

EARLY BIRD MENU

2 courses 18.95 | 3 courses 22.95 Monday to Thursday 4pm to 6pm

TO START

MUSHROOM BRUSCHETTA (VE)

Sautéed field & wild mushrooms, garlic, lemon & parsley on a grilled sourdough flat bread

HALLOUMI SKEWERS (V) (N)

Grilled Cypriot halloumi skewers crispy salad and sweet chilli dipping sauce

CHEESY BAKED AUBERGINE (V)

Slow baked aubergine with sweet pepper, onion, tomato, garlic, cumin, tomato ragu topped with feta cheese (Vegan option available)

BUFFALO SPICY CHICKEN ©F

Buffalo spicy chicken wings, marinated in our secret recipe

CHICKEN NORMANDY GF

Chargrilled mini chicken fillet served in creamy cheesy wild mushroom sauce

KEFTEDES

Greek style lamb meatballs in a rich tomato sauce served with grilled sourdough flat bread

SLOW COOKED BEEF RIBS TACO

8 hour Slow cooked Beef ribs, salsa verde, pickled red onion, bbq and garlic sauce

CRISPY LEMON & PEPPER CALAMARI

In a light and golden crispy tempura batter with lemon and aioli

MAINS

BLACK ANGUS STRIPLOIN © STEAK 8-OZ

Char-grilled Angus sitriploin steak served with baby potato in creamy tomato sauce or chips

PIRI PIRI CHICKEN

(supplement + £,3)

Char-grilled, skewered with onion and mix peppers served with salad, rice, tzatziki, tomato salsa and tortilla

THE KASSAP WAGYU BURGER

Australian wagyu beef patty with monterey cheese, gem lettuce, tomato, burger sauce and fries

CHAR-GRILLED ©F CHICKEN FILLET

Chargrilled chicken fillet, with pomme purée, asparagus and a mushroom & truffle cream sauce

MEDITERRANEAN KOFTA

Char-grilled beef, lamb kofta, served with rich tomato sauce, petite salad, chips and house sauce.

CAST IRON FILLET OF BEEF GF

Slices of fillet steak cooked with onions, peppers, tomatoes and garlic topped with feta cheese served with mash potatoes or chips (supplement + £3)

COURGETTE & SWEETCORN V FRITTERS

Homemade spiced fritters, courgette, carrot, sweetcorn feta cheese served with petite salad, hummus and tzatziki

PENNE PASTA (V)

Penne pasta, wild mushroom, peppers, courgette and asparagus in a cream sauce topped with pecorino cheese (available with chicken)

DESSERTS

STICKY TOFFEE PUDDING

Steamed sponge pudding with toffee sauce and vanilla ice cream

CHEESECAKE V

Chocolate or lemon cheesecake served with ice cream

CRÈME BRÛLÉE (V)

French classic crème brûlée freshly made by our chefs every day

CHESHIRE FARM (V) ICE CREAM

3 scoops, your choice of Vanilla, Chocolate, Strawberry or Honey comb

BAKLAVA (V)

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

CHESHIRE FARM © SORBET

3 scoops, your choice of Lemon, Raspberry or Mango