VEGETARIAN

SOUP OF THE DAY Served with fresh bread

GARLIC MUSHROOM (V)

Sautéed field & wild mushrooms, garlic, lemon & parsley cream with toasted baquette

GOAT'S CHEESE (V)

Grilled goat cheese on the bed of crispy bread with aged balsamic. Jen' beetroot chutney

COURGETTE FRITTER (V)

Courgette, feta cheese, onion. served with mint yoghourt sauce

GRILLED HALLOUMI (V)

Glazed with pesto and aged balsamic. served with mixed salad and crispy bread

BOREK (V)

Hand folded filo pastry filled with feta cheese served with petite salad

MEAT

NORMANDY CHICKEN 6F

Chicken fillet served in creamy cheesy wild mushroom sauce

SLOW COOKED BEEF RIBS TACO

12 hour Slow cooked Beef ribs, cheesy demiglace sauce served with avocado salsa sauce

GRILLED CHICKEN SOUVLAKI

Chicken fillet marinated in our secret recipe served with crispy flat bread and salad

CHEESY MEATBALLS (F)

Grilled beef and lamb meatballs served with homemade Demi-Glace sauce

SPICED TURKISH SAUSAGE @

Spicy grilled Turkish sausage served with melted aromatic mix cheese

SPICY CHICKEN WINGS @

Oven baked chicken wings cooked in our secret suace.

FISH

PRAWN COCKTAIL

Jumbo prawns with crispy iceberg lettuce, caviar, our special cocktail sauce & fresh fruit.

CALAMARI

South American spiced coated calamari served with petite salad and tartar sauce.

BRUSCHETTA (V)

with heritage tomatoes, basil and garlic, finished with extra virgin olive oil Available with Smoked Salmon

LUNCH MENU

TWO COURSE THREE COURSE f16 95 f1995 MONDAY - SUNDAY 12:00 - 4:00PM

TRADITIONAL ROAST AVAILABLE EVERY SUNDAY 12:00 - 4:00 PM

CHILDREN'S MENU AVAILABLE

MAINS

SIRLOIN STEAK 80Z @

Char-grilled prime sirloin steak Served with fat cut chips, your choice of peppercorn or kassap sauce

RIB-EYE STEAK 8OZ GF

Char-grilled prime rib-eye steak Served with fat cut chips, your choice of peppercorn or kassap sauce (supplement + £3)

MEDITERRANEAN KOFTA GF

Char-grilled beef, lamb kofta, served with rich tomato sauce. tomato fat cut chips and garlic aioli

BEEF RIBS GF

slow-cooked herb marinated pulled-boneless beef ribs, served with slices of pickles, onion, cheesy demi-glace sauce and fat cut chips

LAMB LEAF STEAK GF

Juicy and tender grilled lamb leaf steak served with baby potato in cream tomato sauce or fat cut-chips (supplement + £3)

Served in white wine, cream sauce

with tomato, chilli and fresh basil

add chicken or Spiced Turkish sausage

WILD MUSHROOM PENNE

(Available with Chicken)

PENNE ARABBIATA

SPICED CHICKEN THIGHS

Char-grilled boneless herb marinated chicken thighs cooked in your choice of homemade BBO or chilli sauce served with fries or tomato bulgur pilaf

PAN-SEARED CHICKEN FILLET @

Marinated chicken fillet pan seared with our special cheesy creamy mushroom served with seasonal vegetables or fat cut chips

PAN-SEARED SEABASS FILLET @ Pan-fried fillet of seabass served with spinach and mashed potato.

GRILLED WILD SALMON GF FILLET STEAK

Char-grilled wild salmon fillet served with creamy garlic potatoes, green bean and petite salad (supplement + £3)

SHORT BEEF RIBS PACCHERI

Slowly cooked Short Rib

served in fresh herbs,

tomatoe sauce & flat

leaf parsley

HALLOUMI COURGETTE (V)

Grilled halloumi cheese skewered with tomatoes and courgettes served with baby potatoes in cream and tomato sauce

MEDITERRANEAN (VE) OVEN ROASTED VEGETABLES

on a bed of hummus. garish with rocket served with tomato bulgur pilaf

SPINACH & GOAT CHEESE (V) FILLO ROLL

Hand-rolled with goat cheese And spinach served with rocket and sweet chilli sauce

FALAFEL (VE) GF

Fragrant fritters broad beans, chai seeds, linseed, turmeric, quinoa, chickpeas and herbs Served with hummus and salad

CHEF'S SALAD @

Buffalo mozzarella, red onion cherry tomatoes, rocket with pesto available with grilled chicken or Angus beef steak

PASTA

SALMON LINGUINE

Wild salmon, spinach and tomato cream sauce

KING PRAWN LINGUINE

King Prawns, courgette, chilli & flat leaf parsley

SIZZLING FAJITAS

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

Chargrilled Chicken Breast Chargrilled Beef Steak

Fajita Fiesta (Chicken, Beef, Prawn (supplement + £3)

GRILLED KEBABS

Grilled to perfection, marinated in our secret recipe. (chicken kebab skewered with onion, and mixed peppers) all served with leaf salad, tzatziki, tomato salsa & tortillas

Chicken Kebab Kofta Kebab

Chicken & Kofta Kebab

ALLERGIES & INTOLERANCES

(V) Vegetarian (VG) Vegan (N) Contain Nuts (GF) Gluten Free

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. Detailed allergen information is available on request

BURGERS

PRIME STEAK BURGER

100% prime Angus beef burger with sliced tomato, lettuce, pickles, American cheese, Kassap's special sauce, brioche bun and fat-cut chips

CHICKEN BURGER

Thyme and garlic roast fillet chicken burger with kassap's special sauce, lettuce, tomato, pickles, brioche bun and fat-cut chips

SLOW COOKED BEEF RIBS BURGER

12 hour slow cooked beef ribs with lettuce, onion, tomato, demi glaze & kassap's special sauce, brioche bun and fat-cut chips

MOROCCAN SPICED VEGAN BURGER (V)

Moroccan spiced lentil, chickpea, onion, served with tomato, crispy gem lettuce, homemade avocado salsa and house-cut chips

LOUISIANA CHILLI BURGER

100% Prime angus beef burger, roasted jalapenos, american cheese, Louisiana hot sauce, lettuce, tomato, pickles, brioche bun and fat cut-chips

DESSERTS

CLASSIC CREME BRULEE (V) Sugar glazed baked vanilla pod custard

CHOCOLATE CHEESECAKE (V)

Served with chocolate sauce

STICKY TOFFEE PUDDING (V)

Steamed sponge pudding with toffee sauce and vanilla ice cream

LEMON CHEESECAKE (V) Served with stawberry sauce

BAKLAVA (V)

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

CHESHIRE FARM ICE CREAM (V) 3 scoops of vanilla, chocolate strawberry or honey comb

LEMON, RASPBERRY OR MANGO SORBET (©

APPETISERS & SIDES

MARINATED OLIVES (VE) GF) 4.50

GARLIC BREAD (V) 4.50

GARLIC BREAD (V) WITH MOZZARELLA

4.95 4.50

HUMMUS **(VE)** Served with char-grilled crispy bread

FAT CUT CHIPS (F) GF) SWEET POTATO FRIES (%) GF HALLOUMI FINGER (V)

5.50 5.95

4.50

BEERS, ALES & CIDERS

DRAUGHT	Half		Pint
THE KASSAP CRAFT LAGER	2.95		5.20
birra murano	3.10		5.75
BOTTLES 330ml			
PERONI Italy		4.7%abv	5.00
EFES Turkey		4.6%abv	5.00
CORONA Mexico		4.6%abv	4.50
ASAHI Japan		5.2%abv	5.00
ESTRELLA DAMN Spain		5.6%abv	4.50
BREWDOG PUNK IPA Scotland		5.6%abv	5.10
GUINESS ORIGINAL Ireland		4.2%abv	4.60
MAGNERS IRELAND		5.5%abv	5.50
REKORDERLING WILD BERRIES	Sweden	4.0%abv	5.90
REKORDERLING STRAWBERRY & LIMI	E Sweden	4.0%abv	5.90
PERONI Gluten Free- Italy		4.7%abv	5.00
MORETTI Alchol Free Italy		0%abv	4.50

SOFT DRINKS

DRAUGHT				
COKE, DIET COKE, LEMONADE	2.95			
ORANGE, PINEAPPLE, CRANBERRY				
OR APPLE JUICE	2.95			

BOTTLES 330ml

COKE, DIET COKE, COKE ZERO, SPRITE OR FANTA	3.50
APPLETISER	3.95
RASPBERRY & ROSE SOD	2.95
WHITE GRAPE & APRICOT SODA	2.95
MEXICAN LIME & YUZU SODA	2.95
GINGER BEER	3.50
MILKSHAKE	4.95

WATER BY THE BOTTLE

	500ml	750ml
AQUA PANNA Still Water	3.50	5.00
SAN PELLEGRINO Sparkling Water	3.50	5.00

MOCKTAILS

BELLINI SPRITZ	6.50
White peach, strawberry, passion fruit, blueberry or	
raspberry topped with alcohol free sparkling wine	
MOVIE STAR MARTINI	5.95
Pineapple juice, lime juice, passion fruit	
purée and shot of alcohol free sparkling wine	
PINA COLADA MOCTAIL	5.95
Classic pina colada cocktail without alcohol	
MOJITO MOCTAIL	5.95
Classic Mojito cocktail without alcohol	
PASSION FRUIT MOCTAIL	5.95
Classic passion fruit cocktail without alcohol	

BY THE GLASS

sparkling win	1E	125ml	Bottle	RED WINE	175m	250m	l Bottle	rosé wine	175ml	250ml	Bottle
Prosecco Versetto Extra Dry Prosecco Rosé Le Dolci Colline		£6.50 £6.75	£26.50 £27	Merlot, Adobe Reserve Organic Central Valey, Chile	£6.25	£8.25	£26	Zinfandel Rose, Another Story California USA	£6.50	£8.50	£26.50
WHITE WINE Sauvignon Blanc, El Ninot		250ml	Bottle £24.5	Cabernet Savuvignion, Sierea Grande, Central Valey, Chile	£5.95	£7.95	£24.5	Pinot Grigio Rosato IGT Provinca di PaviadiPavia	£5.95	£7.95	£24.50
The Paper, Valencia, Spain Pinot Grigio Terrazze Della	£6.25	£8.25	£25.5	Grenache - Tempranillo The Guv'nor, Sapain	£6	£8	£25.5	SWEET WINE & PO	ORT	100ml	Bottle
Lunna, Trentino, Italy Chenin Blanc Wild house	£5.95	£7.95	£24.5	Pinot Noir, Les Volets Roussilion, France	£6.25	£8.25	£26	Moscato D'Asti Vendemmia Tardiv IGT Provinca di PaviadiPavia	ra .	£7	£23
South Africa Chardonay The Listenning Station, Australia	£6	£8	£25	Malbec, Nieto Mendoza, Argentina	£7.5	£9.5	£30.5	Krohn Tawny Port IGT Provinca di PaviadiPavia		£5.25	
Viognier, Selon Létang France	£7.75	£9.75	£29.75	Shiraz Cabernet, Wishbone South Austrtalia	£7	£9	£28	FOR OUR FULL BOTTLE	range		
Sauvignon Blanc, MOKOblack Marlboraough, New Zealand	£8	£10.5	£35	Barbera D'Asti, Ceppi Storici, Piemonte, Italy	£7.5	£9.5	£30.5	PLEASEE SEE OUR WINE LIST			

GIN SERVE

SPECIALITY FIZZ

	PINK PEPPER GIN Pink Pepper Gin, fresh strawberries with slapped	8.95	CAMPARI SPRITZ Prosecco with Campari and soda	8.00
	mint with Fever-Tree Mediterreanena Tonic RHUBARB & RASPBERRY Slingsby Rhubarb Gin fresh raspberrys and Fever-Tree elderflower tonic	0.93	APEROL SPRITZ Prosecco, Aperol, Orange and Soda	8.00
			ROYALE SPRITZ Prosecco, crème de cassis, lime and soda	8.00
	LIVERPOOL Liverpool Valencia Orange organic gin,	8.95	VENATION SPRITZ Prosecco, white peach purée, aperol and soda	8.00
	pink grape fruit, basil and Fever-Tree tonic	GARAPEFRUIT SPRITZ Prosecco, Aperol, pamplemousse		8.00
	THE PILLARS OF MILAN Four Pillars Bloody Shiraz Gin, Campari Aperitivo, fresh rosemary, Nocellera olives & Fever-Tree Indian tonic	9.95	rose, grapefruit juice and soda	
			SANGRIA SPRITZ Pinot Grigio Blush, fraise de bois,	8.00
	HEMINGWAY Tanqueray No 10 gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with slice of pink grapefruit and a maraschino cherry.	9.95	lanique and soda	
			SPRITZ HUGO Prosecco with elderflower liqueur, strawberry, mint and soda	8.00

GINS

GORDON, UK BEEFEATER, UK

GORDON, UK	4.20
BEEFEATER, UK	4.20
TANQUERAY, UK	4.30
THE BOTANIST GIN, Scotland	4.50
TANQUERAY NO 10, UK	4.70
STAR OF BOMBAY	4.50
HENDRICKS, Scotland	4.70
SIPSMITH, UK	5.00
MONKEY 47, Germany	5.50
ROKU, Japan	5.50
EL AVIOLIDED CINIC	
FLAVOURED GINS	
GORDON PINK, UK	4.20
BEEFEATER PINK STRAWBERRY, UK	4.20
TANQUERAY SEVILLA , UK	4.30
BOMBAY BRAMBLE, UK	4.50
,	
PUERTO DE INDIAS STRAWBERRY	4.50
SLINGS YORKSHIRE RHUBARB GIN, UK	4.50
GIN MARE, Spain	4.50
LIVERPOOL VALENCIA ORANGE	4.50
PINK PEPER GIN, UK	4.50
FOUR PILLARS BLOODY SHIRAZ, Australia	4.50
MALFY, Italy Lemon, Ornage & Pink GrapeFuit	4.50
WHITLEY NEIL, UK	4.50
Blackberry, Parma Violet,Raspberry	
72	

Blood Orange [Connoisseur's Cut £5]

VODKA'S

WYBOROWA, Poland

STOLICHNAYA VODKA, Latvia SMIRNOFF VODKA, Russia

W I BOILO W/L, I Glalia	T.
KETEL ONE VODKA, Netherlands	4.
TITO'S HANDMADE VODKA, U.S	4.
BELVEDERE, Poland	5.
CIROC, France	5.
GREY GOOSE, France	5.
GREY GOOSE ESSENCES	5.
Strawberry & Lemongrass, Watermelon & Ba and White Peach & Rosemary	sil,
RUM'S	
BACARDI CARTA BLANCA, Cuba	4.
SAILOR JERRY SPICED RUM, Hawaii	4.
MALIBU COCONUT RUM, Barbados	4.
KRAKEN RUM, Barbados	4.
PAMPERO BLANCO, Venezula	4.
HAVANA CLUB 7 YEAR OLD, Cuba	4.
RON ZACAPA CENTENARIO	6.9

TEQUILA / MEZCAL TEQUILA ROSE 4.00 TEQUILA OLMECO BLANCO, Mexico 4.20 OLMECA ALTOS PLATA, Mexico 4.50 ILEGAL MEZCAL, Mexico

23 YEAR OLD RUM, Guatemala

WHISKY

JACK DANIEL'S, U.S

4.20 4.20

4.50

THE FAMOUS GROUSE, Scotland JAMESON, Ireland

4.20

JACK DANIEL'S, U.S BULLEIT BOURBON, KENTUCKY U.S OLD PULTENEY 12 YEAR OLD, Scotland MONKEY SHOULDER, Scotland WOODFORD RESERVE BOURBON, U.S GLENFIDDICH 12 YEAR OLD, Scotland NIKKA FROM THE BARREL, japan HIGHLAND PARK 12 YEAR, Scotland HIBIKI SUNTORY, japan BRANDY	4.40 4.50 4.90 4.50 4.50 5.50 6.50 8.00 8.95
COURVOISIER V.S COGNAC, France HENNESSY, France REMY MARTIN, France SHOTS / DIGESTIF / APPERIT	4.20 4.40 4.50
JAGER BOMB BABY GUINNESS SAMBUCA, Italy CALVADOS VSOP, France CAMPARI, Italy PIMM'S, UK AMARETTO DISARONNO, Italy ARCHERS PEACH SCHNAPPS, E.U MARTINI, Bianco, Dry, Rosso, Italy	5.00 5.00 4.00 4.00 4.00 4.00 4.00 4.00

COCKTAILS

BELLINI Our gold award winer prosecco stireed with puree choice; peach, raspberry, strawberry, water melon, cherry or passion fruit.	7.00
MOJITO Choose from original, pureed peach, raspberry of strawberry. Mojito Classic, Bacardi Carta Blanco mint leaves, sugar, fresh lime juice, crushed ice and soda	
DAIQUIRI STRAIGHT UP OR FROZEN Bacardi Carta Blanca, fresh lime juice and sugar serve with your choice of pureed peach, passion fruit, strawberry or blackberry flavour.	9.00
BRAMBLE Gordon's Gin, chambord, lemon juice and sugar	9.50
STRAWBERRY CAIPIROSKA Vodka, fresh strawberries and fresh lime juice, brown sugar and crushed ice	9.50
PINA COLADA Malibu, pineapple juice, coconut puree, cream and milk	9.00
OLD FASHIONED Woodford reserve Bourbon Whiskey, Angostura Bitter sugar, peeled orange and ice.	9.50
PORNSTAR MARTINI Vanilla Vodka, Passoa, Prosecco, passion fruit.	10.00
ESPRESSO MARTINI Vanilla Vodka, Kalhua and Espresso shot.	10.00
FRENCH MARTINI Vanilla Vodka, Chambord and pineapple juice	9.50
WHITE RUSSIAN Vodka, Kahlua, cream, Vanilla	10.00
COSMOPOLITAN Vodka, Cointreau, cranberry & lime juice	9.50
MARGARITA Olmeca Tequila, Cointreau, lime juice, sugar.	9.50
LONG ISLAND ICED TEA Vodka, Bacardi Carta Blanca, Tequila, Tanquec Cointreau, fresh squeezed lemon, Coke	11.00 iry,
APEROL SPRITZ Aperol, Prosecco and Soda	9.50
NEGRONI Tanqueray Seville, Vermouth, Campari, orange peel	9.50
SEX ON THE BEACH Absolout Vodka, Angostura Bitters, orange juice cranberry juice, lemon, lime	9.00
TEQUILA SUNRISE Olmeca Tequila, grenadine, Triple Sec, orange juice, lemon juice	9.00
MAI TAI Havana 7 Years, orange juice pineapple, lime ju	9.50 ice.
FIRST PORT OF CALL Port, Orange Gin, raspberry, cherry	9.50
DARK GIN MARTINE Cherry Gin, Havana, Raspberry, Cherry, Cranbe juice	10.00 rry
MELON BALL Midori, Watermelon, Lime, Apple juice.	9.00
KASSAP MOJITO 10.50 Havana 7 Years, Vanilla, Lime, Mint.	
HAZELNUT KISS 10.00 Frangelico, chocolate, Baileys, cream	