



VALENTINE'S MENU

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

Elevate your evening by adding a bottle of champagne from our Valentine's selection

Moët et Chandon, Brut £59

Gremillet, Ambassadeur, Brut NV £55

Champagne Gremillet Rosé, Brut NV £59

Laurent-Perrier Cuvée Rosé £89



2 COURSE £34.95 | 3 COURSE £39.95 (Per Person)

STARTERS

GARLIC MUSHROOM ^{VE}

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 ^{GF}

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 ^{GF} ^V

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

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 & tomato, spinach 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}

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
^{VE} Sorbet - Sicilian Lemon, Raspberry or Mango

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

USDA PRIME CHATEAUBRIAND ^{GF}

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

KING PLATTER ^{GF}

680g / 24oz

8oz Fillet tenderloin, 8oz Prime Ribeye and 8oz Black angus Sirloin steak, sliced and served 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

SWEET POTATOE FRIES

MASH POTATO

PAN FRIED MUSHROOM

CREAMED SPINACH

GRILLED ASPARAGUS

PARMESAN & TRUFFLE CHIPS

TENDERSTEM BROCCOLI

GREEK SALAD

SAUCE

PEPPERCORN SAUCE

MUSHROOM SAUCE

BEARNAISE SAUCE



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 ^{GF}

Jumbo prawns sauteed in homemade creamy spicy sauce

GRILLED OCTOPUS ^{GF}

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 agged balsamic

TRADITIONAL GREEK SALAD ^{GF} ^V

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 ^{GF}

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 ^{GF}

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)

^{GF} JAPANESE A5 FILLET TENDERLOIN

7oz | 200g

Renowned worldwide for its exceptional quality, dense marbling, incredible tenderness and rich flavour.

^{GF} 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

