

## 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 GF
- Ham hock terrine, tomato salsa, toasted onion loaf GF
- Prawn cocktail, smoked Marie rose sauce, baby gem, toasted brioche GF
- Blue cheese, beetroot puree, pear, walnut and rocket salad v GF
- Pea and spinach bon bon, mint 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 GF
- Roast pork loin, roast potatoes, sausage meat stuffing, crackling GF
- Pan fried chicken breast, roast potatoes, sausage meat bon bon, thyme and pancetta gravy GF
- Pan fried sea bass, crushed new potatoes, wilted kale, Sundried tomato cream sauce GF
- Wild mushroom and spinach potato gnocchi, rocket, truffle oil, mixed nut salad VG GF

### 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 lemon cheesecake, vanilla ice cream VG GF
- Chocolate brownie, strawberry ice cream VG GF
- Summer berry pavlova, Chantilly cream, mango ice cream v GF
- 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