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
BBQ flavoured belly pork, spiced apple puree, pear and sage salsa GF
Smoked salmon mousse, onion loaf, wakame salad GFO
Pan fried tofu, plum sauce, kimchi and crispy onions VG GFO
Broccoli and cheese tart, blue cheese and pine nut salad 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

Rolled lamb belly, roasted parsnips, mint mash and gravy GF

Roast pork, roast potatoes, sage and onion stuffing, roasted apple, red wine gravy GFO

Hake fish curry, lemon and coriander rice, mango chutney GF

Baked flat cap mushroom, sage and onion stuffing with mixed nuts, roast potatoes, gravy 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

Bread and butter pudding, caramel sauce, rum and raisin ice cream
Chocolate truffle torte, crumble topping, strawberry ice cream VG GFO
Profiteroles, Chantilly cream, chocolate and hazelnut crumb 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