

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

Gordons Gin and Tonic
Glass of Wine
Bottle Peroni
Bottle 0.0% Peroni
Soft Drink

A PERFECT FINISH

£10

Espresso Martini
Old Fashioned
Amaretto Sour
JD Honey Sour
Irish Coffee

3 COURSE AND DRINK

£60 per couple

The Date Edit at Stallingborough Grange Hotel

** A supplement of £5 applies to starred dishes