

## 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, crusty bread roll v VGO GFO
- Chicken liver parfait, tomato, ale chutney, toasted brioche GFO
- Smoked salmon, lemon and truffle mayonnaise, baby gem, onion loaf GFO
- Goat's cheese, beetroot puree, toasted pine nuts, rocket salad v GF
- Beetroot falafel, sumac aioli, wakame seaweed 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 pork loin, roast potatoes, sausage meat stuffing, crackling GFO
- Pan fried chicken breast, roast potatoes, sausage meat bon bon, thyme and pancetta gravy GFO
- Pan fried sea bass, buttered new potatoes, tenderstem broccoli, white wine and prawn sauce GF
- Vegetable wellington, tenderstem broccoli, roast potatoes vG GFO

### Sides (all £4)

- Triple cooked chunky chips vG GF
- Sweet potato fries vG GF
- Chive mashed potato vG GF
- Tenderstem broccoli, toasted pine nuts vG GF

### Desserts

- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream v
- White chocolate and cherry cheesecake, vanilla ice cream vG GF
- Chocolate brownie tart, strawberry ice cream vG GF
- Summer berry Eton mess, Chantilly cream, mango ice cream vGF
- Selection of ice creams and sorbets vGO GF

### Complimentary

Choose from a pot of freshly brewed tea or freshly brewed Stokes cafetière coffee

**2 courses £23    3 courses £28**

(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES