

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, crusty bread roll VGFO
- Cured mackerel, beetroot, apple and horseradish remoulade GF
- Wild mushrooms, garlic and truffle cream, toasted focaccia, crispy onions VGO GFO
- Chicken liver parfait, quince, croissant wheel, ponzu aioli, crispy bacon GFO
- Smoked Applewood cheese, beetroot, beetroot ketchup, balsamic and walnut salad VG GF

Main courses

All mains are served with seasonal vegetables and gravy

- Roast topside of beef, roast potatoes, Yorkshire pudding, sausage meat stuffing, horseradish sauce GFO
- Roast pork loin, roast potatoes, burnt apple puree, sausage meat bon bon, Yorkshire pudding, crackling GFO
- Baked cod loin, herb crushed potato, samphire and prawn cream sauce, crispy kale GF
- Spiced butternut squash and spinach tart, roast potatoes, sage and walnut sauce VG GF
- Pan fried chicken breast, five bean cassoulet with Lincolnshire sausage meat, crushed new potato GF

Sides (all £4)

- Roasted root vegetables VG GF
- Roast potatoes VG GF
- Chive mashed potato VG GF
- Brussel sprouts, chestnuts, bacon GF

Desserts

- Treacle sponge, pistachio custard VGFO
- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream GFO
- Tonka bean and almond panna cotta, shortbread crumb, forest fruit compote VGF
- Caramel biscuit cheesecake, raspberry gel, clotted cream ice cream VG GF
- Selection of ice creams or sorbets 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