

DESSERTS

APPLE STRUDEL Filo crown with apple, cinnamon, sultanas, almond sponge and apricot glaze served with forest fruit compote.	7.5
WHITE & DARK CHOCOLATE CHEESECAKE A double cheesecake white and dark chocolate on a sweet biscuit base finished with chocolate glaze.	7.5
STICKY TOFFEE PUDDING A traditional sticky toffee cake with dates served with rich toffee sauce.	7.5
SALTED CARAMEL CHEESECAKE Salted caramel cheesecake with caramel topping on a sweet biscuit base.	7.5
TIRAMISU Layers of coffee liqueur-soaked sponge layered with mascarpone mousse dusted with cocoa powder.	7.5

HOT DRINKS

Espresso	2.5
Macchiato	2.7
Cappuccino	3.4
Latte	3.4
Flat White	3.4
Americano	2.9
Hot Chocolate	3.5
Mocha	3.5
Ice Coffee	3.5
English Breakfast Tea	2.8
Earl Grey Tea	2.8
Peppermint Tea	2.8
Green Tea	2.8
Camomile Tea	2.8

DIGESTIFS

Limoncello	4
Baileys	4
Amaro Montenegro	4
Jagermeister	4
Disaronno	4
Espresso Martini	10
Port Wine	4

A discretionary optional gratuity of 12.5% will be added to your bill.
Please inform your waiter if you have any allergies or intolerances

GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST



VEGETARIAN



VEGAN



SHELLFISH



DAIRY



FISH












NUTS

SCHNITZEL FOREVER

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APPETIZERS

BLACK TIGER PRAWN 	12
Three crispy and delicious whole black tiger prawns served with tartare, lime, and piccalilli sauce.	
GIANT BURRATA   	9
Deep-fried Italian cow milk cheese burrata served with apple & brandy apricot chutney and pesto sauce.	
CRISPY SQUID CHUNKS 	9
Crispy and tender pieces of pineapple-cut squid chunks served with lime and aioli sauce.	
ARANCINI PORCINI 	9
Stuffed risotto balls, porcini mushrooms, and Italian hard cheese served with aioli sauce, tomato and basil sauce.	
MOZZARELLA STICKS  	9
Delicious, melting mozzarella sticks coated in a garlic-flavoured breadcrumb served with lime, fig relish and sweet chilli sauce.	
GALICIAN OCTOPUS 	12
Galician-style prep crispy octopus served with creamy mashed potato, cherry tomato salad, and lime.	

CLASSICS

Add-ons: Swiss Emmental Cheese - Halloumi Cheese - Jalapeños - Crushed Avocado Feta Cheese - Gouda Cheese - Honey Baked Gammon Ham - Fried Egg	2
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CHICKEN Schnitzel 250gr	14
A flattened slice of chicken breast, coated with breadcrumbs and garnished with lemon, aromatic butter and fresh herbs.	
STOKEY TRIO Schnitzel 250gr	18
A combination of veal, pork, and chicken side by side in one schnitzel, garnished with lemon, aromatic butter, and fresh herbs.	
PORK LOIN Schnitzel 200gr	14
A flattened slice of pork loin cutlet coated with breadcrumbs and garnished with lemon, aromatic butter and fresh herbs.	
AUSTRIAN VEAL Schnitzel 200gr	17
A Viennese-style slice of veal cutlet coated with breadcrumbs and garnished with lemon, aromatic butter and fresh herbs.	
SEITAN CHYCK'N Schnitzel 	14
Our Chyck'n Seitan is plant-based protein schnitzel served lemon and fresh herbs.	
SEABASS Schnitzel Whole seabass 	15
Delicious, whole seabass fillets, coated breadcrumbs, garnished with lemon, aromatic butter and fresh herbs.	
SAGANAKI Schnitzel  	14
Selection of Halloumi, Mozzarella, Emmental cheese schnitzel garnished with lemon, aromatic butter and fresh herbs.	
PORTOBELLO MUSHROOM Schnitzel 3 large pieces  	12
Fresh whole Portobello mushrooms, coated breadcrumbs, garnished with lemon, aromatic butter and fresh herbs.	

SIDES

Basmati Rice 	5.5
Creamy Mashed Potato 	6.5
Chunky Cut Fries 	5
Sweet Potato Fries 	5.5
Breaded Garlic Mushroom 	5.5
Patatas Bravas 	6.5

SPECIALS

SURF & TURF Schnitzel 28 	
Veal, pork and chicken combined in one served with tiger prawns, Greek salad, coleslaw salad, potato salad, with piccalilli sauce and demi-glace sauce on the side, aromatic butter, lemon and fresh herbs.	
STOKEY'S Schnitzel 23	
Veal, pork and chicken in one schnitzel served with Greek salad, potato salad, coleslaw, tomato basil sauce and demi-glace sauce on the side, served with aromatic butter, lemon and fresh herbs.	
WIENER Schnitzel 22	
A thin slice of veal cutlet schnitzel garnished with potato salad, served with cranberry sauce, demi-glaze sauce on the side with lemon, aromatic butter and fresh herbs.	
HOLSTEIN Schnitzel 22	
A thin slice of veal cutlet schnitzel garnished with fried egg, anchovies, caperberries, demi- glaze sauce, lemon-caper sauce on the side with lemon, aromatic butter and fresh herbs.	
NAPOLITANA Schnitzel 22 	
A thin slice of veal cutlet schnitzel baked with ham, tomato basil sauce, mozzarella cheese on top with demi-glace sauce & peri peri sauce on the side garnished with lemon, aromatic butter and fresh herbs.	
JÄGER Schnitzel 21	
A thin slice of pork loin cutlet schnitzel served with mushroom sauce, demi-glace sauce, potato salad, lemon, aromatic butter and fresh herbs.	
CORDON BLEU Schnitzel 22 	
Chicken breast wrapped around a slice of Emmental cheese and ham, coated with breadcrumbs, served with creamy mashed potato, demi-glace sauce, lemon, aromatic butter and fresh herbs.	
EL GRANJERO Schnitzel 21	
Butterfly slice of chicken breast schnitzel served with crushed avocado, jalapeno pickles, Mexican tomato salsa, demi-glace sauce, lime, aromatic butter and fresh herbs.	
KATSU Schnitzel 21	
Butterfly slice of chicken breast schnitzel served with basmati rice, sticky pickles, katsu curry sauce, lemon, aromatic butter and fresh herbs.	
AEGEAN Schnitzel 21 	
Seabass fillet schnitzel served with Greek salad, tartare sauce, tomato basil sauce, lemon, aromatic butter and fresh herbs.	

SALADS

STOKEY TRIO SALAD 8.5 	
Our delicious Greek salad, Potato salad and Coleslaw combined in one bowl.	
POTATO SALAD 7 	
Baby potatoes, red onion, spring onion, aromatic herbs, tarragons & mustard dressing.	
MIXED GREEN SALAD 6.5 	
Mixed baby leaves, red onion, cherry tomatoes, carrot, lemon, honey mustard dressing.	
WALDORF SALAD 7 	
Romaine lettuce, green apples, celery, walnut, grapes & mayonnaise dressing.	
CAESAR SALAD 6.5 	
Romaine lettuce, parmesan cheese, croutons & classic Caesar dressing.	
COLESLAW SALAD 6 	
Shredded white cabbage, carrot, onion & mayonnaise.	
TANGYSLAW SALAD 6 	
Shredded white cabbage, red cabbage, celery, carrot, red onion & mayonnaise.	
CUCUMBER SALAD 7 	
Sliced cucumber, dill, red wine vinegar & sour cream dressing.	
GREEK SALAD 7  	
Tomatoes, cucumber, red onion, black olives, peppers, parsley, feta cheese, olive oil & lemon dressing.	

GOURMET BURGERS

Add-ons: Swiss Emmental Cheese - Halloumi Cheese - Jalapeños - Crushed Avocado Feta Cheese - Gouda Cheese - Honey Baked Gammon Ham - Fied Egg	2
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WAGYU BEEF Burger	12.5
6 oz Scottish succulent Wagyu patty, served in a brioche bun with marie rose sauce burger relish, red onion chutney, lettuce, tomatoes and cucumber pickles.	
TOWER SCHNITZEL Burger	12.5
Triple-layer chicken, veal and pork schnitzel, served in a brioche bun with marie rose sauce, burger relish, red onion chutney, lettuce, tomatoes and cucumber pickles.	
CHICKEN SCHNITZEL Burger	11.5
Double-layer chicken schnitzel served in a brioche bun with marie rose sauce, burger relish, red onion chutney, lettuce, tomatoes and cucumber pickles.	
PORK SCHNITZEL Burger	11.5
Double-layer pork loin schnitzel served in a brioche bun with marie rose sauce, burger relish, red onion chutney, lettuce, tomatoes and cucumber pickles.	
VEAL SCHNITZEL Burger	11.5
Double-layer veal schnitzel served in a brioche bun with marie rose sauce, burger relish, red onion chutney, lettuce, tomatoes and cucumber pickles.	
SEABASS SCHNITZEL Burger 	11.5
Double-layer Seabass schnitzel served in a brioche bun with marie rose sauce, burger relish, lettuce, tomatoes and cucumber pickles.	
HALLOUMI SCHNITZEL Burger 	11.5
Double-layer halloumi cheese schnitzel served in a brioche bun with marie rose sauce, burger relish, red onion chutney, lettuce, tomato and cucumber pickles.	
SEITAN CHYCK'N Burger 	11.5
Double-layer seitan chyck'n schnitzel served in a brioche bun with marie rose sauce, burger relish, red onion chutney, lettuce, tomato and cucumber pickles.	

SAUCES & MUSTARDS

Tartar Sauce	1.0
Marie Rose Sauce	
Creamed Horseradish Sauce	
Peri Peri Sauce	
Sweet Chilli Sauce	
Real Tomato Ketchup	
Bloody Mary Tomato Ketchup	
Garlic Mayonnaise	
Classic Mayonnaise	
Classic English Mustard	
Cider & Horseradish Whole Grain Mustard	

RELISHES, CHUTNEYS & PRESERVES

Chilli Jam	1.5
Cranberry Sauce	
Fig Relish	
Piccalili	
Mexican Tomato Salsa	
Sticky Pickle	
Apple & Cider Brandy Chutney	
Spiced Mango Chutney	

HEATED SAUCES

Creamy Mushroom Sauce	2.0
Katsu Curry Sauce	
Creamy Mustard Dill Sauce	
Demi-Glace Sauce	
Tomato & Basil Sauce	

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DRINKS MENU

COCKTAILS

MOJITO	10
Havana club 3yo rum, lime, mint, brown sugar, soda water.	
MARGARITA	10
Tequila blanco, tripple sec, fresh lime juice.	
NEGRONI	10
Tanqueray, campari, antica formula vermouth.	
ESPRESSO MARTINI	10
Vodka, kahlua, espresso, vanilla syrup.	
PORNSTAR MARTINI	10
Absolute vanilla vodka, passoa, passion fruit puree, prosecco.	
APEROL SCHNITZ	10
Apreol, prosecco, soda water.	
COSMOPOLITAN	10
Absolut citron vodka, tripple sec, cranberry juice, lime.	

WHISKY

MAKER'S MARK, KENTUCKY	6.5/9.5
JACK DANIEL'S, TENNESY	5.5/8.5
GLENFIDDICH 12yo, SCOTLAND	7.5/10

COGNAC

COURVOISIER VS, FRANCE	6 / 9
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BEER & CIDER

ESTRELLA GALICIA, SPAIN	5
BUDVAR, CZECH	5
HEINEKEN 0.0%, LONDON	4
KROMBACHER, GERMANY	5
BREWDOG IPA, SCOTLAND	5
REKORDELIG APPLE CIDER	5

SOFT DRINKS

COKE / DIET COKE / COKE ZERO / SPRITE	3
GINGER BEER / APPLLETISER	3.5
STILL / SPARKING WATER 750ML	3.5
FRUIT JUICE	3
Orange / Apple / Pineapple / Cranberry / Tomato	

GIN

TANQUERAY, SCOTLAND	5.5/8
MONKEY 47, GERMANY	7.5/11
HENDRICKS, SCOTLAND	6.5/9.5

VODKA

ABSOLUTE, SWEDEN	5.5/8
BELVEDERE, POLAND	6.5/9.5
KETEL ONE, NETHERLANDS	5.5/8

RUM

HAVANA CLUB 3yo, CUBA	5/7.5
MALIBU	4.5/6.5
HAVAN CLUB 7yo, CUBA	5/7.5

TEQUILA

OLMECA BLANCO, MEXICO	5
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COCKTAILS

OLD FASHIONED 10
Maker's Mark whisky, brown sugar, angostura bitters

BELLINI 10
Prosecco, creme de peche peach liquer, white peach puree

PIMM'S & LEMONADE 10
Pimm's, sprite, summer fruits

SANGRIA 10
Redwine, sprite, orange juice, sumemr fruits

BLOODY MARY 10
Vodka, tobasco, salt, pepper, fresh lemon juice,
horseradish, worchester sauce, tomato juice

FRENCH MARTINI 10
Ciroc redberry vodka, chambord, raspberry puree,
jineapple juice

DRY MARTINI 12
Monkey 47 gin, dry vermouht, with olives or lemon zest

SPARKLING WINE

175ml

- Imperativo Prosecco Extra Dry**, Veneto, Italy **7.5 29**
Pale light-yellow colour, with fine bubbles and delicately fruity aromas; the palate is light bodied with a crisp, lively finish.
- Louis Dornier et Fils Brut**, Champagne, France **11.6 46**

WHITE WINE

175ml

- Le Bosq Blanc**, Bordeaux, France **7.5 30**
Delicate citrus and passion fruit flavours with floral notes and a lively dry finish. (Medium Dry)
- Weingut Winter Riesling Trocken**, **8.5 35**
Rheinhessen, Germany
The nose shows apple and citrus, and the palate shows a little richness but finishes dry with a hint of the mineral palate.
- Las Condes Vineyard Selection Sauvignon Blanc**, **29**
Central Valley, Chile
A light and fresh crispy dry white wine from South Africa. Ripe Sauvignon characters give a soft, approachable style.
- Singing Gruner-Veltliner Laurenz V**, Kamptal, Austria **34**
The nose shows apple and citrus, and the palate shows a little richness but finishes dry with a hint of the mineral palate.

RED WINE

175ml

Montepulciano d'Abruzzo, Italy **7.5** **29**
Deep ruby-red colour and a complex bouquet of ripe fruits, blackberries and hints of spice.

Biegler Zweigelt, Gumpoldskirchen, Austria **8** **32**
Imported from the vineyard, this wine is exclusive to Schnitzel Forever.
Red & sour cherry flavours, dried fruit, peppery notes, soft tannings from 22 months in large oak and easy drinking.

Septima Malbec, Mendoza, Argentina **33**
Hand picked grapes, notes of ripe blackberries, cassis, dried herbs and sweet spices. Medium-bodied & soft tannins. Juicy and tangy with ripe fruit finish.

St - Emilion Grand Cru, France **49**
The wines are balanced with the more full flavor characteristics of cherry and plum fruit, along with chocolate and sweet spice which develops into a more savory tobacco flavor as they age.

ROSE WINE

Pinot Grigio Rose, Italy **7** **29**
Delicate, full of fresh summer-fruit aromas & flavours, easy drinking wine.