

STARTERS

Appetizers

Warm Sourdough Bread (ngo)(veo)	5.00
balsamic, olive oil, herb butter	
Garlic Focaccia (v)	5.00
Mixed Olives (ng) (ve)	4.50

Soup of the Day (ngo)(veo)	7.50
farmhouse bread, herb butter	

Baked Flat Mushroom (ngo)(veo)	8.00
creamy button mushroom, toasted focaccia, poacher crisp	

Chicken Liver Parfait (ngo)	8.50
blackberry and apple chutney, sourdough, rocket	

Tian of Crab and Crayfish (ng)	9.50
avocado and dill mayonnaise, cos lettuce, tomato concasse	

Mini Yorkshire Pudding	8.00
pig in blanket, cranberry gravy	

Duck Bon Bon	9.50
hoisin sesame dressing, pickled blackberries, spring onion	

Goats Cheese Tart (ngo)(v)	8.50
red onion, rocket, tomato and balsamic salad	

signatures

Roast Breast of Turkey (ngo)	23.00
pigs in blankets, apricot and sage stuffing, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle, roast gravy	

Supreme of Salmon (ng)	24.00
choron sauce, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle, fresh dill	

Slow Braised Blade of Beef (ngo)	23.00
creamy button mushroom and dienne sauce, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle	

Sweet Potato and Feta Tartlet (veo)	19.00
red pepper sauce, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle	

GRILL

Classic SG Burger (ngo)	17.00
classic beef, pancetta, monteray jack cheese, gem lettuce, gherkin, tomato, skin on fries, coleslaw	
double up - 5	

Battered Turkey Burger (ngo)	18.00
pancetta, lincolnshire sausage stuffing, cranberry mayonnaise, skin on fries, sprout coleslaw	
double up - 5	

8oz Sirloin (ng)	29.00
lincolnshire poacher rocket salad, homecooked chips, confit cherry tomatoes, flat mushroom	
recommended medium rare	

8oz Fillet Steak (ng)	37.00
lincolnshire poacher rocket salad, homecooked chips, confit cherry tomatoes, flat mushroom	
recommended rare	

Getting Saucy...

Peppercorn (ng)	4.00
Dianne (ng)	4.00
Stilton & Red Wine (ng)	4.00
Garlic Mushroom & Coriander (ng)	4.00
Beef Gravy (ng)	4.00

TRADITIONALS

Chargrilled Marinated Chicken (ng)	23.00
garlic mushroom and coriander sauce, green beans, confit roast potatoes	

Fish Pie (ng)	26.00
fish bound cream dill hollandaise, spring onion, lincolnshire poacher mash, green vegetables	

Spaghetti Bolognese	18.00
minced beef bolognese, spaghetti, gremolata, garlic focaccia	

Breaded Scampi (ngo)	
skin on fries, garden or mushy peas, lemon and tartar sauce	
8 piece - 16 12 piece - 19	

Beef and Ale Pie	18.00
pulled beef and ale pie, ale gravy, home cooked chips and garden peas or mash potato and seasonal vegetables	

Oscar Cleves Haddock (ngo)	
beer battered haddock, home cooked chips, garden or mushy peas, lemon, tartar sauce	
small 8oz - 18 large 10oz - 22	

Nut Roast Wellington (veo)	19.00
nut roast and sweet potato, sauté tender stem, confit roast potatoes, tomato jus	

5 Bean Chilli (ngo)(ve)	16.00
wild rice, broken nachos	

festive FAYRE

Carrot and Tarragon Soup (ngo)(veo)	
garlic and herb croute, farmhouse bread, herb butter	

Chicken Liver Parfait (ngo)	
blackberry and apple chutney, sourdough soldiers, rocket	

Roast Breast of Turkey (ngo)	
pigs in blankets, apricot and sage stuffing, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle, roast gravy	

Supreme of Salmon (ng)	
choron sauce, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle, fresh dill	

Dark Chocolate Torte (ngo)	
white chocolate glaze, gingerbread crumb, orange and meringue chantilly	

Banoffee Pie (ngo)(veo)	
banana and rum toffee sauce, coconut cream, raspberries	

Tian of Crayfish and Crab (ng)	
avocado and dill mayonnaise, cos lettuce, tomato concasse	

Slow Braised Blade of Beef (ng)	
creamy button mushroom and dienne sauce, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle	

Sweet Potato and Feta Tartlet (veo)	
red pepper sauce, honey roast parsnip and spiced carrot, triple cooked roast potatoes, creamy mash, vegetable bundle	

Steamed Lincolnshire Carrot Christmas Pudding (ngo)(veo)	
brandy custard, mandarin compote	

Adults	2 Course - 28.00	3 Course - 35.00
Children	2 Course - 18.00	3 Course - 25.00

SIDES

Homecooked Chips	5.00
Skin on Fries	5.00
Sweet Potato Fries	5.00
New Potatoes	5.00
Mash Potatoes	5.00
Roast Potatoes	5.00
Garlic Focaccia	5.00
Pigs in Blankets	5.00
Tenderstem Broccoli	5.00
Green Vegetables	5.00
House Salad	5.00
Coleslaw	3.50



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

Lunchtime

SANDWICH & DRINK

Available Monday - Saturday
12pm - 4pm

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

£10

FISH FRIDAY

Available Friday
12pm - 4pm

Includes:
8oz Beer Battered Haddock & Chips
Pot of Tea

£14.50

festive afternoon tea

Available 1st - 24th December
Monday - Saturday
12pm - 3pm

£25



GIFT VOUCHERS

Please scan the QR code or visit:
stallingboroughgrange.com

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.

DESSERTS

Steamed Lincolnshire Carrot 8.00
Christmas Pudding (ngo)(veo)
brandy custard, mandarin compote

Banoffee Pie (ngo)(veo) 8.00
banana and rum toffee sauce, coconut cream,
raspberries

Dark Chocolate Torte (ngo)(v) 8.00
white chocolate glaze, gingerbread crumb, orange
and meringue chantilly

Strawberry and Raspberry Eton 8.00
Mess (ngo)(v)
christmas jam, meringue, gingerbread, chocolate
shards

Bread and Butter Pudding (v) 8.00
lemon, orange and eggnog bread and butter,
cinnamon, white chocolate cream anglaise

Trio of Ice Cream (ngo)(veo) 8.00
brandy snap basket, coulis, berries

Lincolnshire Cheese Platter (ngo)(v) 11.00
cotehill yellow, cotehill blue, lincolnshire
poacher, biscuits, frozen grapes, celery,
plumbread, chutney

HOT DRINKS

Americano 3.50

Espresso 3.30

Cappuccino 3.90

Flat White 4.20

Latte 4.20

Floater Coffee 4.10

Liquor Coffee 7.30

baileys, irish, calypso

Mocha 4.20

Hot Chocolate 4.20

Selection of Tea 3.50

Syrup 0.80

Decaffeinated coffee available

KIDS menu

Mac & Cheese (ngo)(v)
pasta tubes baked in a creamy sauce with
monterey jack cheese

Classic SG Burger (ngo)
4oz beef burger patty, cheese, skin on fries or
crispy salad

Vegan SG Burger (ngo)(ve)
4oz vegan patty, skin on fries or crispy salad

Haddock Goujons (ngo)
two crispy battered goujons, homecooked chips,
garden or mushy peas

Chicken Goujons (ngo)
two crispy battered chicken goujons, homecooked
chips

Sausage & Mash
two lincolnshire sausages, mash potato, gravy

Kids Main & Ice Cream

9.50



RESTAURANT