

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
- Smoked salmon, lemon and truffle mayonnaise, baby gem, onion loaf GF O
- Goat's cheese, beetroot purée, toasted pine nuts, rocket salad v GF
- Beetroot falafel, sumac aioli, wakame seaweed 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 GF O
- Roast pork loin, roast potatoes, sausage meat stuffing, crackling GF O
- Pan fried chicken breast, roast potatoes, thyme and pancetta gravy GF O
- Pan fried salmon, buttered baby new potatoes, sautéed kale, creamy white wine mushroom sauce GF
- Broccoli and Applewood cheese fricassee, roast potatoes, wilted kale v GO GF O

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

- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v
- Rhubarb and ginger cheesecake, vanilla ice cream VG GF
- Lemon tart, strawberry ice cream VG GF
- Summer berry Eton mess, Chantilly cream, mango ice cream v 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