gravy <i>small - 16 large - 20</i>	
Rump of Beef(ngo) sausage meat stuffing, yorkshire pudding, roast potatoes, creamed potatoes, roasted carrot, medley of greens, gravy <i>small - 18 large - 22</i>	
Rump of Lamb(ngo) sausage meat stuffing, yorkshire pudding, roast potatoes, creamed potatoes, roasted carrot, medley of greens, gravy <i>small - 21 large - 25</i>	

Salmon Supreme(ngo) roast potatoes, creamed potatoes, roasted carrot, medley of greens, dill sauce <i>small - 18 large - 22</i>	
Roasted Nut Terrine(veo)(ngo) yorkshire pudding, roast potatoes, creamed potatoes, roasted carrot, medley of greens, onion gravy <i>small - 16 large - 20</i>	
Cauliflower Cheese(v)(ng)	6.00



Please note that all our offers are subject to availability. Offers can not be used in conjunction with any other offers or discounts running at the time. For more information please speak to your server.

RESTAURANT