

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
Smoked salmon, beetroot, diced avocado and wild garlic oil dressing GF
Watermelon and vegan Applewood cheese, fig balsamic glaze, basil oil, rocket salad vG GF
Smoked chicken Caesar salad, shaved parmesan, puff pastry croutons,
Caesar dressing with pancetta GFO
Cured meat platter, sundried tomato, onion chutney, toasted onion loaf GFO

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 gammon, roasted potatoes, mustard and honey cream sauce,
crackling, sausage meat stuffing GFO
Salmon nicoise salad, summer green salad, green beans, boiled baby new potatoes, olives,
poached egg, wild garlic and lemon dressing GF
Roast chicken breast, baked baby new potatoes, olives, sundried tomato and Greek feta cheese,
tomato ragu GF
Baked flat cap mushroom, sage and onion stuffing with mixed nuts, roast potatoes,
tarragon cream sauce vG GFO

Sides (all £4)

- Triple cooked chunky chips vG GF
Sweet potato fries vG GF
Mixed salad with balsamic glaze vG GF
Tenderstem broccoli, toasted pine nuts vG GF

Desserts

- Summer berry pudding, maple-soaked mixed nuts, clotted cream ice cream GFO
Fresh fruit salad Eton mess, meringue, Chantilly cream, raspberry sorbet GF
Salted caramel cheesecake, vegan strawberry ice cream, berry compote vG GF
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