

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
- Sage and onion breaded Scotch egg, tomato and ale chutney, apple and celeriac slaw GF
- Smoked mackerel, crisp salad leaf, citrus fruit segments, cucumber and avocado salad GF
- Blue cheese, pear and walnut salad, maple syrup dressing v GF
- Watermelon and vegan Greek feta cheese salad, balsamic glaze 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 GFO
- Roast chicken breast, rissole potatoes, sage and onion stuffing, bread sauce GF
- Roast pork, roast potatoes, sage and onion stuffing, roasted apple, red wine gravy GFO
- Grilled hake fillet, roasted Mediterranean vegetables with tomato ragu and rissole potatoes GF
- Potato gnocchi, mushroom and spinach cream sauce, rocket and pine nut salad vG GF

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

- Profiteroles, Chantilly cream, chocolate sauce GF
- Chocolate truffle cake, strawberry ice cream, raspberry gel GF VG
- Apple pie tart, vanilla custard, salted caramel sauce
- 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