



HAPPY VALENTINE'S DAY 2024

3 Course Menu



VALENTINES MENU £45pp

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

CHEESY MEATBALLS

Served with homemade tomato and cheese sauce

MUMBAI CHICKEN GF

Juicy grilled chicken breast marinated with Asian spiced creamy sauce

PATTAYA PRAWN GF

Jumbo prawns sauteed in homemade creamy spicy sauce

CRISPY CALAMARI

Crispy fried calamari served with tartar sauce, salad and lemon

BOREK V

Hand rolled filo pastry filled with feta cheese and salad

MAINS

All steaks served with fries & choice of your sauce ** unless stated otherwise

SIRLION STEAK GF

A delicate flavour with a firmer texture

RIBEYE STEAK GF

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

FILLET MIGNON GF

Butterfly cut, subtle in flavour & exteremly tendere

BACK TO BACK GF

Angus beef sirlion and lamb steak served with mushroom sauce.

CHEESY SIRLOIN STEAK GF

Grilled sirlion steak sileces served with cheese sauce

SPICY LAMB STEAK GF

Morocan spiced tender lamb fillet steak with butter sauce.

GARLIC CHILLI KING PRAWN GF

Pan fried king prawn, red chilli garlic and tomato served with potatoes in creamy tomato sauce.

SPCY CHICKEN TIGHS GF

Juicy boneless grilled chicken tighs marinated in our special seasoning served with fries.

GRILLED WILD SALMON GF

Char-grilled wild salmon served with baby potatoes in creamy tomato sauce.

WILD MUSHROOM CHICKEN FILLET

Char-grilled chicken fillet served on a bed of potato purée' with creamy wild mushroom cheese sauce

HALLOUMI KEBAB V GF

Grilled halloumi cheese skewered with courgette and tomatoes served with baby potatoes in creamy tomato sauce.

MUSHROOM & TRUFFLE PENNE VE

Artisan penne with wild mushroom truffle oil, garlic thyme in tomato sauce

VALENTINE SHARING STEAK MENU £59pp

STARTER SHARING PLATERS

Serves 2

KASSAP PLATTER

Chicken souvlaki, meatball, salad grilled halloumi, pita bread, hummus tzatziki and borek

SEAFOOD MEZZE PLATTER

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

VEGETERIAN SHARING PLATTER V

Hummus, grilled halloumi, borek roasted red peppers, tzatziki, salad and bread served with avocado salsa sauce.

MAINS - SHARING STEAK CUTS

Serves 2 - Carved table side, served with 2 side and choice of your sauce

TOMAHAWK GF

1kg - 35Oz

This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour

CHATEAUBRIAND GF

510g -18Oz

From the head of the fillet beef tenderlion & is considered the most succulent cut of the beef. Subtle in flavour & exteremly tender

PORTERHOUSE *1kg - 35Oz* GF

Sirlion on one side of the bone and fillet on other. It's the best of both worlds. a combination of tender fillet and rich flavoured sirlion

SAUCE

Peppercorn Sauce

Wild Mushroom Sauce

Roquefort Sauce

Diane Sauce

Kassap Sauce

VALENTINE AUSTRALIAN & JAPANESE WAGYU MENU £85pp

STARTERS

OCTOPUS CARPACCIO GF

Finely sliced octopus with refreshing lemon and olive oil dressing

BEEF ROLL GF

Thinly sliced Angus steak beef rolled with mozzarella cheese

PATTAYA PRAWN GF

Jumbo prawns sauteed in homemade creamy spicy sauce

GRILLED OCTOPUS GF

Grilled octopus leg served with olive oil, pesto, balsamic sauce and rocket salad

GOAT CHEESE V

Grilled goat cheese on a toasted bread, pear, honey & walnut dressing

BEEF CARPACCIO GF

Paper-thin slices of fillet garnished with rocket and drizzled with agged balsamic

NORMANDY CHICKEN GF

Chicken fillet served in creamy cheesy wild mushroom sauce

GARLIC MUSHROOM VE

Sauteed mushroom, garlic lemon & parsley served with toasted flat bread

MAINS - AUSTRALIAN & JAPANESE WAGYU STEAKS

All served with chips and choice of sauce

AUSTRALIAN WAGYU GF

TOMAHAWK *1kg - 35Oz*

Serves 2 - Carved table side, served with 2 side and choice of your sauce

Australian grade 6/7 Tomahawk wagyu steak offers delicious well-marbled meat ensuring incredible tenderness and with superb flavour.

AUSTRALIAN WAGYU GF

RIBEYE *227g - 8Oz*

Australian grade 6/7 A tender and flavorful marbled beef, will melt in your mouth with a carnival of flavors.

JAPANESE A5 WAGYU GF

STRIPLOIN *227g - 8Oz (Supplement £20)*

A5 Wagyu sirlion a distinct silky feel from its intense marbling and rich beefy flavor which results in an unrivaled eating experience.

SHARING CUTS & TOMAHAWK SIDES

Asparagus

Sweet potatoe fries

Mash potatoe

Fries

Spinanch in creamy tomatoe sauce

Seosanal Veg

DESSERTS

CHEESE CAKE V

Chocolate or Lemon

CREME BRULEE V

HOT CHOCOLATE CAKE

Freshly baked, will take 15min

BAKLAVA V

(V) Vegetarian (VE) 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