

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
Mozzarella, baby heritage tomatoes and pesto salad, fig balsamic glaze,
baby rocket salad VGO GFO
Trout mousse, pickled rhubarb with toasted onion loaf croutes, crispy capers,
lemon and dill oil GFO
Tiger prawns, tomato ragu, toasted garlic ciabatta GFO
Chicken liver parfait mille feuille, onion jam, baby gem salad GFO

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
Roasted root vegetable gratin, sautéed broccoli, roast potatoes, gravy VG GF
Baked sea bass, fondant potato, wilted spinach and peas, creamy dill lemon sauce GF
Chorizo and sausage meat stuffed chicken breast, dauphinoise potato,
mushroom and thyme cream sauce GF

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

- Chocolate brownie spring roll, clotted cream ice cream, mixed berry compote v
Raspberry frangipane tart, strawberry ice cream, biscuit crumb VG GF
Matcha and white chocolate cheesecake, salted caramel ice cream v
Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v
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