

## STARTER

### VEGETARIAN

#### GARLIC MUSHROOM <sup>(VE)</sup>

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

#### GOAT'S CHEESE <sup>(V)</sup>

Grilled goat cheese, rocket, aged balsamic, jen's beetroot chutney and toasted bread

#### HOMEMADE FRITTER <sup>(V)</sup>

Courgette, feta cheese, parsley, and gluten free flour served with tzatziki

#### GRILLED HALLOUMI <sup>(V) (N)</sup>

Halloumi cheese glazed with pesto and aged balsamic, served with mixed salad and crispy bread

#### BOREK <sup>(V)</sup>

Spinach feta cheese wrapped in a crispy filo pastry roll served with petite salad

### MEAT

#### CHICKEN NORMANDY <sup>(GF)</sup>

Chicken fillet served in creamy cheesy wild mushroom sauce

#### CHEESY MEATBALLS <sup>(GF)</sup>

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

#### SPICY CHICKEN WINGS <sup>(GF)</sup>

Char-grilled spicy chicken wings, marinated in our secret recipe

#### SLOW COOKED BEEF RIBS TACO

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

#### GRILLED CHICKEN SOUVLAKI

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

#### KEFTEDES

Greek style lamb meatballs in a rich tomato sauce with grilled pita and tzatziki

#### SPICED TURKISH SAUSAGE <sup>(GF)</sup>

Spicy grilled Turkish sausage served with melted aromatic mix cheese

### SEAFOOD

#### PRAWN COCKTAIL <sup>(GF)</sup>

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.

# LUNCH MENU

Two Course £17.95 | Three Course £19.95

**KASSAP**  
MEAT HOUSE

MONDAY - FRIDAY 12:00 - 4:00PM  
SATURDAY 12:00 - 3:00PM  
SUNDAY 12:00 - 4:00PM

## MAINS

### VEGETARIAN / VEGAN

#### HALLOUMI KEBAB <sup>(V)</sup>

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

#### WHOLE BAKED AUBERGINE <sup>(VE)</sup>

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.

#### LIGHTLY SPICED VEGATABLE <sup>(VE)</sup> CASSEROLE

Courgette, mushroom, red peppers, tomatoes, aubergine, onion, garlic and herbs cooked in a clay pot served with choice of a fries or bulgur rice

#### FALAFEL <sup>(V)</sup>

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

#### WILD MUSHROOM PENNE <sup>(V)</sup>

Penne pasta, wild mushroom in white wine, cream sauce (Available with Chicken)

#### VEGAN BURGER <sup>(VE)</sup>

Vegan burger patty, caramelised red onion, gem lettuce, tomato and vegan cheddar on a vegan briochebun with sweet potato fries

### SEAFOOD / CHICKEN

#### PAN-SEARED CHICKEN FILLET <sup>(GF)</sup>

Marinated chicken fillet pan seared with our special cheesy creamy mushroom sauce with seasonal vegetables or chips

#### CHICKEN TERIYAKI

Teriyaki sauced chicken fillet cooked with onion peppers, garlic served with baby potatoes in creamy tomato sauce

#### CHAR- GRILLED CHICKEN DIANE <sup>(GF)</sup>

Char-grilled chicken fillet with diane sauce, buttered green beans and mashed potato

#### SPICY CHICKEN THIGHS <sup>(GF)</sup>

Char-grilled boneless herb marinated chicken thighs cooked in a choice of a BBQ or chilli sauce served with fries

#### FILLET OF SEABASS <sup>(GF)</sup>

Pan-fried fillet of seabass served with spinach and mashed potato

#### GRILLED WILD SALMON <sup>(GF)</sup>

Char-grilled wild salmon served with buttered green beans and cauliflower puree (Supplement + £3)

#### GRILLED CHICKEN BURGER

Chargrilled butterfly whole chicken breast with gem lettuce, tomato and red onion With a choice of Cheddar cheese, Spicy truffle mayonnaise or Spiced cajun & cheddar sauce

### BEEF / LAMB

#### SIRLOIN STEAK 8OZ <sup>(GF)</sup>

Char-grilled prime sirloin steak served with chips and choice of a peppercorn or mushroom sauce

#### RIB-EYE STEAK 8OZ <sup>(GF)</sup>

Char-grilled prime rib-eye steak served with chips and choice of a peppercorn or mushroom sauce (supplement + £3)

#### MEDITERRANEAN KOFTA <sup>(GF)</sup>

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

#### LAMB LEAF STEAK

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

#### BEEF RIBS

8 hour 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

#### LAMB BEYTI KEBAB

Grilled lamb kofta kebab wrapped in thin bread, served with homemade creamy garlic yogurt and rich tomato sauce with choice of a chips or bulgur rice

### 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

### SIZZLING FAJITAS

Char-grilled, brought to your table with sizzling peppers, onion and spicy cajun sauce, with warm tortillas, avocado salsa, and sour cream sauce

#### CHICKEN BREAST

#### FILLET OF BEEF STEAK

#### FAJITA FIESTA (Chicken, Beef & Prawn)

(Fajita Fiesta supplement + £3)

### SUNDAY ROAST

SUNDAY ROAST AVAILABLE EVERY

SUNDAYS 12 - 4PM

CHICKEN, BEEF & LAMB (supplement + £2)

## CHILDREN'S MENU AVAILABLE

### ALLERGIES & INTOLERANCES

(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.



KASSAP



VIEW ALLERGENS PDF

#### STICKY TOFFEE PUDDING <sup>(V)</sup>

Steamed sponge pudding with toffee sauce and vanilla ice cream

#### CHEESECAKE <sup>(V)</sup>

Chocolate or lemon cheesecake Served with ice cream

#### CREME BRULEE <sup>(V)</sup>

French classic crème brûlée freshly made by our chefs every day

#### CHESHIRE FARM ICE CREAM <sup>(V)</sup>

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

#### BAKLAVA <sup>(V)</sup>

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

#### CHESHIRE FARM SORBET <sup>(VE)</sup>

3 scoops, your choice of Lemon, Raspberry or Mango

\*Lunch Menu Is Not Available On Bank Holidays, Valentine's Day\*

## BEERS, ALES & CIDERS

<b>DRAUGHT</b>	Half	Pint
THE KASSAP CRAFT LAGER	2.95	5.20
BIRRA MURANO	3.10	5.75

<b>BOTTLES</b> 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
GUINNESS 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 & LIME 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

<b>DRAUGHT</b>	Regular
COKE, DIET COKE, LEMONADE	2.95

ORANGE, PINEAPPLE, CRANBERRY OR APPLE JUICE	2.95
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<b>BOTTLES</b> 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 WINE	125ml	Bottle
Prosecco Versetto Extra Dry	£6.50	£26.50
Prosecco Rosé Le Dolci Colline	£6.75	£27

WHITE WINE	175ml	250ml	Bottle
Sauvignon Blanc, El Ninot	£5.95	£7.95	£24.5
The Paper, Valencia, Spain			

Pinot Grigio Terrazze Della Lunna, Trentino, Italy	£6.25	£8.25	£25.5
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Chenin Blanc Wild house South Africa	£5.95	£7.95	£24.5
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Chardonay The Listening Station, Australia	£6	£8	£25
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Viognier, Selon Létang France	£7.75	£9.75	£29.75
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Sauvignon Blanc, MOKOblack Marlborough, New Zealand	£8	£10.5	£35
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RED WINE	175ml	250ml	Bottle
Merlot, Adobe Reserve Organic Central Valley, Chile	£6.25	£8.25	£26

Cabernet Sauvignon, Sierea Grande, Central Valley, Chile	£5.95	£7.95	£24.5
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Grenache - Tempranillo The Guv'nor, Sapain	£6	£8	£25.5
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Pinot Noir, Les Volets Roussillon, France	£6.25	£8.25	£26
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Malbec, Nieto Mendoza, Argentina	£7.5	£9.5	£30.5
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Shiraz Cabernet, Wishbone South Austrtalia	£7	£9	£28
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Barbera D'Asti, Ceppi Storici, Piemonte, Italy	£7.5	£9.5	£30.5
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ROSÉ WINE	175ml	250ml	Bottle
Zinfandel Rose, Another Story California USA	£6.50	£8.50	£26.50

Pinot Grigio Rosato IGT Provincia di PaviadiPavia	£5.95	£7.95	£24.50
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SWEET WINE & PORT	100ml	Bottle
Moscato D'Asti Vendemmia Tardiva IGT Provincia di PaviadiPavia	£7	£23

Krohn Tawny Port IGT Provincia di PaviadiPavia	£5.25		
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FOR OUR FULL BOTTLE RANGE PLEASEE SEE OUR WINE LIST

## GIN SERVE

PINK PEPPER GIN	8.95
<b>Pink Pepper Gin, fresh strawberries with slapped mint with Fever-Tree Mediterreanena Tonic</b>	

RHUBARB & RASPBERRY	8.95
<b>Slingsby Rhubarb Gin fresh raspberries and Fever-Tree elderflower tonic</b>	

LIVERPOOL	8.95
<b>Liverpool Valencia Orange organic gin, pink grape fruit, basil and Fever-Tree tonic</b>	

THE PILLARS OF MILAN	9.95
<b>Four Pillars Bloody Shiraz Gin, Campari Aperitivo, fresh rosemary, Nocellera olives &amp; Fever-Tree Indian tonic</b>	

HEMINGWAY	9.95
<b>Tanqueray No 10 gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with slice of pink grapefruit and a maraschino cherry.</b>	

## SPECIALITY FIZZ

CAMPARI SPRITZ	8.00
Prosecco with Campari and soda	

APEROL SPRITZ	8.00
Prosecco, Aperol, Orange and Soda	

ROYALE SPRITZ	8.00
Prosecco, crème de cassis, lime and soda	

VENATION SPRITZ	8.00
Prosecco, white peach purée, aperol and soda	

GARAPEFRUIT SPRITZ	8.00
Prosecco, Aperol, pamplemousse rose, grapefruit juice and soda	

SANGRIA SPRITZ	8.00
Pinot Grigio Blush, fraise de bois, lanique and soda	

SPRITZ HUGO	8.00
Prosecco with elderflower liqueur, strawberry, mint and soda	

## GINS

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

## 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 PEPPER 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 Blood Orange [Connoisseur's Cut £5]	

## VODKA'S

STOLICHNAYA VODKA, Latvia	4.20
SMIRNOFF VODKA, Russia	4.20
WYBOROWA, Poland	4.50
KETEL ONE VODKA, Netherlands	4.50
TITO'S HANDMADE VODKA, U.S	4.50
BELVEDERE, Poland	5.10
CIROC, France	5.10
GREY GOOSE, France	5.10
GREY GOOSE ESSENCES	5.10
Strawberry & Lemongrass, Watermelon & Basil, and White Peach & Rosemary	

## RUM'S

BACARDI CARTA BLANCA, Cuba	4.20
SAILOR JERRY SPICED RUM, Hawaii	4.20
MALIBU COCONUT RUM, Barbados	4.20
KRAKEN RUM, Barbados	4.50
PAMPERO BLANCO, Venezuela	4.50
HAVANA CLUB 7 YEAR OLD, Cuba	4.50
RON ZACAPA CENTENARIO	6.95
23 YEAR OLD RUM, Guatemala	

## TEQUILA / MEZCAL

TEQUILA ROSE	4.00
TEQUILA OLMECO BLANCO, Mexico	4.20
OLMECA ALTOS PLATA, Mexico	4.50
ILEGAL MEZCAL, Mexico	5.50

## WHISKY

THE FAMOUS GROUSE, Scotland	4.20
JAMESON, Ireland	4.20
JACK DANIEL'S, U.S	4.40
BULLEIT BOURBON, KENTUCKY U.S	4.50
OLD PULTENEY 12 YEAR OLD, Scotland	4.90
MONKEY SHOULDER, Scotland	4.50
WOODFORD RESERVE BOURBON, U.S	4.50
GLENFIDDICH 12 YEAR OLD, Scotland	5.50
NIKKA FROM THE BARREL, japan	6.50
HIGHLAND PARK 12 YEAR, Scotland	8.00
HIBIKI SUNTORY, japan	8.95

## BRANDY

COURVOISIER V.S COGNAC, France	4.20
HENNESSY, France	4.40
REMY MARTIN, France	4.50

## SHOTS / DIGESTIF / APPERITIF

JAGER BOMB	5.00
BABY GUINNESS	5.00
SAMBUCA, Italy	4.00
CALVADOS VSOP, France	4.00
CAMPARI, Italy	4.00
PIMM'S, UK	4.00
AMARETTO DISARONNO, Italy	4.00
ARCHERS PEACH SCHNAPPS, E.U	4.00
MARTINI, Bianco, Dry, Rosso, Italy	4.00

## COCKTAILS

BELLINI	7.00
<b>Our gold award winer prosecco stired with puree choice; peach, raspberry, strawberry, water melon, cherry or passion fruit.</b>	

MOJITO	9.00
Choose from original, pureed peach, raspberry or strawberry. Mojito Classic, Bacardi Carta Blanca, mint leaves, sugar, fresh lime juice, crushed ice and soda	

DAIQUIRI STRAIGHT UP OR FROZEN	9.00
<b>Bacardi Carta Blanca, fresh lime juice and sugar serve with your choice of pureed peach, passion fruit, strawberry or blackberry flavour.</b>	

BRAMBLE	9.50
Gordon's Gin, chambord, lemon juice and sugar	

STRAWBERRY CAIPIROSKA	9.50
Vodka, fresh strawberries and fresh lime juice, brown sugar and crushed ice	

PINA COLADA	9.00
Malibu, pineapple juice, coconut puree, cream and milk	

OLD FASHIONED	9.50
Woodford reserve Bourbon Whiskey, Angostura Bitter sugar, peeled orange and ice.	

PORNSTAR MARTINI	10.00
Vanilla Vodka, Passoa, Prosecco, passion fruit.	

ESPRESSO MARTINI	10.00
Vanilla Vodka, Kahlua and Espresso shot.	

FRENCH MARTINI	9.50
Vanilla Vodka, Chambord and pineapple juice	

WHITE RUSSIAN	10.00
Vodka, Kahlua, cream, Vanilla	

COSMOPOLITAN	9.50
Vodka, Cointreau, cranberry & lime juice	

MARGARITA	9.50
Olmeca Tequila, Cointreau, lime juice, sugar.	

LONG ISLAND ICED TEA	11.00
Vodka, Bacardi Carta Blanca, Tequila, Tanqueary, Cointreau, fresh squeezed lemon, Coke	

APEROL SPRITZ	9.50
Aperol, Prosecco and Soda	

NEGRONI	9.50
Tanqueray Seville, Vermouth, Campari, orange peel	

SEX ON THE BEACH	9.00
Absolut Vodka, Angostura Bitters, orange juice, cranberry juice, lemon, lime	

TEQUILA SUNRISE	9.00
Olmeca Tequila, grenadine, Triple Sec, orange juice, lemon juice	

MAI TAI	9.50
Havana 7 Years, orange juice pineapple, lime juice.	

FIRST PORT OF CALL	9.50
Port, Orange Gin, raspberry, cherry	

DARK GIN MARTINE	10.00
Cherry Gin, Havana, Raspberry, Cherry, Cranberry juice	

MELON BALL	9.00
Midori, Watermelon, Lime, Apple juice.	

KASSAP MOJITO 10.50	
Havana 7 Years, Vanilla, Lime, Mint.	

HAZELNUT KISS 10.00	
Frangelico, chocolate, Baileys, cream	