

## 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, baby gem, lemon and truffle mayonnaise, onion loaf GFO  
Chicken liver parfait, tomato and sweet chilli chutney, toasted mini brioche roll GFO  
Mozzarella, tomato, pesto, toasted pine nuts, balsamic dressed rocket salad v GF  
Beetroot falafel, sumac aioli, wakame seaweed salad VG GF

### Main courses

All mains are served with seasonal vegetables and gravy

Roast topside of beef, beef dripping roast potatoes, Yorkshire pudding, sausage meat stuffing, horseradish sauce GFO  
Roast pork, roast potatoes, sausage meat stuffing, crackling GFO  
Pan fried chicken breast with sausage meat bon bon, roast potatoes, thyme and pancetta gravy GF  
Pan fried sea bass, buttered baby new potatoes, tenderstem broccoli, white wine and prawn sauce GF  
Potato gnocchi, tenderstem broccoli and peas, truffle oil cream VG GF

### Sides (all £4)

Triple cooked chunky chips VG GF  
Sweet potato fries VG GF  
Chive mashed potato VG GF  
Tenderstem broccoli, toasted pine nuts VG GF

### Desserts

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v  
White chocolate and cherry cheesecake, vanilla ice cream VG GF  
Chocolate brownie tart, strawberry ice cream VG GF  
Summer berry Eton mess, Chantilly cream, mango ice cream v GF  
Selection of ice creams and sorbets v 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