

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, warm bread roll VG GFO
Ham hock fritters, brioche and mustard crumb, piccalilli GFO
Smoked cod and gruyere fishcake, charred lemon, spring onion and fennel salad, dill aioli
Toasted goat's cheese, beetroot ketchup, pickled golden beetroot, flatbread crisp,
roasted pine nuts V GFO
Wild mushroom and blue cheese arancini, truffle and chive vegan aioli, curly endive salad VG GF

Main courses

All mains are served with seasonal vegetables and gravy

- Roast topside of beef, roast potatoes, Yorkshire pudding, sausage meat stuffing, beef gravy GFO
Roast pork, roast potatoes, burnt apple puree, sausage meat stuffing, Yorkshire pudding,
crackling, gravy GFO
Pan fried chicken supreme, tarragon mashed potatoes, wild mushrooms, buttered kale,
chasseur sauce GF
Baked salmon fillet, fondant potato, tenderstem broccoli, caperberry and dill cream sauce GF
Summer vegetable wellington, chive mashed potato, smoked passata sauce, wilted kale VG

Sides (all £4)

- Triple cooked chips VG GF
Buttered tenderstem broccoli VG GF
Chive mashed potato VG GF
Sweet potato fries VG GF

Desserts

- Treacle sponge, pulled honeycomb, pistachio ice cream V
Lemon tart, amaretto Chantilly cream, raspberry compote, raspberry sorbet VGO GF
British rhubarb and orange crumble, vanilla creme anglaise VG GFO
Chocolate and salted caramel tart, honeycomb, shortbread crumble,
vegan strawberry ice cream VG GF
Summer berry Eton mess, crushed meringue, Chantilly cream, mango sorbet VGO GF

Complimentary

Choose from a pot of freshly brewed tea or freshly brewed Stokes cafeti re 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