

STARTERS

Homemade Soup of the Day (v)(g)

homemade bread roll, herb butter
7.50

Smoked Haddock Fishcakes

lincolnshire poacher, sauce gribiche, rocket, poached egg
8

Prawn Cocktail (g)

cucumber and sweet chilli mayonnaise, gem lettuce, roast lemon, pumpnickel
9

Marinated Portobello Mushroom (g)(vgn)

red onion relish, goats cheese mousse, tarragon oil
7.50

Sourdough Bread (vgn)(g)

balsamic olive oil, herb butter
4

Chorizo and Lincolnshire Sausage Scotch Egg

panko crumb, chorizo disks, tomato and chilli puree
9.50

MAIN COURSE

Breaded Chicken Katsu

katsu curry sauce, almond and fruit pilaf, mangetout
19

Beef, Ale and Red Onion Suet Pie

pulled beef, red onion and ale pie, ale gravy, home cooked chips and garden peas or mash potato and seasonal vegetables
16

Tomato and Herb Ragù

slow braised beef or vegetable, tomato and herb sauce, buttered spaghetti, poacher and panko crumb
slow braised beef - 19 vegetable (vgn) - 16

Ploughman's Platter

black pudding and sausage pinwheel, homecooked ham, lincolnshire poacher, piccalilli, pickled onions, homemade chutney, farmhouse bread
16

Gammon Steak (g)

fried egg, cherry vine tomatoes, flat mushroom, rocket poacher salad, home cooked chips
19

8oz Rump Steak (g)

cherry vine tomatoes, flat mushroom, rocket poacher salad, home cooked chips
22

Oscar Cleves Beer Battered Haddock (g)

home cooked chips, garden or mushy peas, lemon, tartar sauce
small 8oz - 16 large 10oz - 19

Breaded Scampi

skin on fries, garden or mushy peas, lemon tartar sauce
8 piece - 14 12 piece - 16

FRESHLY PREPARED BURGER

*all served with tomato, gem lettuce, gherkins in a toasted bun with skin on fries and homemade coleslaw (g)
double up any of our burgers - 5*

SG Chicken Burger

pancetta, chimichurri
mayonnaise, monterey
jack cheese
16

SG Burger

6oz prime minced steak
burger, pancetta, monterey
jack cheese
16

Battered Haddock Burger

sauce gribiche, monterey
jack cheese
16

Vegan Burger (vgn)

vegan cheese, beetroot,
chickpea, mushroom,
walnut, quinoa
15

TACOS

all served with rocket, house salad, skin on fries and homemade coleslaw

Chinese Pulled Pork

spring onion
16

Mixed Seafood

chimichurri dressing
16

5 Bean Tomato and Vegetable Chilli (vgn)

chilli dressing
14

SANDWICHES & WRAPS

*all served with homemade coleslaw and salad garnish
choose between spanish baguette or wrap*

Homecooked Ham and Tomato
9.50

Brie and Tomato
9.50

**Cheddar Cheese and Red Onion
Chutney**
9.50

**Grilled Chicken with Monterey
Jack Cheese**
10

**Lincolnshire Sausage and Red
Onion Chutney**
9.95

Zesty Tuna Mayonnaise
9.50

**Chinese Stir Fried Steak and
Hoisin Glaze**
12.50

PLT
pancetta, lettuce, tomato
10

Prawn and Pink Gin Marie Sauce
11.50

Stallingborough Club
toasted bread, grilled chicken, pancetta, prawn
and marie rose, baby gem
12.50

SALADS

all served with dill potatoes and homemade coleslaw

**Prawn and Pink Gin
Marie Sauce**
15

Tuna Mayonnaise
13

Homecooked Ham
13

Chargrilled Chicken
14

Cheddar Cheese
13

Salmon
15

SIDES

Homecooked Chips	4	Creamed Potatoes	4	Seasonal Vegetables	4
Skin on Fries	4	Onion Rings	4	Garden Salad	4
Sweet Potato Fries	4	Garlic Ciabatta	4	Buttered Asparagus	4
Buttered New Potatoes	4	Steamed Rice	4	Coleslaw	3