

STARTERS

Appetizers

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

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

Chicken Wings (ng)	8.00
lemon, pink peppercorn, garlic, radish fennel slaw	

Lincolnshire Scotch Egg	9.50
tomato basil compote, pesto glaze	

Breaded Brie Wedges(v)	8.50
redcurrant, red onion chutney, green leaves	

Curried Tempura King Prawns (ngo)	13.00
cauliflower puree, onion bhaji, scallions	

Tempura Asparagus (ngo)(veo)	8.50
sour cream, sweet chilli dip	

Smoked Haddock & Leek Tartlet	8.50
lincolnshire poacher hollandaise, asparagus	

Crayfish & Smoked Salmon (ngo)	9.50
pancetta, avocado mayonnaise, green leaves, pumpernickel	

TRADITIONALS

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

Slow Braised Beef Ragu	18.00
tomato and herb sauce, buttered spaghetti, poacher and panko crumb	

Vegetable Ragu (veo)	16.00
tomato and herb sauce, buttered spaghetti, poacher and panko crumb	

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

Baby BBQ Pork Rack Ribs (ng)	
house salad, coleslaw, skin on fries	
half rack - 19 full rack - 26	

Chicken Penne	18.00
red onion, mushroom, green pesto, creamy penne pasta	

SALADS

Chicken Caesar Salad (ngo)	19.00
grilled chicken breast, crispy pancetta, lettuce, anchovies, croutons, poacher cheese, caesar dressing, roasted new potatoes	

Niçoise Salad (ng)	24.00
chargrilled tuna loin, marinated olives, red onion, green beans, boiled egg, oregano dressing, roasted new potatoes	
served pink	

Roast Asparagus Salad (ng)(ve)	17.00
apple, walnut, quinoa, orange salad, celery, rocket, gem, shoots, roasted new potatoes	

signatures

Honey Roast Duck Breast (ng)	26.00
confit leg, potato terrine, green beans, cherry red wine jus	

Katsu Monkfish Tail	26.00
panko breadcrumb, prawn sauce, mange tout, wild rice	

Minted Rump of Lamb Wellington	28.00
melting puff pastry, root vegetable puree, lamb glaze	

Fillet of Beef (ng)	39.00
wild mushroom and poacher cheese gratin, roast thyme mash, redcurrant jus	
served medium rare	

Chicken Supreme (ng)	23.00
wrapped in pancetta, mozzarella glaze, roast cherry tomato sauce	

Mixed Seafood Chowder	26.00
salmon, prawns, haddock, orzo, herbs, white wine, cream	

Supreme of Salmon (ng)	26.00
asparagus, champ mash, prawn and dill hollandaise	

Broccoli and Walnut Tartlet (ve)	19.00
crushed new potatoes, blistered tomatoes, pink peppercorn sauce	

PIZZA

BBQ Pulled Pork (ngo)	16.00
8" sour dough base, tomato sauce, monteray jack and mozzarella	

Chicken & Chorizo (ngo)	16.00
8" sour dough base, tomato sauce, monteray jack and mozzarella	

Pepperoni (ngo)	15.00
8" sour dough base, mixed peppers, tomato sauce, monteray jack and mozzarella	

Mediterranean Vegetable (ngo)(veo)	14.00
8" sour dough base, fennel, tomato sauce, monteray jack and mozzarella	

GRILL

lincolnshire poacher rocket salad, homecooked chips, confit cherry tomatoes, flat mushroom

8oz Rump (ng)	24.00
recommended medium rare	

8oz Sirloin (ng)	29.00
------------------	-------

8oz Fillet (ng)	37.00
-----------------	-------

8oz Gammon Steak (ng)	21.00
duo fried eggs	

Marinated Chicken Breast (ng)	23.00
marinated in garlic and thyme	

Prime Tuna Loin Steak (ng)	24.00
served pink	

Spiced Aubergine (ng)(veo)	18.50
garam masala spiced	

TOPPERS

BBQ Half Rack of Ribs (ng)	12.00
----------------------------	-------

6 Piece Scampi	8.00
----------------	------

Flat Mushroom & Stilton (ng)(v)	5.00
---------------------------------	------

Duo Fried Eggs (ng)(v)	4.00
------------------------	------

Pancetta & Monteray Jack (ng)	6.00
-------------------------------	------

4 Tempura King Prawns (ngo)	9.00
-----------------------------	------

SIDES

Homecooked Chips	5.00
------------------	------

Skin on Fries	5.00
---------------	------

Sweet Potato Fries	5.00
--------------------	------

New Potatoes	5.00
--------------	------

Mash Potatoes	5.00
---------------	------

Onion Rings	5.00
-------------	------

Garlic Ciabatta	5.00
-----------------	------

Vegetable Panache	5.00
-------------------	------

Green Beans	5.00
-------------	------

Asparagus	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.

Getting Saucy...

Peppercorn (ng)	4.00
-----------------	------

Dianne (ng)	4.00
-------------	------

Prawn & Dill Hollandaise (ng)	4.00
-------------------------------	------

Béarnaise (ng)(v)	4.00
-------------------	------

Stilton & Red Wine (ng)(v)	4.00
----------------------------	------

Katsu	4.00
-------	------

OFFERS

Lunchtime

SANDWICH & DRINK

Available Monday - Saturday
12pm - 2pm

£10

FISH FRIDAY

Available Friday
12pm - 2pm

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

£12.50

candlelit couples

Available Friday & Saturday
5pm - 9pm

Includes:
3 Course Dinner for Two
125ml Glass of House Wine Each

£60



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

Lemon & Lime Cheesecake (ngo) 8.00
grantham gingerbread base, clotted cream, raspberry sauce

Chocolate Brownie (ngo) 8.00
fruits of the forest, chantilly cream, berries, amaretti biscuit

Citrus Syrup Steam Pudding 8.00
creamy custard

Baked Alaska 8.00
artic roll, toasted meringue, pistachios

Trio of Ice Cream (ngo) 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 | 3.80

Espresso 3.30 | 3.70

Cappuccino 3.90 | 4.20

Flat White 4.20 | 4.50

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

Dcaffeinated 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 & Drink

9.50

SUNDAY LUNCH

AVAILABLE SUNDAY
12PM - 7PM

Sunday Lunch starting from 17.00

book today

RESTAURANT