

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 GF
Mushroom roulade, pickled enoki mushrooms, chestnut puree v
Salmon arancini, tartare sauce, crispy shallots, caper popcorn
Pan fried gnocchi, mushroom and blue cheese sauce, rocket, truffle dressing v vGO
Pepper cheese roulade, basil pesto, savoury herb shortbread 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 GF
Roast pork, roast potatoes, sausage meat stuffing, crackling GF
Pan fried trout, herb crushed potatoes, spinach sauce, buttered green beans GF
Gammon, mustard mash, caramelised pineapple, caramel parsley sauce GF
Roasted vegetable tart, crushed potatoes, tenderstem broccoli v
Mediterranean tagliatelle, red pesto, parmesan crisp v

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

Raspberry eclair, pistachio and raspberry crumb GF
Cheese board, crackers, chutney, celery vO GF
Chocolate fondant, white chocolate ice cream, orange sauce
Strawberry basque cheesecake, mango gel, shortbread crumb GF
Apple and plum turnover, rum and raisin ice cream 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