

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
- Scotch egg, black pudding, piccalilli, mixed salad leaf GF
- Smoked haddock bon bon, crisp salad leaf, hollandaise sauce GF
- Beetroot falafel, smoked paprika houmous VG GF
- Mixed trio of melon, salad leaf, 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 sea bass fillet, rissole potatoes, charred tenderstem broccoli, crab bisque GF
- Roasted root vegetable tart, roast potatoes, thyme cream sauce 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

- Lemon tart, Chantilly cream, chocolate sauce and mixed candied peel GF
- Strawberries and cream cake, strawberry ice cream, raspberry gel, shortbread crumb VGO GFO
- Apple crumble tart, vanilla soya custard, honeycomb 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