S

4.50

Warm Sourdough Bread (veo) balsamic, olive oil, herb butter

Garlic Ciabatta (v) 5.00

Mixed Olives (ng) (ve)

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

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

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) 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

BURGERS

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

Moroccon Pulled Lamb (ngo) 18.00 guacamole, monteray jack cheese, gem lettuce, gherkin, tomato, skin on fries, coleslaw double up - 5

Lincolnshire Sausage & Chorizo 17.00 fried egg, pesto mayonnaise, gem lettuce, gherkin, tomato, skin on fries, coleslaw *double up - 5*

Vegan SG Burger (ngo)(ve) 15.00 beetroot, chickpea, quinoa, walnut and mushroom patty, vegan cheese, gem lettuce, gherkin, tomato, skin on fries double up - 5

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, mozarella 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



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

8oz Rump (ng) 24 00

recommended medium rare	24.00
8oz Sirloin (ng)	29.00
8oz Fillet (ng)	37.00
8oz Gammon Steak (ng) duo fried eggs	21.00
Marinated Chicken Breast (ng) marinated in garlic and thyme	23.00
Prime Tuna Loin Steak (ng) served pink	24.00
Spiced Aubergine (ng)(veo) garam masala spiced	18.50

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

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

Getting Soury...

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Peppercorn (ng)	4.00		Béarnaise (ng)(v)	4.00
Dianne (ng)	4.00		Stilton & Red Wine (ng)(v)	4.00
Prawn & Dill Hollandaise (ng	4.00		Katsu	4.00

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



(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

Lunchtione

SANDWICH & DRINK

Available Monday - Saturday 12pm - 2pm

£10

FISH FRIDAY

Available Friday

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

£12.50

candlelit

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,

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

H O T D R I N K S

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 baileys, irish, calypso	7.30
Mocha	4.20
Hot Chocolate	4.20
Selection of Tea	3.50
Syrup	0.80

Decaffeinated coffee available



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

