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butter shortbread 1.45
gingerbread man 1.55
slice of cake 4.-
biscotti 1.30
teacake 1.85
scone 1.95 / with jam 2.40 / jam & clotted cream 3.10
large sausage roll 2.10
plum bread with fig chutney, dambuster cheese 4.10
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+ + + more cakes & pastries available at the counter + + +

baked goods / treats / savouries

served all day

granola, yoghurt and fruit compote

porridge: plain / maple syrup / brown sugar with topping: 'carrot cake' (candied carrot, walnut, sultana, cinnamon, ginger and brown sugar) 4.50 with mixed berry compote 4.50 scone with butter 1.95 / with butter and jam 2.40 / with jam and clotted cream full english: lincolnshire sausage, bacon, eggs (any style), breakfast potatoes, grilled tomato, field mushroom, sourdough toast with filter coffee or tea vegetarian: (eggs - any style), veggie sausage, baked beans, roasted veg, breakfast potatoes, field mushroom, sourdough toast with filter coffee or tea 9.75 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 / wholemeal / 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

beans or 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

eggs benedict

classic 7.75 / royale 8.75 / hebridean (black pudding) 8.75 / california (tomato, avocado, spinach) (V) 7.75

mushroom on toasted ciabatta, poached egg, rocket, parmesan (v) 7.50

crushed avocado and poached eggs on sourdough toast:

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

american pancake stack, streaky bacon, fruit compote, honeycomb butter 8.-

'new york bagel and lox' (smoked salmon) cream cheese, red onion, capers, topped with a poached egg served with skin on fries 8.75

gipsy eggs (vegetarian version): mixed bean casserole in a spicy tomato sauce topped with a poached egg and half ciabatta (v) 7.95

extras-----

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

for all your gluten-free and vegan options please ask for specially adapted menu.

all our produce has been carefully sourced, locally and ethically

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 roasted vegetable & houmous on brown or white bread

seafood linguine (prawn, mussels, squid) garlic, butter, lemon and chilli flakes 9.-

*classic club sandwich with skin on fries and coleslaw 8.75

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

mac 'n' cheese and garlic ciabatta served with choice of toppings:

plain 6.- / pulled pork and cheddar 7.- / courgette and garlic sourdough crumbs (v) 7.-

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

chicken burger: lettuce, tomato, chipotle mayo, onion ring with side of 2 chicken wings, skin on fries and coleslaw 9.50

sautéed baby potato and grilled smoked sausage salad: rocket, parmesan, tarragon oil 8.50

*wrap served with skin on fries and coleslaw:

wrap of the day 7.- roasted vegetables and hummus (v) 7.- / chicken caesar, bacon and cos lettuce 7.75 / crispy bbq jack fruit 7.75.-

simple sandwiches available to order, see waiting staff for all your gluten-free and vegan options please ask for specially adapted menu. all our produce has been carefully sourced, locally and ethically

lunch

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

	afternoon	tea
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14.50 pp

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 southong; 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.

to celebrate:

glass of prosecco, add 5.-pp / stokes espresso martini, add 7.-pp

Bookings for afternoon tea by calling 01522-581-921 or speaking to your server. Please give us 24 hours notice.

afternoon tea

served 2.30pm until 4pm

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 three of the city's busiest cafés and restaurants - stokes high bridge café, stokes collection 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...