

PRE-THEATER | EARLY BIRD MENU

2 courses 19.95 | 3 courses 23.95

Monday to Thursday 4pm to 6pm

TO START

MUSHROOM BRUSCHETTA (VE)

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

GRILLED HALLOUMI (V) (N)

Grilled halloumi cheese glazed with pesto and aged balsamic served with petite salad

BEETROOT CARPACCIO (V) (GF)

Paper-thin slices of beetroot garnished with rocket and aged balsamic, cherry tomato, shaved Goat Cheese & lemon-lime dressing

BUFFALO SPICY CHICKEN WINGS

Buffalo spicy chicken wings, marinated in our secret recipe

CHICKEN NORMANDY (GF)

Chargrilled mini chicken fillet served in creamy cheesy wild mushroom sauce

STEAK TARTARE 3.5OZ

Finely chopped beef tenderloin with shallots and Dijon mustard, topped with egg yolk
(supplement + £6)

SLOW COOKED

BEEF RIBS TACO

8 hour Slow cooked beef ribs, avocado pickled red onion, garlic and BBQ sauce

SPICY TURKISH SAUSAGE

Grilled Turkish sausage served with tortillas and melted mix cheese sauce and petite salad

CRISPY CALAMARI (GF)

In a light and golden crispy tempura batter with lemon and tartare sos

MAINS

BLACK ANGUS STRIPLOIN (GF)

STEAK 8OZ

Char-grilled Angus striploin steak served with baby potato in creamy tomato sauce or chips
(supplement + £3)

BEEF FILLET MEDALLIONS 9OZ (GF)

Grilled Black Angus filet medallions subtle in flavour and extremely tender served with fries and peppercorn sauce
(supplement + £10)

OX CHEEK (GF)

Slowed-cooked in red wine and herbs, served with velvety potato purée, Braised carrots and parsnips

THE KASSAP

WAGYU BURGER

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

MEDITERRANEAN KOFTA (GF)

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

CHAR-GRILLED

CHICKEN FILLET (GF)

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

GRILLED SALMON (GF)

Char-grilled wild salmon fillet served with buttered asparagus, sweet potato mash, and a slice of lemon
(supplement + £3)

PAN SEARED SEA BASS FILLET (GF)

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

WILD MUSHROOM (V)

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

DESSERTS

STICKY TOFFEE PUDDING (V)

Steamed sponge pudding with toffee sauce and vanilla ice cream

CHEESECAKE (V)

Chocolate or lemon cheesecake served with ice cream
Chocolate Cheese Cake (N)

CRÈME BRÛLÉE (V) (GF)

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) (N)

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

CHESHIRE FARM (VE) (GF)

SORBET

3 scoops, your choice of Lemon, Raspberry or Mango



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



KASSAP

MEAT HOUSE



@kassapmeathouse