

THE LINCOLN HOTEL



Sunday lunch menu

We source our ingredients from carefully selected local suppliers, offering fresh and seasonal produce from all over Lincolnshire

Starters

Soup of the day, cheese scone, whipped butter v vGO GFO
Smoked salmon mousse, pickled cucumber, orange segments, orange aioli GF
Goat's cheese and chive bon bon, poached beetroot, balsamic, pastry tuile v
Chicken liver parfait, sliced and toasted bread roll, apple, plum and raisin marmalade GFO
Spicy corn fritters, red onion marmalade VG GF

Main courses

All mains are served with seasonal vegetables and gravy

Roast topside of beef, beef dripping roast potatoes, Yorkshire pudding, beef gravy GFO
Roast pork, roast potatoes, toffee apple puree, sausage meat stuffing,
wholegrain mustard gravy GFO
Pan fried chicken breast, chive mashed potato, honey glazed parsnip, tarragon gravy GF
Pan fried sea bream, crushed new potatoes, wilted kale, caper cream sauce GF
Butternut and spinach wellington, chive mashed potato, wilted greens,
tarragon cream sauce VG GFO

Sides (all £4)

Triple cooked chunky chips VG GF
Tiger fries VG GF
Chive mashed potato VG GF
Roast parsnips VG GF

Desserts

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v
Belgian chocolate truffle cake, chocolate soil, orange puree,
vanilla bean ice cream VG GF
Lemon tart, macerated berries, Chantilly cream, dark chocolate flakes vGO GF
Cherry Bakewell cheesecake, mandarin sorbet v
Selection of ice creams and sorbets vGO GF

Complimentary

Choose from a pot of freshly brewed tea or freshly brewed Stokes cafetière coffee

2 courses £23 3 courses £28

(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES