

## 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, cheese scone, whipped butter v VGO GFO  
Homemade focaccia bread, garlic buttered prawns GFO  
Ham hock bon bon, onion chutney, mustard and honey yoghurt GFO  
Smoked salmon mousse, lemon aioli, rye bread, wakame salad GFO  
Beetroot falafel, truffle aioli, mixed salad leaf v VG

### Main courses

All mains are served with seasonal vegetables and gravy

Roast topside of beef, beef dripping roast potatoes, Yorkshire pudding, sausage meat stuffing,  
horseradish sauce GFO

Roast pork loin, roast potatoes, sausage meat stuffing, crackling GFO

Lincolnshire sausage, chive mashed potato, giant Yorkshire pudding, onion gravy GFO

Oven baked chicken breast, tarragon bread sauce, roast potatoes,  
buttered tenderstem broccoli GF

Pan fried sea bass, butternut squash and sage risotto, garlic sesame seeds GF

Onion and sage nut loaf, crushed new potatoes, sundried tomato pesto cream sauce v VG

### 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

Rhubarb and ginger cheesecake, caramel, strawberry cream ice cream vG GF

Blueberry panna cotta, cinnamon shortbread, forest fruit compote GFO

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