

THE STARTERS

APPETISERS

MARINATED OLIVES VE 3.95	GARLIC BREAD V 4.50	FRESH BAKED BREAD V 4.50	HALLOUMI FRIES V 5.25
HUMMUS VE 5.50 <i>With grilled bread</i>	WITH MOZZARELLA V 5.50	EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR	<i>With chilli honey</i>

VEGETARIAN

GARLIC MUSHROOM VE 6.25
Sautéed mushroom, garlic lemon & parsley served with toasted flat bread
GOAT CHEESE V 6.95
Grilled goat cheese, rocket, aged balsamic, jen's beetroot chutney and toasted bread
GRILLED HALLOUMI V 6.75
Halloumi cheese glazed with pesto and aged balsamic served with petite salad and grilled flat bread
BOREK V 6.50
Spinach & feta cheese wrapped in a crispy filo pastry roll served with salad
HOMEMADE FRITTER V GF 6.95
Courgette, egg, carrot, feta cheese, and parsley served with tzatziki
VEGAN MEATBALLS V VE 6.50
Vegan meatballs served in homemade tomato and cumin sauce

SEA FOOD

PATTAYA PRAWN GF 8.50
King prawns sautéed in homemade creamy spicy sauce
CRISPY CALAMARI 7.95
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 rocket salad, aged balsamic, pesto and drizzle of a extra virgin olive oil
PRAWN COCKTAIL GF 7.50
Jumbo prawns with gem lettuce, homemade prawn sauce, caviar and fresh fruit
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 prawn pan fried with garlic, guindilla chillies, olive oil and toasted bread

MEAT

MUMBAI CHICKEN 6.95
Juicy grilled chicken breast marinated with Asian spiced creamy sauce
CHEESY MEATBALLS GF 7.50
Served with homemade tomato and demi-glace cheese sauce
BEEF ROLL GF 8.50
Thinly sliced Angus steak beef rolled with mozzarella cheese topped with demi-glace sauce
CHICKEN SOUVLAKI 6.50
Grilled, marinated and skewered juicy chicken breast served with grill bread and petite salad
BEEF CARPACCIO GF 10.50
Paper-thin slices of fillet garnished with rocket and aged balsamic, cherry tomato, shaved parmesan & lemon- lime dressing
SPICY TURKISH SAUSAGE 6.50
Grilled Turkish sausage served with melted cheese sauce and salad

STARTER SHARING PLATTERS

KASSAP PLATTER

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

£18.50

VEGETARIAN PLATTER **V**

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

£17.00

SEAFOOD MEZZE PLATTER

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

£18.95

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.
An optional service charge will be added to your bill.

THE MAINS

VEGETARIAN

HALLOUMI KEBAB (V) 16.50
Grilled halloumi cheese skewered with courgette, tomatoes, cheese sauce served with baby potatoes in creamy tomato sauce

LIGHTLY SPICED OVEN (VE) 16.50
ROAST VEGETABLES
Courgette, mushroom, tomatoes, red peppers, aubergine, onion, garlic and herbs cooked in a clay pot served with choice of a bulgur rice or chips

WHOLE-BAKED (VE) 16.95
AUBERGINE
Traditional Mediterranean style slow baked aubergine stuffed with sweet pepper, onion, tomato, garlic, cumin, tomato ragu, olive oil & tzatziki served with choice bulgur rice or chips.

FISH & SEA FOOD

PAN SEARED SEA BASS FILLET (GF) 18.95
Seared seabass fillet served with buttered garlic spinach and mashed potato

TUNA STEAK & (GF) 23.50
OCTOPUS CONFIT
Grilled yellowfin tuna with pan seared king prawns and octopus confit served with baby potatoes in creamy tomato sauce and petite salad.

GRILLED SALMON FILLET (GF) 19.25
Char-grilled wild salmon served with buttered green beans and cauliflower puree

GARLIC CHILLI KING PRAWN (GF) 19.50
Pan fried king prawn, red chilli, garlic and tomato served with buttered creamy spinach

MEAT

WILD MUSHROOM (GF) 17.50
CHICKEN FILLET
Char-grilled chicken fillet, creamy wild mushroom cheese sauce served with potato purée & buttered green beans

CHICKEN TERIYAKI (GF) 18.50
Teriyaki sauced chicken fillet cooked with onion peppers, garlic served with baby potatoes in creamy tomato sauce
Available with fillet of beef £21.00

PAN SEARED (GF) 17.95
CHICKEN SUPREME
Pan seared chicken supreme with diane sauce buttered green beans & mash potato

SPICY CHICKEN THIGHS (GF) 17.50
Juicy boneless grilled chicken thighs marinated in our special spicy seasoning served with chips

LAMB SHOULDER

Centre of lamb shoulder slow cooked in its own juice hand pulled, pickles, red onion and tortilla served with demi-glace cheese sauce & fries

£21.95

SLOW COOKED BEEF RIBS

Slow-cooked herb marinated pulled boneless beef ribs, topped with pickles, red onion, served with tortilla, fries and choice of a demi-glace cheese sauce or hot 'n' spicy sauce

£21.00

LAMB CUTLETS

 (GF)

Grilled lamb cutlets, lightly marinated served with salad and homemade potato purée

300G £21 | 450G £27

FAJITA SIZZLERS

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

GRILLED CHICKEN FILLET £17.95
GRILLED BEEF STEAK £19.50
KING PRAWN £19.95
FAJITA FIESTA (CHICKEN, BEEF & PRAWN) £21.00

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 £16.95
KOFTA KEBAB £16.95
LAMB KEBAB £19.50
CHICKEN & LAMB KEBAB £18.95

BURGERS

All burgers served in a brioche bun with fries

THE ULTIMATE AUSTRALIAN WAGYU BURGER

200g £27.50 | 300g £35.00

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 (V) (N) £14.50

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

GARDEN BURGER (V) £14.50

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

GRILLED CHICKEN BURGER £14.95

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 £18.50

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

BEEF RIBS BURGER £14.50

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

LOKUM BURGER £18.90

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 ^{GF}

250g £20.95 | 350g £25.95

A delicate flavour with a firmer texture

TEXAS STEAK ^{GF}

350G £24.50

Delicately marbled through out for superb full-bodied flavour

LOKUM ^{GF}

280g £30.50

From the tenderloin, it offers unmatched tenderness and delicate flavour

RIBEYE STEAK ^{GF}

250g £22.95 | 350g £28.50

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

FILLET MIGNON ^{GF}

250g £28 | 350g £36

Butterfly cut, subtle in flavour & exteremly tender

LAMB CAGE STEAK ^{GF}

250g £22.95 | 350g £27.95

Chargrilled tender boneless slices of lamb striploin steak loaded with flavour

RIBEYE ON THE BONE ^{GF}

400g £28 | 600g £42

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

T-BONE ^{GF}

400g £28 | 600g £42

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

SIRLOIN ON THE BONE ^{GF}

400G £28 | 600G £42

A firm texture and rich flavour delivers a perfect balance of tenderness and rich beefy taste

SIGNATURE STEAKS

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

QUEEN STEAK ^{GF}

280g £30.50

Fillet tenderloin steak served with king prawn and spinach

CHEESY SIRLOIN STEAK ^{GF}

250G £23.50

Grilled Sirloin steak slices served with cheese sauce

GARLIC LEAF STEAK ^{GF} ^N

250G £23.50

Thinly sliced beef steak served with pesto and garlic sauce

STEAK DIANE ^{GF}

250g £29.50

Fillet tenderloin steak served with diane sauce

BACK TO BACK ^{GF}

250G £23.50

Angus beef Sirloin and lamb steak served with mushroom sauce

BBQ SIRLOIN STEAK

250G £23.50

Thinly sliced angus Sirloin steak served with bbq sauce

OCTOPUS STEAK ^{GF}

250g £32.50

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

HARBIN STEAK

250g £24.50

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

SPICY LAMB STEAK ^{GF}

250G £ 22.95

Tender lamb fillet steak, mixed spiced flavours with butter sauce

STEAKS TO SHARE OR NOT ^{Serves 2}

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

KASSAP STEAK ^{GF}

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 ^{GF}

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

Carved table side

KING PLATTER ^{GF}

700G £65

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

250g = 8.82oz | 350g = 12.4oz | 450g = 16.0oz | 600g = 21.17oz | 750g = 26.45oz

DRY AGED BONE IN SHARING 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, Argentina and Japan.

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

- GF** **TOMAHAWK** 1kg £90
This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour
- GF** **CÔTE DE BOEUF** 1kg £80
Bone in prime rib the classic steak cut, known for its exceptional tenderness and flavour due to its well marbled texture
- GF** **PORTERHOUSE** 1kg £80
The classic Porterhouse steak is where the sirloin meets the fillet. It's the best of both worlds, A a combination of tender fillet and rich flavourful sirloin
- GF** **BONE IN SIRLOIN** 1kg £80
A premium quality & consistent cut of beef, dry-aged on the bone for 35 days, delivers a perfect balance of tenderness and intense beefy taste

AUSTRALIAN WAGYU STEAKS *Served with a choice of sauce and two sides*

Elevate your experience with the exclusive Wagyu dairy cross breed, a cross between the famous marbled Japanese Hirashige Tayasu breed and the Westholme Australian Mitchell wagyu with signature marbling, tenderness and deep, complex flavour.

- GF** **AUSTRALIAN WAGYU RIBEYE** 250g £65 | 350g £85
Australian grade 6/7 A tender and flavourful marbled beef, will melt in your mouth with a carnival of flavours
- GF** **AUSTRALIAN WAGYU TOMAHAWK** 500g £90 | 750g £135
Australian grade 6/7 Tomahawk wagyu steak offers delicious well marbled meat, ensuring incredible tenderness and superb flavour

JAPANESE A5 WAGYU STEAK *Served with a choice of sauce and two sides*

Kobe beef - Miyazaki prefecture - best graded beef in the world, spectacularly marbled, this is the richest, most tender & most complex of all Wagyu. Miyazaki wagyu is the current winner of the Japanese Wagyu Olympics (The best of the best!).

- GF** **JAPANESE A5 WAGYU STRIPLOIN** 200g £110
Delicately marbled with intricate, evenly distributed snowflake patterns of fat, providing a melt-in-your mouth texture and unparalleled depth of flavour

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	GARLIC BUTTER SAUTEED SPINACH	£4.95
SWEET POTATO FRIES	£4.95	MASHED POTATO	£4.50
PAN FRIED MUSHROOM	£4.50	ONION RINGS	£4.50
GRILLED ASPARAGUS	£4.50	GREEK SALAD	£4.95
CREAMED SPINACH	£4.95	SEASONAL VEGETABLES	£4.50
TRUFFLE CHIPS	£4.95	ROCKET & PARMESAN SALAD	£4.95

ALL SIDES **V** ALL SIDES **GF** EXCEPT ONION RING

FOR ADDED INDULGENCE COVER YOUR STEAK WITH GOLD LEAF +£30

200g = 7.55oz | 250g = 8.8oz | 500g = 17.6oz | 750g = 26.45oz | 1kg = 35.27oz