

# THE STARTERS

## APPETISERS

MARINATED OLIVES (VE) 3.95	GARLIC BREAD (V) 4.50	FRESH BAKED BREAD (V) 4.95	HALLOUMI FRIES (V) 5.50
HUMMUS (VE) 5.95 <i>With grilled bread</i>	WITH MOZZARELLA (V) 5.50	EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR	<i>With chilli honey</i>
		WITH NOCELLARA OLIVES 6.95	

### VEGETARIAN

GARLIC MUSHROOMS (V) 7.65
Sautéed field & wild mushrooms, garlic, lemon & parsley in a light creamy mushroom & truffle sauce with grilled sourdough bread <i>(Vegan option available)</i>
GRILLED HALLOUMI (V) 7.95
Halloumi cheese glazed with pesto and aged balsamic served with petite salad.
BURRATA (V) (N) 13.95
Puglian burrata, heritage tomato & basil salad crushed pistachio, toasted sourdough
GOAT CHEESE (V) 8.45
Grilled goat cheese, rocket, aged balsamic, jen's beetroot chutney and toasted bread
BOREK (V) 7.25
Spinach & feta cheese wrapped in a crispy filo pastry roll served with chilli jam.
HOMEMADE FRITTER (V) (GF) 7.50
Courgette, egg, carrot, feta cheese, and parsley served with tzatziki

### SEA FOOD

PATTAYA PRAWN (GF) 9.50
King prawns sautéed in homemade creamy spicy sauce
CRISPY CALAMARI 8.45
Lightly spiced coated calamari fried to perfect crisp served with tangy homemade cocktail sauce
GRILLED OCTOPUS (GF) (N) 10.50
Grilled octopus leg on a bed of pomme puree, rocket salad, aged balsamic, pesto and drizzle of an extra virgin olive oil
KING PRAWN COCKTAIL (GF) 8.45
Jumbo prawns with gem lettuce, homemade prawn sauce and caviar
OCTOPUS CARPACCIO (GF) 10.50
Thinly sliced octopus topped with rocket salad, cherry tomato, shaved parmesan, lemon and lime dressing
KING PRAWN PIL PIL 8.95
King prawns pan fried with garlic, guindilla chillies served with sourdough toasted bread

### MEAT

MUMBAI CHICKEN 7.95
Juicy grilled chicken breast marinated with Asian spiced creamy sauce
CHEESY MEATBALLS (GF) 8.50
Chargrilled angus beef meatballs filled with mozzarella topped with rich tomato and demi-glace sauce.
SPICY TURKISH SAUSAGE 7.95
Grilled Turkish sausage served with melted mix cheese sauce.
CHICKEN SOUVLAKI 7.95
Grilled, marinated and skewered juicy chicken breast served with grilled bread and petite salad
BEEF ROLL (GF) 9.90
Thinly sliced Angus steak beef rolled with mozzarella cheese topped with demi-glace sauce
BEEF CARPACCIO (GF) 10.95
Paper-thin slices of fillet garnished with rocket and aged balsamic, cherry tomato, shaved parmesan & lemon- lime dressing

## STARTER SHARING PLATTERS

### KASSAP PLATTER

Chicken souvlaki, pattaya prawn, meatball, grilled halloumi, tzatziki, borek, salad & grilled flat bread

£19.50

### VEGETARIAN PLATTER (V)

Hummus, grilled halloumi, borek veg meatball, tzatziki, salad and bread served with avocado salsa sauce

£18.50

### SEAFOOD MEZZE PLATTER

Pattaya prawn, crispy calamari and grilled salmon served with avocado salsa dip, salad and homemade tartar sauce

£20.50

## SALADS

### GREEK SALAD (V) £12.50

Heritage tomatoes, cucumbers, bell peppers, red onion, feta cheese, olives and extra virgin olive oil - lime dressing

### CHARGRILLED CHICKEN CAESAR £13.50

Sliced grilled chicken fillet tossed in our special caesar dressing with chopped crispy romaine lettuce, tomatoes and pecorino cheese

*(Available as Vegetarian)*

### THE BUTCHER SALAD £17.50

6oz sliced grilled angus fillet of beef steak, wild rocket, heritage tomato, red onion, aged parmesan and salsa verde dressing



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Scan QR code for a detailed allergen information.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team

# THE MAINS

## VEGETARIAN

**HALLOUMI KEBAB** (V) 18.50  
Layers of grilled halloumi cheese and courgette topped with homemade tomato cheese sauce served sweet potato purée

**WILD MUSHROOM** (V) 18.50  
**MOUSSAKA**  
Layeres of thinly sliced aubergine, courgette, wild mushroom and potato baked in the oven with a béchamel and tomato sauce, topped with pecorino cheese, served with greek salad.  
*(Vegan option available)*

**WHOLE-BAKED** (V) 17.95  
**AUBERGINE**  
Traditional Mediterranean style slow baked aubergine stuffed with sweet pepper, onion, tomato, garlic, cumin, tomato ragu, topped with Greek feta cheese, served with potato puree  
*(Vegan option available)*

## FISH & SEA FOOD

**PAN SEARED SEA BASS FILLET** (GF) 20.95  
Pan seared seabass fillet with buttered tenderstem broccoli and maple glazed heritage carrots

**GRILLED SALMON** (GF) 19.50  
Char-grilled wild salmon served with sweet potato puree and grilled asparagus.

**SWORDFISH** (GF) 24.50  
**KING PRAWN & OCTOPUS**  
Grilled swordfish steak & pan seared king prawns and octopus served with truffle mash.

**CHILLI KING PRAWN** (GF) 22.50  
Pan fried king prawns, red chilli, garlic, courgette and tomato sauce served with champ potatoes.

## MEAT

**WILD MUSHROOM** (GF) 18.45  
**CHICKEN FILLET**  
Char-grilled chicken fillet, creamy wild mushroom cheese sauce served with potato purée & buttered green beans

**TRADITIONAL GREEK SALAD** (GF) 18.50  
**WITH GRILLED LEMON CHICKEN**  
Heritage tomatoes, cucumbers, bell peppers, red onion, feta cheese, olives and extra virgin olive oil - lime dressing

**SPICY CHICKEN THIGHS** (GF) 18.45  
Juicy boneless grilled chicken thighs marinated in our special spicy seasoning served with skin on fries

**CHICKEN TERIYAKI** (GF) 18.95  
Teriyaki sauced chicken fillet cooked with onion peppers, garlic served with new baby potatoes or greek salad  
*Available with fillet of beef £21.95*

**SLOW COOKED BEEF RIBS** 21.00  
Slow-cooked herb marinated pulled boneless beef ribs, topped with pickles, red onion, served with tortilla, fries and choice of a demi-glaze cheese or hot 'n' spicy sauce.

**LAMB CUTLETS** (GF)  
300g £21 | 450g £27  
Grilled lamb cutlets, lightly marinated served with salad and homemade potato purée

## FAJITA SIZZLERS

Brought to your table with spicy cajun sizzling peppers, onions and with tortillas, avocado salsa & sour cream sauce

**GRILLED CHICKEN FILLET** £18.90  
**GRILLED BEEF STEAK** £20.50  
**KING PRAWN** £20.50  
**FAJITA FIESTA (CHICKEN, BEEF & PRAWN)** £21.50

## GRILLED KEBABS

Grilled to perfection, marinated in our secret recipe. All skewered with onion, mix peppers served with salad, bulgur rice, tzatziki, tomato salsa and tortillas

**CHICKEN KEBAB** £18.95  
**KOFTA KEBAB** £18.95  
**LAMB KEBAB** £20.95  
**CHICKEN & LAMB KEBAB** £19.50

# BURGERS

*All burgers served in a brioche bun with fries*

### THE ULTIMATE AUSTRALIAN WAGYU BURGER

200g £26.50 | 300g £34.90

100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, pickles and house burger sauce  
*(Available with caramelised red onion)*

### ANGUS STEAK BURGER

200g £15.50 | 400g £20.00

A well-marbled steak burger with gem lettuce, tomato, red onion, pickles, house burger sauce and american style cheese

### HALLOUMI BURGER

Grilled halloumi glazed with pesto, roasted peppers, caramelised red onion, gem lettuce, tomato and house burger sauce

### GARDEN BURGER

Vegetarian burger patty, truffle mayo, gem lettuce, tomato, red onion, pickles & cheddar on a vegetarian briochebun with sweet potato fries.

### GRILLED CHICKEN BURGER

Chargrilled butterfly whole chicken breast with gem lettuce, tomato and red onion  
*With a choice of*  
Cheddar cheese sauce  
Spicy truffle mayonnaise sauce  
Spiced cajun & cheddar sauce

### BIRD & BEAST

Grilled chicken burger and angus steak burger patty, gem lettuce, red onion, tomato, gherkin, house burger sauce and american style cheese

### BEEF RIBS BURGER

8 hour slow cooked beef ribs with lettuce, onion and house burger & demi-glaze sauce

### LOKUM BURGER

Grilled angus fillet steak slices, caramelised onion, tomato, crisp lettuce, gherkin, cheddar cheese & house burger sauce

# THE STEAKS

Our beef is sourced from some of the finest producers from the british isles, Australia, Argentina and Japan.  
All our bone-in steaks are dryaged minimum of 35 days to achive an outstanding depth of flavour and tenderness

## CLASSIC GRILL STEAKS

*All served with a choice of Koffman's new potatoes in creamy tomato sauce or fries*

### SIRLOIN STEAK <sup>GF</sup>

250g £20.95 | 350g £25.95

A delicate flavour with a firmer texture

### RIBEYE STEAK <sup>GF</sup>

250g £22.95 | 350g £28.50

Small grain of fat (marbling) give this cut full flavour and & increased moisture

### FILLET MIGNON <sup>GF</sup>

250g £29.50 | 350g £36

Centre cut of of the fillet, subtle in flavour & exteremly tender

### TEXAS STEAK <sup>GF</sup>

350G £24.50

Delicately marbled through out for superb full-bodied flavour

### LOKUM <sup>GF</sup>

280g £30.50

From the tenderloin, it offers unmatched tenderness and delicate flavour

### LAMB CAGE STEAK <sup>GF</sup>

250g £22.95 | 350g £27.95

Chargrilled tender boneless slices of lamb striploin steak loaded with flavour

### RIBEYE ON THE BONE <sup>GF</sup>

450g £29 | 600g £39

A finely marbled texture and 35 days dry aging produces a tender steak with superb flavour

### T-BONE <sup>GF</sup>

450g £32 | 600g £42

T-Bone combines the succulent tenderness of fillet with the rich-bold flavour of sirloin

### TOMAHAWK <sup>GF</sup>

500G £39

Renowned for its flavour, with generous marbling throughout, tender with superb flavour. Served Sliced

## SIGNATURE STEAKS

### QUEEN STEAK <sup>GF</sup>

280g £30.50

Fillet tenderloin steak served with king prawn and spinach

### STEAK DIANE <sup>GF</sup>

250g £29.50

Fillet tenderloin steak served with diane sauce

### OCTOPUS STEAK <sup>GF</sup>

250g £32.50

Fillet steak slices served with grilled octopus, caviar, avocado, rocket salad

### CHEESY SIRLOIN STEAK <sup>GF</sup>

250G £23.50

Grilled Sirloin steak slices served with cheese sauce

### BACK TO BACK <sup>GF</sup>

250G £23.50

Angus beef Sirloin and lamb steak served with mushroom sauce

### HARBIN STEAK

250g £24.50

Thinly sliced angus fillet of beef steak marinated with creamy Asian spices

### GARLIC LEAF STEAK <sup>GF</sup> <sup>N</sup>

250G £23.50

Thinly sliced beef steak served with pesto and garlic sauce

### BBQ SIRLOIN STEAK

250G £23.50

Thinly sliced angus Sirloin steak served with bbq sauce

### SPICY LAMB STEAK <sup>GF</sup>

250G £ 22.95

Tender lamb fillet steak, mixed spiced flavours with butter sauce

## STEAKS TO SHARE OR NOT Serves 2

### KASSAP STEAK <sup>GF</sup>

600G £50 | 800G £65

35 days dry-aged grilled thinly sliced angus beef steak on a bed of demi-glace sauce topped with homemade tomato sauce

### CHATEAUBRIAND <sup>GF</sup>

500G £60 | 750G £80

From the head of the fillet beef tenderloin & is considered the most succulent cut of the beef. Subtle in flavour & exteremly tender

### KING PLATTER <sup>GF</sup>

700G £65

Fillet Mignon, Sirloin, Ribeye, Lamb fillet, Kofta, Chicken Fillet and king prawn

250g = 8.82oz | 350g = 12.4oz | 450g = 160oz | 600g = 21.17oz | 750g = 26.45oz

## SAUCES

PEPPERCORN SAUCE	£3.50
KASSAP SAUCE	£3.50
MUSHROOM SAUCE	£3.50
DIANA SAUCE	£3.50
ROQUEFORT SAUCE	£3.50
BEARNAISE SAUCE	£3.50
CHEESE SAUCE	£3.50
GARLIC BUTTER SAUCE	£2.00

## SIDES

SKIN ON FRIES	£3.95
SWEET POTATO FRIES	£4.95
PARMESAN & TRUFFLE CHIPS	£5.95
PAN FRIED MUSHROOM	£4.75
CREAMED SPINACH	£4.75
MASHED POTATOES	£4.50
MAPLE GLAZED HERITAGE CARROTS	£4.95

GRILLED ASPARAGUS	£4.50
GREEK SALAD	£6.50
ROCKET & PARMESAN SALAD	£4.95
ONION RINGS <sup>G</sup>	£4.50
TENDERSTEM BROCCOLI, LEMON, GARLIC	£4.95
ALL SIDES <sup>V</sup> <sup>GF</sup> EXCEPT ONION RING	



## DRY AGED BONE IN BUTCHER CUTS



Our prime bone-in steaks are dry aged minimum of 35 days. Hand-cut by our in house butcher then cooked on the bone to intensify tenderness and flavour. Sourced from some of the finest producers from the british isles, Australia, USA, Japan and Argentina

*Serves 2 Carved table side, served with a choice of a sauce and two sides*

### TOMAHAWK GF

1kg - 35oz £90

This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour

### CÔTE DE BOEUF GF

1kg - 35oz £80

Bone in prime rib the classic steak cut, known for its exceptional tenderness and flavour due to its well marbled texture

### PORTERHOUSE GF

1kg - 35oz £80

The classic Porterhouse steak is where the sirloin meets the fillet. It's the best of both worlds, A combination of tender fillet and rich flavourful sirloin

## THE MASTERPIECE

Indulge in world-class Australian, Japanese Wagyu and USDA Prime steak-eating experience.

*All Wagyu and USDA prime seteaks served with a choice of side and sauce*

## AUSTRALIAN WAGYU | USDA PRIME

### AUSTRALIAN WAGYU

Elevate your experience with the exclusive purebred Westholme Wagyu with signature marbling, tenderness & deep, complex flavour.

#### GF WAGYU RIBEYE *BMS - 6-7* 230g £65 | 350g £85

Westholme, Australia, A tender and flavourful marbled beef, will melt in your mouth with a carnival of flavours

#### GF WAGYU STRIPLOIN *BMS - 8-9* 230g £65 | 350g £85

Westholme, Australia Striploin, its tenderness, taste, and juiciness will exceed even your expectations

#### GF TOMAHAWK *BMS - 8-9* 500G £80 | 1kg £140

Westholme Wagyu Tomahawk, Abundantly marbled tender with mouthwatering rivers of fat interwoven into every bite

### USDA PRIME AMERICAN HIGHEST GRADE OF BEEF

USDA prime is a superior grade of grain-fed beef, with juiciness & fine texture. Chosen from the top 2% and hand selected for rich, even marbling.

#### USDA PRIME SIRLOIN GF 230g £32 | 350g £42

Full Bodied Texture, bursting with flavour, exceptionally well-marbled.

#### USDA PRIME TENDERLOIN GF 230g £39 | 280g £45

Experience the tenderness, juiciness and rich flavour with every bite!

#### USDA PRIME T-BONE GF 450g £42 | 600g £55

A consistent cut of beef, delivers a perfect balance of tenderness and intense beefy taste.

## JAPANESE A5 WAGYU

Kobe beef - Miyazaki prefecture - best graded beef in the world, spectacularly marbled, most tender & complex of all Wagyu *(The best of the best!)*

#### JAPANESE A5 WAGYU STRIPLOIN GF

230g - 8oz £110

Delicately marbled with intricate, evenly distributed snowflake patterns of fat, providing a melt-in-your mouth texture and unparalleled depth of flavour