

THE DATE EDIT



FRIDAY
SATURDAY

INTRODUCING THE DATE EDIT

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

OUR DINING EVENINGS AT A GLANCE

The Date Edit is available
every Friday and
Saturday evening, served
between 5pm and 9pm,
perfect for relaxed nights
dining.

HOW TO RESERVE YOUR TABLE

Scan the QR code below
to book online quickly
and easily, or speak to a
member of our friendly
team who will be happy
to assist you.



THE DATE EDIT

SOURDOUGH BREAD AND OLIVES

balsamic and olive oil, mixed olives

LINCOLNSHIRE SCOTCH EGG

tomato basil compote and a pesto glaze

CHICKEN WINGS

lemon, pink peppercorn garlic, radish fennel slaw

BREADED BRIE WEDGE

redcurrant and red onion chutney, green leaves

TEMPURA ASPARAGUS

sour cream and sweet chilli dip

CLASSIC SG BURGER

pancetta, monteray jack cheese, gem lettuce, gherkin, tomato, skin on fries, coleslaw

½ RACK BABY BBQ PORK RIBS

house salad, coleslaw, skin on fries

VEGETABLE RAGU

tomato and herb sauce, buttered spaghetti, poacher and panko crumb

CHICKEN SUPREME

wrapped in pancetta, mozzarella glaze, roast cherry tomato sauce

PRIME TUNA LOIN STEAK

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

8OZ RUMP STEAK **

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

KATSU MONKFISH TAIL **

panko breadcrumb, prawn sauce, mange tout, wild rice

CHICKEN PENNE

red onion, mushroom, green pesto, creamy penne pasta

CHICKEN CAESAR SALAD

grilled chicken, pancetta, lettuce, anchovies, croutons, poacher, caesar dressing, roasted new potatoes

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LEMON AND LIME CHEESECAKE

grantham gingerbread base, clotted cream, raspberry sauce

CHOCOLATE BROWNIE

fruits of the forest, chantilly cream, berries, amaretti biscuit

CITRUS SYRUP STEAM PUDDING

creamy custard

LINCOLNSHIRE CHEESE PLATTER **

cotehill yellow, cotehill blue, lincolnshire poacher, biscuits, frozen grapes, celery, plumbread, chutney

SOMETHING EXTRA

SKIN ON FRIES

GARLIC CIABATTA

ONION RINGS

ASPARAGUS

£5 Per Side

PEPPERCORN SAUCE

DIANNE

STILTON AND RED WINE

BEARNAISE

£4 per sauce

2 COURSE AND DRINK

£50 per couple

PICK YOUR POUR

A PERFECT FINISH

£10

Gordons Gin and Tonic

Espresso Martini

Glass of Wine

Old Fashioned

Bottle Peroni

Amaretto Sour

Bottle 0.0% Peroni

JD Honey Sour

Soft Drink

Irish Coffee

3 COURSE AND DRINK

£60 per couple