

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 GFO
- 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