

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
- Guinness cured salmon, creme fraiche tartare, kohlrabi, cucumber chutney, rye bread croutons GFO
- Cheese soufflé, leek and blue cheese sauce, parmesan crisps v
- Bone marrow bon bon, aioli, pickled radish, shallot ring
- Stuffed leeks with goat's cheese, pickled mushroom, truffle aioli v vGO

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
- Pan fried chicken breast, chorizo pomodoro sauce, parmesan crisps, rocket salad GF
- Roast pork, roast potatoes, sausage meat stuffing, crackling GFO
- Pan fried calves' liver, roasted red onion, horseradish mash, confit carrot, gravy GFO
- Pan fried salmon, chervil and pea risotto, courgette ribbons GF
- Potato gnocchi, asparagus, pea and mangetout, spinach and wholegrain mustard cream sauce 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 GFO
- Cheese board, crackers, chutney, celery vO GFO
- Blueberry and lemon cheesecake, summer berry compote v
- Raspberry and hazelnut crème brûlée, tonka bean shortbread v
- Passion fruit semifreddo, chocolate soil, mixed berries v
- Chocolate orange brownie, summer berry compote, raspberry sorbet VG 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