

## 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 V GF O
- Chicken liver parfait, toasted rye bread, bacon jam GF O
- Venison sausage meatballs, pomodoro sauce, crispy onions, toasted bread GF O
- Home cured salmon gravlax, lemon aioli, braised baby beetroot GF
- Beetroot falafel, smoked paprika hummus, rye bread V 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 GF O
- Roast pork loin, roast potatoes, burnt apple puree, sausage meat bon bon, Yorkshire pudding, crackling GF O
- Steak, mushroom and pancetta tart with a puff pastry lid, roast potatoes or chive mashed potato, gravy GF O
- Oven baked chicken breast, roast potatoes, buttered tenderstem broccoli, pancetta gravy GF O
- Pan fried sea bass, crushed new potatoes, wilted kale, warm hollandaise sauce GF
- Onion and sage nut loaf, crushed new potatoes, sundried tomato pesto cream sauce V VG

### Sides (all £4)

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

### Desserts

- Salted caramel and chocolate cheesecake, rum and raisin ice cream VGO GF
- Matcha latte panna cotta, cinnamon shortbread, forest fruit compote GF O
- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream GF O
- Chocolate orange brownie, macerated summer berries, clotted cream ice cream VGO 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 £25    3 courses £30**

(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES