

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 or warm bread roll, butter V VGO GFO
- Pan fried scallops, crab bisque, parsnip puree GF
- Pressed ham hock, black pudding lardons, brioche croute, wild garlic oil GFO
- Roasted and stuffed pepper, sage and onion stuffing with Greek white cheese, tomato pesto VG GF
- Mushroom and tarragon tart, truffle oil aioli, rocket salad 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 roulade with stuffing mix, fondant potato, braised cabbage, gravy GFO
- Roast pork, roast potatoes, sage and onion stuffing, roasted apple, red wine gravy GFO
- Tempura battered fish and chips, crushed peas, tartar sauce GFO
- Tagliatelle pasta, roasted mediterranean vegetables, red pepper and tomato pesto 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, mixed berry compote GF
- Orange and candied peel cheesecake, vanilla ice cream, chocolate crumb GFO
- Warm chocolate brownie, berry compote and salted caramel ice cream 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