

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
- Ham hock terrine, piccalilli, toasted and sliced bread roll GFO
- Prawn cocktail with smoked Marie rose sauce, baby gem, toasted brioche GFO
- Chicken liver parfait, onion chutney, diced pancetta, brioche GFO
- Blue cheese, beetroot puree, pear, walnut and rocket salad v 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, sausage meat stuffing, crackling GFO
- Pan fried chicken breast, roast potatoes, thyme and pancetta gravy GFO
- Pan fried sea bass, crushed new potatoes, wilted kale, sundried tomato cream sauce GF
- Sweet potato, spinach and chickpea potato tart, rocket, truffle oil, mixed nut salad v GF

Sides (all £4)

- Triple cooked chunky chips vG GF
- Sweet potato fries vG GF
- Chive mashed potato vG GF
- Tenderstem broccoli vG GF

Desserts

- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v
- White chocolate and lemon cheesecake, vanilla ice cream vG GF
- Chocolate brownie, strawberry ice cream vG GF
- Summer berry pavlova, Chantilly cream, mango ice cream vGF
- 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