

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 GFO

Chicken liver parfait, toasted rye bread, bacon jam GFO

Venison sausage meatballs, pomodoro sauce, crispy onions, toasted bread GFO

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 GFO

Roast pork loin, roast potatoes, burnt apple puree, sausage meat bon bon, Yorkshire pudding, crackling GFO

Steak, mushroom and pancetta tart with a puff pastry lid, roast potatoes or chive mashed potato, gravy GFO

Oven baked chicken breast, roast potatoes, buttered tenderstem broccoli, pancetta gravy GFO

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 VVG

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 GFO

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream GFO

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