

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  
Homemade focaccia bread, garlic buttered prawns GFO  
Pan fried wood pigeon, beetroot gel, blackberries, pickled Romanesco GF  
Smoked mackerel mousse, lemon aioli, rye bread, wakame salad vGO  
Spiced corn fritters, carrot purée, coriander and cucumber cream cheese v vG

### 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  
Lincolnshire sausage, chive mashed potato, giant Yorkshire pudding, onion gravy GFO  
Oven baked chicken breast, tarragon bread sauce, roast potatoes, buttered tenderstem broccoli GF  
Pan fried sea bass, butternut squash and sage risotto, garlic sesame seeds GF  
Onion and sage nut loaf, crushed new potatoes, sundried tomato pesto cream sauce v vG

### 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

Pineapple rum baba, caramel, coconut ice cream  
Blueberry panna cotta, cinnamon shortbread, forest fruit compote GFO  
Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v GFO  
Chocolate orange brownie, macerated summer berries, clotted cream ice cream vGO GF  
Selection of ice creams or sorbets v vGO GFO

### 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