

stokes lawn café

fresh fruit salad 4.-
yoghurt / whipped cream

flapjack 1.95

butter shortbread 1.45

gingerbread man 1.55

slice of cake 4.-

biscotti 1.30

teacake 1.85

large sausage roll 2.10

scone 1.95 / with jam 2.40 /
jam & clotted cream 3.10

plum bread with fig chutney,
dambuster cheese 4.10

ice cream bowl: chocolate /
strawberry / vanilla 3.50

butter croissant / pain au

chocolate from local Vine's Bakery
*(limited offer, Wed to Sun. when it's gone,
it's gone!)* 2.20

+ + + more cakes & pastries available at the counter + + +

baked goods / treats / savouries

served all day

stokes lawn café

granola, yoghurt and fruit compote 4.95

porridge: plain / maple syrup / brown sugar / fruit compote 4.45

full english: lincolnshire sausage, bacon, eggs (any style), breakfast potatoes, grilled tomato, field mushroom, sourdough toast with filter coffee or tea 9.75

vegetarian: (eggs - any style), veggie sausage, baked beans, roasted veg, breakfast potatoes, field mushroom, sourdough toast with filter coffee or tea 9.75

morning **fruit salad** and yoghurt 4.-

eggs: (any style) on sourdough 5.- / scrambled with smoked salmon on bagel 8.50

breakfast sandwich: bacon 3.- / lincolnshire sausage 3.- / veggie sausage (v) 3.-

toasted bread: sourdough / grain / white / gluten free, with marmalade, jam or honey 2.-

for all your gluten-free and vegan options please speak to your server and our chef will be thrilled to offer you something adapted to your needs.
all our produce has been carefully sourced, locally and ethically

extras

egg or bacon or sausage 1.- / avocado 2.50 / smoked salmon 3.50

black pudding 1.50 / baked beans 85p

breakfast

served until 11.30am

stokes lawn café

eggs benedict:

classic 7.75 / royale 8.75 / hebridean (*black pudding*) 8.75
/ florentine 7.75

mushroom on toasted ciabatta, poached egg, rocket, parmesan (v) 7.50
this dish contains fresh cream

crushed avocado and poached eggs on sourdough toast:

lemon marinated feta (v) 8.50 / smoked salmon 9.50 / roasted tomato & basil (v) 8.-

goat cheese on sourdough toast, parma ham, fig, salad garnish 7.50

american pancake stack:

cherry compote, ricotta and lemon (v) 7.- / streaky bacon, fruit compote, honeycomb butter 8.-

'new york bagel and lox' (*smoked salmon*) cream cheese, red onion, capers, served with skin on fries 8.25

gypsy eggs (*vegetarian version*) mixed bean casserole in a spicy tomato sauce
topped with a poached egg and half ciabatta (v) 7.95 add Lincolnshire sausage 1.-

extras

skin on fries 3.- / egg or bacon or sausage 1.- / avocado 2.50 /
sourdough bread & butter 1.50 / smoked salmon 3.50

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brunch

served 9am - 2.30pm

***soup of the day** served with half ciabatta 5.50

*+++ feeling peckish? upgrade to a 'soup and sandwich deal' for an extra £2.50
choose between ham, cheddar or tuna and cucumber. on brown or white bread +++*

ricotta and mushroom ravioli, white wine and cream sauce, garlic ciabatta (v) 8.50

pan fried cod, spinach, red pepper sauce, sautéed garlic mushroom and potatoes 9.50

roasted butternut squash salad, red onion, quinoa, kale, honey and mustard dressing
grilled chicken 9.- / halloumi (v) 9.-

***quiche of the day**, dressed leaves and coleslaw 7.-

***classic club sandwich** with skin on fries and coleslaw 8.75

***seared 'burnt beef ends' ciabatta**, lettuce, red onion, stilton mayo, skin on fries and coleslaw 8.95

***grilled chicken burger** on brioche, bacon, lime and tequila mayo, skin on fries and coleslaw 9.50

***veggie burger on brioche**, spicy cheese, bbq sauce, skin on fries and coleslaw (v) 9.-

***wrap served with skin on fries and coleslaw:**

wrap of the day 7.- / sweet chilli falafel (v) 7.- / chicken, pesto mayo and rocket 7.75 /
tuna melt 7.75 / crispy bbq jack fruit (v) 7.75

***sandwich served with skin on fries and side garnish (white or grain bread)**

local cooked ham 6.50 / mature cheddar (v) 6.- / tuna and cucumber 6.50 / chicken and mayo 7.-

extras-----

skin on fries 3.- / sourdough bread & butter 1.50

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lunch

served 11.30m - 2.30pm (*until 4pm)

stokes lawn café

afternoon tea

available: monday - saturday 2pm - 3.45pm / sunday 2pm - 3pm

selection of savoury goods, fruit scones, preserve, clotted cream and dainty cakes served with tea or filter coffee of your choice (choice below, unlimited refill)

our gold medal tea pairs perfectly with this fine food fayre, closely followed by our darjeeling or earl grey. For the more adventurous, why not try lapsang souchong; its smokey notes work particularly well with smoked salmon.

for coffee enthusiasts, our blue mountain blend (fruity and well-balanced) is an exquisite selection for the occasion or for something different, the lightly roasted Ethiopian sidamo with citrus, fruity flavours and a hint of chocolate at the end is a must.

13.50 pp

to celebrate:

glass of prosecco 5.- pp / stokes espresso martini 7.- pp /
half bottle of champagne + £20 for two

**gluten free and vegan options available with 24-hour notice / private hire room available for larger groups,
etc. with advance bookings*

afternoon tea
served 2.30pm until 4pm

r . w . s t o k e s & s o n s l t d

do you care about your environment, recycling and sustainability? **we do.**

at stokes we are concerned for the future, respecting the environment and buying responsibly. we consider the impact of all of our choices, from where we source our coffee to the seat you are sitting on... here are some initiatives we already have in place:

- wherever possible we purchase our coffee and tea through companies that have direct links to the farmers, so we know where every penny goes. we use organisations such as fairtrade and rain forest alliance and support charities such as coffee kids, which was set up to encourage better medical care and education in coffee growing communities. we also use one of the most environmentally friendly coffee roasters.

- we invest in products that are recyclable and reusable. we have signed up to the refill initiative where we will happily refill reusable water bottles for free and give 20p off your takeaway drinks if you bring your own cup. if you're out and about on your bike, we have free bike locks for you to use whilst you visit us and should you have a puncture, we have a puncture repair kit on site in our café.

- we use vegware packaging and wooden cutlery for take-away food as well as paper straws. we encourage our customers to reuse coffee grounds in their gardens. when scattered, they are an effective fertiliser and deterrent to slugs and snails.

- we are part of the refood scheme. refood is the market leader in food waste recycling. they offer an alternative to sending unwanted food to landfill. using cutting-edge anaerobic digestion facilities, they create renewable energy as well as nutrient rich bio fertiliser.

our upcycling and recycling include:

- reusing the old dance floor where the roaster now is at the lawn and relaying it as flooring in our café; 'lulu' who hangs from the ceiling in our lawn Cafe is made from 100% upcycled coffee machines and car parts. (read more about lulu's story on the cafe wall); we print our menus on 100% recycled and biodegradable paper; we have used our old coffee sacks to recover all seating inside our cafe and upcycled old plastic school chairs in the outside seating area; we also sell 100% biodegradable coffee cups so you can enjoy your favourite cup of stokes on the go and sell water in aluminium cans which are easily recycled.

let us know about any other ideas or initiatives you think we should look at to make us even more environmentally friendly: marketing@stokes-coffee.co.uk

eco mission

r. w. stokes & sons ltd

- a brief history -

established in 1902, stokes tea and coffee is a fourth generation, family run business specialising in freshly roasted coffees and fine teas.



our founder, robert william stokes started out as a grocer before discovering his passion for blending tea and roasting coffee. after scooping up many an award for his knowledge and skills, he took on his first cafe. in 1937, the opportunity arose to move into a 16th century half-timbered building on the medieval high bridge, spanning the river witham - our wonderful stokes high bridge café, which we are lucky enough to continue to occupy today.



the sourcing, blending, roasting and packaging of our teas and coffees are all done under one roof in the heart of lincoln and our wholesale department supplies many other businesses with coffee making equipment, barista training, servicing and engineering.



we also run two of the city's busiest cafés and restaurants - stokes high bridge café and stokes lawn café.



whilst we still aim to source the best coffee and teas from around the world, the food we serve on our menus are sourced a little closer to home. we offer homemade fare, expertly prepared from the freshest and best locally sourced ingredients.

please note that stokes' will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, as stokes' prepares all its food in centralised kitchens, allergen-based meals are prepared in the same area as allergen free meals. we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

about us...

Stokes Cafés: High Bridge, Lincoln / The Lawn, Lincoln

WiFi: stokes guest / info@stokes-coffee.co.uk / find us on facebook / twitter / Instagram