


Mother's Day Menu

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

STARTERS


GARLIC MUSHROOM 
Sautéed mushroom, garlic lemon & parsley served with toasted flat bread

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

CHEESY MEATBALLS
Served with homemade tomato and cheese sauce


TRADITIONAL GREEK SALAD  
Greek feta from Trikala PDO, heritage tomatoes, cucumbers, bell peppers, red onion, olives and extra virgin olive oil -& lime dressing (Vegan option available) 

MAINS

All steaks served with a choice of sauce & fries


SIRLOIN STEAK  250g / 9oz
A delicate flavour with a firmer texture

RIBEYE STEAK  250g / 9oz
Small grain of fat (marbling) give this cut full flavour and & increased moisture


FILET MIGNON  250g / 10oz (+ £6 Supplement)
Centre cut of of the fillet, subtle in flavour & extremely tender

BACK TO BACK 
Angus beef Sirloin and lamb steak served with mushroom sauce

SPICY LAMB STEAK  250g / 9oz
Tender lamb fillet steak, mixed spiced flavours with butter sauce

QUEEN STEAK  250g / 9oz (+ £6 Supplement)
Fillet tenderloin steak served with king prawn & tomato, spinach sauce

RIBEYE ON THE BONE 
450g / 16oz (+ £6 Supplement)
A finely marbled texture & 35 days dry aging produces a tender steak with superb flavour

PAN SEARED SEA BASS FILLET 
Pan seared seabass fillet with buttered tenderstem broccoli and maple glazed heritage carrots

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

GRILLED SWORDFISH 
KING PRAWN & OCTOPUS
Grilled swordfish steak & pan seared king prawns and octopus served with truffle mash.


WILD MUSHROOM 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) 



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

 **CHEESECAKE** CHOCOLATE OR LEMON
Served with vanilla ice cream

 **CRÈME BRÛLÉE** French classic.
Freshly made by our chefs every day.

BAKLAVA 
Many layers of thin filo pastry heaven with pistachio nut served with vanilla ice cream

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

Celebrate Mother's Day in style with our selection of Mother's Days champagne

Moët et Chandon, Brut £59
Gremillet, Ambassadeur, Brut NV £55

Laurent-Perrier Cuvée Rosé £89
Champagne Gremillet Rosé, Brut NV £59

Please note that the Valentine's menu is the only menu available after 4pm


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 
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  1kg / 35oz
This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour

USDA PRIME CHATEAUBRIAND  600g / 21.16oz
From the head of the fillet beef tenderloin & is considered the most succulent cut of the beef. Subtle in flavour & extremely tender

SEAFOOD PLATTER  680g / 24oz
Chargrilled Salmon, Sword Fish, Seasbas and King prawnserved with pan fried mushroom.

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

SIDES *(For Sharing Cuts and Masterpiece Menu)*

SKIN ON FRIES	PAN FRIED MUSHROOM	PARMESAN & TRUFFLE CHIPS
SWEET POTATOE FRIES	CREAMED SPINACH	TENDERSTEM BROCCOLI
MASH POTATO	GRILLED ASPARAGUS	GREEK SALAD

SAUCE	PEPPERCORN SAUCE	MUSHROOM SAUCE	BEARNAISE SAUCE
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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 MASTERPIECE


Indulge in world-class Australian Westholme Wagyu and Japanese A5 Kobe steak-eating experience.


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 
Jumbo prawns sauteed in homemade creamy spicy sauce

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

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

GARLIC MUSHROOM 
Sautéed mushroom, garlic lemon & parsley served with toasted flat bread

BEEF CARPACCIO 
Paper-thin slices of fillet garnished with rocket, shaved parmesan and drizzled with agged balsamic

TRADITIONAL GREEK SALAD  
Greek feta from Trikala PDO, heritage tomatoes, cucumbers, bell peppers, red onion, olives and extra virgin olive oil -& lime dressing

MAINS


Served with a choice of sides and sauce

WESTHOLME, WAGYU

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

2 COURSE £74 | 3 COURSE £79 (Per Person)

WAGYU RIBEYE BMS - 7-8 9oz | 250g 
Westholme, Australia, A tender and flavourful marbled beef, will melt in your mouth with a carnival of flavours


WAGYU FILLET BMS - 7-8 9oz | 250g 
Westholme, Australia Tenderloin, incredibly tender fillet mignon with a buttery flavor and melt in your mouth texture

JAPANESE KOBE 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!)

2 COURSE £115 | 3 COURSE £120 (Per Person)

 **JAPANESE A5 FILLET TENDERLOIN** 7oz | 200g
Renowned worldwide for its exceptional quality, dense marbling, incredible tendernes and rich flavour.

 **JAPANESE A5 WAGYU STRIPLOIN** 7oz | 200g
Delicately marbled with intricate, evenly distributed snowflake patterns of fat, providing a melt-in-your mouth texture and unparalleled depth of flavour

KASSAP
MEAT HOUSE