

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 VG O GF
Vegetable nut terrine, red pepper pesto, apple and celeriac salad VG GF
Duck liver pate, mini baked croissant, tomato and ale chutney GF
Salmon roulade, pickled banana shallots, lemon aioli, crispy onions GF
Sweet potato falafel, harissa mayonnaise, tortilla crisps 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 GF
Pan fried chicken schnitzel, stilton cream sauce, parmentier potatoes GF
Roast pork, roast potatoes, sage and onion stuffing, roasted apple, red wine gravy GF
Pan fried sea bass, citrus tenderstem broccoli, baby new potatoes, parsley cream sauce GF
Pumpkin and walnut risotto, rocket and truffle oil 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

Popcorn pannacotta, mixed nut brittle, caramel sauce GF
Strawberry Bakewell, berry compote, clotted cream ice cream GF
Rhubarb and ginger cheesecake, berry puree, raspberry sorbet 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