

Mother's Day Menu

2 COURSE £29.95 | 3 COURSE £34.95 (Per Person)

STARTERS

GARLIC MUSHROOM ^(V)

Sauteed mushroom, garlic lemon & parsley served with toasted flat bread

GRILLED HALLOUMI ^(V)

Cheese served with salad, balsamic glaze and pesto dressing

CHICKEN SOUVLAKI

Grilled, marinated and skewered juicy chicken breast, petite salad

KING PRAWN PIL PIL

King prawn pan fried with garlic, guindilla chillies, olive oil and toasted bread

MUMBAI CHICKEN

Juicy grilled chicken breast marinated with Asian spiced creamy sauce

GOAT CHEESE ^(V)

Grilled goat cheese, rocket, aged balsamic, jen's beetroot chutney and toasted bread

CHEESY MEATBALLS

Served with homemade tomato and cheese sauce

BOREK ^(V)

Spinach & feta cheese wrapped in a crispy filo pastry roll served with chilli jam.

MAINS

All steaks served with a choice of sauce & fries

SIRLOIN STEAK ^(GF) 250g / 9oz

A delicate flavour with a firmer texture

RIBEYE STEAK ^(GF) 250g / 9oz

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

FILET MIGNON ^(GF) 250g / 10oz (+ £6 Supplement)

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

BACK TO BACK ^(GF)

Angus beef Sirloin and lamb steak served with mushroom sauce

SPICY LAMB STEAK ^(GF) 250g / 9oz

Tender lamb fillet steak, mixed spiced flavours with butter sauce

QUEEN STEAK ^(GF) 250g / 9oz (+ £6 Supplement)

Fillet tenderloin steak served with king prawn, spinach & tomato sauce

RIBEYE ON THE BONE ^(GF)

450g / 16oz (+ £6 Supplement)

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

PAN SEARED SEA BASS FILLET ^(GF)

Pan seared seabass fillet with buttered tenderstem broccoli and maple glazed heritage carrots

WILD MUSHROOM ^(GF)

CHICKEN FILLET

Char-grilled chicken fillet served on a bed of potato purée' with creamy wild mushroom cheese sauce

GRILLED SWORDFISH ^(GF)

KING PRAWN & OCTOPUS

Grilled swordfish steak & pan seared king prawns and octopus served with truffle mash.

WILD MUSHROOM MOUSSAKA ^(V)

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) ^(VE)

FAJITA SIZZLERS

Brought to your table with spicy cajun sizzling peppers, onions and with tortillas, avocado salsa & sour cream sauce
GRILLED CHICKEN FILLET
GRILLED BEEF STEAK
KING PRAWN
FAJITA FIESTA (CHICKEN, BEEF & PRAWN)

DESSERTS

^(V) CHEESECAKE CHOCOLATE OR LEMON
Served with vanilla ice cream

BAKLAVA ^(V)
Many layers of thin filo pastry heaven with pistachio nut served with vanilla ice cream

CHESHIRE FARM ICE CREAM & SORBET
^(V) Ice Cream - Vanilla, Chocolate or Strawberry
^(V) Sorbet - Sicilian Lemon, Raspberry or Mango

Celebrate Mother's Day in style with our selection of Mother's Days special price champagnes

Moët et Chandon, Brut £59

Gremillet, Ambassadeur, Brut NV £55

Laurent-Perrier Cuvée Rosé £89

Champagne Gremillet Rosé, Brut NV £59

Mother's Day menu available 12 noon to 10pm

SHARING MENU

2 COURSE £55 | 3 COURSE £60 (Per Person)

STARTER -SHARING PLATERS

(For 2 to share)

KASSAP PLATTER

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

VEGETARIAN PLATTER ^(V)

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

SEAFOOD MEZZE PLATTER

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

SHARING BUTCHER CUTS MAIN

(For 2 to share)

TOMAHAWK ^(GF)

1kg / 35oz

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

CHATEAUBRIAND ^(GF)

560g / 20oz

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

KING PLATTER ^(GF)

680g / 24oz

8oz Fillet Tenderloin, 8oz Prime Ribeye and 8oz Black Angus Sirloin steak

SEAFOOD PLATTER ^(GF)

480g / 17oz

Chargrilled Salmon, Seabass and Sword Fish marinated in tomato sauce with king prawns and octopus served with choice of two side and sauce.

All sharing steak served with choice of 2 sides and 2 sauce

SIDES *(For Sharing Cuts and Masterpiece Menu)*

SKIN ON FRIES

SWEET POTATOE FRIES

MASH POTATO

PAN FRIED MUSHROOM

CREAMED SPINACH

GRILLED ASPARAGUS

PARMESAN & TRUFFLE CHIPS

TENDERSTEM BROCCOLI

GREEK SALAD

SAUCE

PEPPERCORN SAUCE

MUSHROOM SAUCE

KASSAP SAUCE

CHEESE SAUCE

BEARNAISE SAUCE

GARLIC BUTTER

THE MASTERPIECE

Indulge in world-class Australian Westholme Wagyu steak-eating experience.

2 COURSE £75 | 3 COURSE £80 (Per Person)

STARTER

KING PRAWN PIL PIL

King prawn pan fried with garlic, guindilla chillies, olive oil and toasted bread

MUMBAI CHICKEN

Juicy grilled chicken breast marinated with Asian spiced creamy sauce

PATTAYA PRAWN ^(GF)

Jumbo prawns sauteed in homemade creamy spicy sauce

GRILLED OCTOPUS ^(GF) ^(N)

Grilled octopus leg served with pomme puree, olive oil, pesto, balsamic sauce and rocket salad

GOAT CHEESE ^(V)

Grilled goat cheese, rocket, aged balsamic, jen's beetroot chutney and toasted bread

GARLIC MUSHROOM ^(VE)

Sauteed mushroom, garlic lemon & parsley served with toasted flat bread

BEEF CARPACCIO ^(GF)

Paper-thin slices of fillet garnished with rocket, shaved parmesan and drizzled with aged balsamic

BURRATA ^(V) ^(N)

Puglian burrata, heritage tomato and basil salad crushed pistachio, toasted sourdough

MAINS

Served with a choice of sides and sauce

WAGYU STEAKS

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

WAGYU RIBEYE BMS - 7-8 ^(GF)

9oz | 250g

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

WAGYU SIRLOIN BMS - 8-9 ^(GF)

9oz | 250g

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

WAGYU FILLET BMS - 7-8 ^(GF)

8oz | 230g

Westholme, Australia Tenderloin, incredibly tender fillet mignon with a buttery flavor and melt in your mouth texture

WAGYU TOMAHAWK BMS - 8-9 ^(GF) 17.6oz | 500g (+ £15 Supplement)

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



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.

(V) Vegetarian (VE) Vegan (N) Contain Nuts (GF) Gluten Free

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

KASSAP
MEAT HOUSE