

## 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

<b>BLACK TIGER PRAWN</b> 	12
Three crispy and delicious whole black tiger prawns served with tartare, lime, and piccalilli sauce.	
<b>GIANT BURRATA</b>   	9
Deep-fried Italian cow milk cheese burrata served with apple & brandy apricot chutney and pesto sauce.	
<b>CRISPY SQUID CHUNKS</b> 	9
Crispy and tender pieces of pineapple-cut squid chunks served with lime and aioli sauce.	
<b>ARANCINI PORCINI</b> 	9
Stuffed risotto balls, porcini mushrooms, and Italian hard cheese served with aioli sauce, tomato and basil sauce.	
<b>MOZZARELLA STICKS</b>  	9
Delicious, melting mozzarella sticks coated in a garlic-flavoured breadcrumb served with lime, fig relish and sweet chilli sauce.	
<b>GALICIAN OCTOPUS</b> 	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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<b>CHICKEN   Schnitzel   250gr</b>	14
A flattened slice of chicken breast, coated with breadcrumbs and garnished with lemon, aromatic butter and fresh herbs.	
<b>STOKEY TRIO   Schnitzel   250gr</b>	18
A combination of veal, pork, and chicken side by side in one schnitzel, garnished with lemon, aromatic butter, and fresh herbs.	
<b>PORK LOIN   Schnitzel   200gr</b>	14
A flattened slice of pork loin cutlet coated with breadcrumbs and garnished with lemon, aromatic butter and fresh herbs.	
<b>AUSTRIAN VEAL   Schnitzel   200gr</b>	17
A Viennese-style slice of veal cutlet coated with breadcrumbs and garnished with lemon, aromatic butter and fresh herbs.	
<b>SEITAN CHYCK'N   Schnitzel</b> 	14
Our Chyck'n Seitan is plant-based protein schnitzel served lemon and fresh herbs.	
<b>SEABASS   Schnitzel   Whole seabass</b> 	15
Delicious, whole seabass fillets, coated breadcrumbs, garnished with lemon, aromatic butter and fresh herbs.	
<b>SAGANAKI   Schnitzel</b>  	14
Selection of Halloumi, Mozzarella, Emmental cheese schnitzel garnished with lemon, aromatic butter and fresh herbs.	
<b>PORTOBELLO MUSHROOM   Schnitzel   3 large pieces</b>  	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

<b>SURF &amp; TURF   Schnitzel   28</b> 	
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.	
<b>STOKEY'S   Schnitzel   23</b>	
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.	
<b>WIENER   Schnitzel   22</b>	
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.	
<b>HOLSTEIN   Schnitzel   22</b>	
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.	
<b>NAPOLITANA   Schnitzel   22</b> 	
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.	
<b>JÄGER   Schnitzel   21</b>	
A thin slice of pork loin cutlet schnitzel served with mushroom sauce, demi-glace sauce, potato salad, lemon, aromatic butter and fresh herbs.	
<b>CORDON BLEU   Schnitzel   22</b> 	
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.	
<b>EL GRANJERO   Schnitzel   21</b>	
Butterfly slice of chicken breast schnitzel served with crushed avocado, jalapeno pickles, Mexican tomato salsa, demi-glace sauce, lime, aromatic butter and fresh herbs.	
<b>KATSU   Schnitzel   21</b>	
Butterfly slice of chicken breast schnitzel served with basmati rice, sticky pickles, katsu curry sauce, lemon, aromatic butter and fresh herbs.	
<b>AEGEAN   Schnitzel   21</b> 	
Seabass fillet schnitzel served with Greek salad, tartare sauce, tomato basil sauce, lemon, aromatic butter and fresh herbs.	

## SALADS

<b>STOKEY TRIO SALAD   8.5</b> 	
Our delicious Greek salad, Potato salad and Coleslaw combined in one bowl.	
<b>POTATO SALAD   7</b> 	
Baby potatoes, red onion, spring onion, aromatic herbs, tarragons & mustard dressing.	
<b>MIXED GREEN SALAD   6.5</b> 	
Mixed baby leaves, red onion, cherry tomatoes, carrot, lemon, honey mustard dressing.	
<b>WALDORF SALAD   7</b> 	
Romaine lettuce, green apples, celery, walnut, grapes & mayonnaise dressing.	
<b>CAESAR SALAD   6.5</b> 	
Romaine lettuce, parmesan cheese, croutons & classic Caesar dressing.	
<b>COLESLAW SALAD   6</b> 	
Shredded white cabbage, carrot, onion & mayonnaise.	
<b>TANGYSLAW SALAD   6</b> 	
Shredded white cabbage, red cabbage, celery, carrot, red onion & mayonnaise.	
<b>CUCUMBER SALAD   7</b> 	
Sliced cucumber, dill, red wine vinegar & sour cream dressing.	
<b>GREEK SALAD   7</b>  	
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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<b>WAGYU BEEF   Burger</b>	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.	
<b>TOWER SCHNITZEL   Burger</b>	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.	
<b>CHICKEN SCHNITZEL   Burger</b>	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.	
<b>PORK SCHNITZEL   Burger</b>	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.	
<b>VEAL SCHNITZEL   Burger</b>	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.	
<b>SEABASS SCHNITZEL   Burger</b> 	11.5
Double-layer Seabass schnitzel served in a brioche bun with marie rose sauce, burger relish, lettuce, tomatoes and cucumber pickles.	
<b>HALLOUMI SCHNITZEL   Burger</b> 	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.	
<b>SEITAN CHYCK'N   Burger</b> 	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	