CRAVING A COSY WEEKEND DINNER WITH FRIENDS? LOOK NO FURTHER!

OUR MADE-FROM-SCRATCH DISHES ARE PERFECT FOR SHARING, SERVED EVERY THURSDAY, FRIDAY AND SATURDAY FROM 5PM UNTIL 8.30PM.

SO GRAB YOUR CREW, RELAX, AND SAVOUR A TASTE OF PURE COMFORT AND JOY.

LET'S GET ST	ARTI	ED	
ARTISAN BREAD BASKET VG, V, GF Assorted local artisan breads with homemade compound butters, olive oil & balsamic glaze (GF Available)	4.50	HUMMUS WITH SMOKED PAPRIKA & PITTA BREAD VG, Chickpea hummus & grilled pitta bread slices	5.00 V, GF
MIXED OLIVES VG, V, GF, DF	4.50	NIBBLES VG, V, Pipers salted crisps & a nut selection	4.50
THE MAIN EV	ENT	- SMALL PLATES - TO SHARE	
SOUP OF THE DAY VG, V, GF, DF (This dish has been designed for one guest only)	6.00	SALT & PEPPER SQUID DF Battered squid tossed with aromatics and	9.00
HALLOUMI BITES V Deep fried halloumi bites with a sweet chilli dip	6.50	spices, served with a black garlic mayonnaise KING PRAWNS GF, DF Served with pickled veg & crispy noodles	10.50
CAULIFLOWER FRITTERS V Crispy panko cauliflower florets with a Katsu style dip	6.50	BEER BATTERED HADDOCK GOUJONS	8.50
CREAMY MUSHROOMS V, GF Chestnut mushrooms in a white-wine cream sauce with sourdough croute	7.50	With minted pea puree and homemade tartare sa FRIED WHITEBAIT DF Served with a lemon mayonnaise	7.50
FISHCAKES Homemade salmon & dill fishcakes, served with a lemon & dill sauce	7.50	STOKES CHICKEN WINGS DF Choose from – Jack Daniels, maple bbq sauce or Hot and spicy sauce	7.00
CHICKEN KATSU Panko bread crumbed chicken strips, served with sticky jasmine rice Upgrade to large plate +£5.00	10.00	ASPARAGUS & RICOTTA RAVIOLI V Cooked in garlic butter Upgrade to large plate +£4.00	10.00
SWEET POTATO, CHICKPEA & CARROT FRITTERS VG, GF Served with a raita dip	5.50		

THE MAIN EVENT - LARGE PLATES -

15.00

22.00

14.00

FISH & CHIPS DF Beer battered haddock served with Jenga fries and pea puree

'CATCH OF THE DAY' GF See board for details

STOKES CURRY 15.00

Served with fragrant rice. Made the authentic way! See board for details.

DUCK Å L'ORANGE GF A classic served with buttered mash and

A classic served with buttered mash ar seasonal vegetables

BANGERS & MASH GF

Served with buttered mash $\mathcal C$ onion gravy

802 RUMP STEAK GF

19.00

24.00

Lincolnshire beef served with garlic butter, jenga fries and dressed rocket Add peppercorn or Béarnaise sauce +£3.00

80Z RIB EYE STEAK GF

Lincolnshire dry aged served with garlic butter, jenga fries and dressed rocket Add peppercorn or Béarnaise sauce +£3.00

BEEF STROGANOFF GF

20.00

Made using Lincolnshire beef, served with rice or french fries



VG Vegan / V Vegetarian GF Gluten Free / DF Dairy Free

SIDES

ROCKET & BABY SPINACH	4.50	SIDE SALAD VG, V, GF, DF	4.50
LEAVES VG, V, GF, DF With a dressing		JENGA FRIES VG, V, GF, DF Lightly salted	4.50
SEASONAL VEGETABLES VG, V, GF, DF	4.00	Black garlic mayonnaise +£1.75 Sweet Chilli +£1.25 BBQ mayo +£1.50	
TENDERSTEM BROCCOLI VG, V, GF, DF With soya butter ಆ sesame	4.50	FRIES VG, V, GF, DF With rosemary salt	4.00

AND TO FINISH

STICKY TOFFEE PUDDING V Served with vanilla ice cream	6.00
CLEMENTINE TARTLET V Served with raspberry sorbet	6.00
ASSIETTE OF CHEESECAKES V Chef's selection	9.00
CHEESE BOARD V, GF Selection including local cheeses, served with plum bread and apple chutney	12.00
DARK CHOCOLATE MOCHA MOUSSE V, GF	7.00

AFFOGATO V Espresso poured on vanilla ice cream.	5.50
AFFOGATO UBRIACO V	8.00
The Affogato's drunken brother. Espresso poured over vanilla ice cream with a shot of hazelnut Frangelico	
JAPANESE CHERRY CRÈME BRULÉE V (GF ALT.) Beautifully fragranced. Served with a shortbread biscuit	8.00

EARL GREY RICE	7.00
PUDDING V, GF	

Served with a shortbread biscuit

ICE CREAM / SORBET VG, V 5.50

COFFEE & TEA

ESPRESSO	2.70 / 3.25
AMERICANO	3.65 / 4.20
LATTE	3.85 / 4.40
CAPPUCCINO	3.85 / 4.40
FLAT WHITE	3.65
POT OF GOLD MEDAL BLEND TEA	3.65
EARL GREY TEA	3.95
CHAMOMILE TEA	3.95
PEPPERMINT TEA	3.95

BAILEYS COFFEE

5.95

OUR JOURNEY From the heart of Lincoln, we believe in elevating your experience. The shared passion that begins with our meticulous sourcing and ends with the expertise of our Baristas & Chef's. Stokes' isn't just a label, it's a commitment to quality and consistency, ensuring a satisfying journey from beginning to end.