

NIBBLES

MARINATED OLIVES (V) (VE) (GF) 4.95 Herbs and orange	HARISSA HUMMUS (V) (VE) 6.95 Raisins, crispy onions and sourdough bread	CHARGRILLED BREAD 5.95 Butter & aged balsamic (Add mozzarella +£2)	SMOKED ALMONDS (V) (VE) (GF) 3.95 With sea salt	PADRON PEPPERS (V) (VE) (GF) 5.95 With rock salt
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STARTERS

TOMATO & ROASTED PEPPER SOUP (V) (VE) 6.95 Chilli butter, basil oil with sourdough bread	BEETROOT & GOAT CHEESE MOUSSE (GF) 8.50 Butter chard and aged balsamic	SOFT GRILLED OCTOPUS (GF) 10.95 Garlic mash and balsamic slaw
CREAMY GARLIC MUSHROOMS (V) 7.95 Puff pastry, tuffle oil and kale	SALT & PEPPER CALAMARI (GF) 9.50 With wakame and aioli	BEEF TERIYAKI TATAKI 13.50 Soy, sesame and spring onion
KASSAP BEEF CARPACCIO (GF) 11.95 Tonnato sauce, courgette salad and parmesan	SPINACH PIE (V) 7.95 Feta and dill oil	KING PRAWNS PIL PIL 9.25 With sourdough bread
STEAK TARTARE 13.95 Shallots, capers, cured & grated egg, mustard seeds	GRILLED HALLOUMI TERRACOTTA (V) (GF) 7.50 Honey, grapes and thyme	THREE CHICKEN SKEWERS (GF) 9.95 Sweet chilli, spring onion, sesame

FROM THE KITCHEN

SEABASS & FREGOLA 22.95 Giant couscous, lobster bouillabaisse sauce, caramelised fennel and salmon caviar	8 HOURS SLOW COOKED BEEF RIB 21.95 Creamy mash with gravy and crispy kale	CHICKEN SIZZLING TERIYAKI 18.95 Served on a hot sizzling plate with peppers onions and fries
COD FILLET PASTA 24.95 Linguini with clams, mussels, caviar and blanco bisque	GRILLED LAMB 23.50 Smoked aubergine bechamel, roasted courgette	POTATO HUMMUS & GRILLED HALLOUMI (V) 17.50 Sauteed spinach, sundried tomato and butter bean popcorn
KASSAP SWORDFISH, (GF) OCTOPUS & PRAWNS 28.95 Kale salad, baby potatoes, twisted beurre blanc and keta	GRILLED CHICKEN & CREAMY MUSHROOMS 18.50 Green beans and mash	THOUSAND LAYER (VE) MUSHROOM LASAGNA 20.50 Tomato and bechamel sauce and sourdough bread Vegan option available

BURGERS

All burgers served with fries

THE ULTIMATE AUSTRALIAN WAGYU BURGER 200g £26.50 300g £34.90 100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, tomato, onion, pickles and house burger sauce	GRILLED CHICKEN BURGER £14.95 Chargrilled butterfly whole chicken breast with gem lettuce, tomato and red onion, pickles, melted cheddar cheese sauce and house burger sauce	ANGUS BURGER 200g £16.50 400g £20 A well-marbled steak burger with gem lettuce, tomato, red onion, pickles, house burger sauce and american style cheese
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SALADS

CLASSIC PRAWN COCKTAIL 10.95 Marie rose sauce, bread and butter	KASSAP SCHNITZEL CAESAR 18.95 250g of chicken, egg and parmesan	GRILLED BEEF SALAD (GF) 18.50 Rocket, tomatoes and mustard vinaigrette
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SAUCES

PEPPERCORN SAUCE	£3.50
MUSHROOM SAUCE	£3.50
ROQUEFORT SAUCE	£3.50
BERNAISE SAUCE	£3.50
GRAVY SAUCE	£3.50

SIDES

CHIPS	£3.95	PAN FRIED MUSHROOM (G)	£4.75
SWEET POTATO FRIES	£4.95	ROASTED BABY POTATOES	£4.00
PARMESAN & TRUFFLE CHIPS	£5.95	GRILLED ASPARAGUS	£4.75
ONION RINGS	£4.50	TENDERSTEM BROCCOLI	£4.95
MASHED POTATOES	£4.50	HONEY GLAZED HERITAGE CARROTS	£4.95
TRUFFLE MASH	£6.50	ROCKET & PARMESAN SALAD	£4.95

FROM THE GRILL

Our beef is sourced from some of the finest producers from the british isles, Australia, Argentina and Japan
All our bone-in steaks are dryaged minimum of 35 days to achieve an outstanding depth of flavour and tenderness

CLASSICS All served with chips

SIRLOIN STEAK ^{GF}

250g £23.95 | 350g £27.95

TEXAS STEAK ^{GF}

350G £28.50

RIBEYE STEAK ^{GF}

250g £26.95 | 350g £33.50

FILLET MIGNON ^{GF}

250g £32.50 | 350g £38.50



RIBEYE ON THE BONE ^{GF}

350g £29.50 | 500g £39.50

TOMAHAWK ^{GF}

500G £39.95

T-BONE ^{GF}

500g £39.95

SIGNATURE All served with chips

QUEEN STEAK ^{GF}

250g £45

Fillet steak with langostine

BACK TO BACK ^{GF}

250G £24.95

Angus beef Sirloin and lamb steak served with mushroom sauce

LOKUM ^{GF}

280g £33.95 | 350g £39.95

From the tenderloin, it is sliced to offer unmatched tenderness and delicate flavour

STEAK TO SHARE OR NOT Serves 2 / Choice of two side and a sauce

CHATEAUBRIAND ^{GF}

500G £67.50 | 750G £90

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



TOMAHAWK ^{GF}

1kg £90

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

THE MASTERPIECE

Indulge in world-class Australian, Japanese Wagyu and BLACK ANGUS steak-eating experience.
All Wagyu and BLACK ANGUS prime seteaks served with a choice of side and sauce

AUSTRALIAN WAGYU

Elevate your experience with the exclusive purebred Westholme Wagyu with signature marbling, tenderness & deep, complex flavour

^{GF} WAGYU RIBEYE BMS - 6-7

8oz £65 | 12oz £85

Westholme, Australia, A tender and flavourful marbled beef, will melt in your mouth with a carnival of flavours

^{GF} TOMAHAWK BMS - 6-7

17.6oz £80

Westholme Wagyu Tomahawk, Abundantly marbled tender with mouthwatering rivers of fat interwoven into every bite

BLACK ANGUS

HIGHEST GRADE OF BEEF

Black Angus is a superior grade of grain-fed beef, with juiciness & fine texture. Chosen from the top 2% and hand selected for rich, even marbling

^{GF} BLACK ANGUS SIRLOIN

8oz £33 | 12oz £44

Full Bodied Texture, bursting with flavour, exceptionally well-marbled

^{GF} BLACK ANGUS TENDERLOIN

8oz £39

Experience the tenderness, juiciness and rich flavour with every bite!

JAPANESE A5 WAGYU

Kobe beef - Miyazaki prefecture - best graded beef in the world, spectacularly marbled, most tender & complex of all Wagyu (The best of the best!)

JAPANESE A5 WAGYU STRIPLOIN ^{GF}

230g - 8oz £110

Delicately marbled with intricate, evenly distributed snowflake patterns of fat, providing a melt-in-your mouth texture and unparalleled depth of flavour

230g = 8oz | 250g = 8.8oz | 280g = 10oz | 350g = 12oz | 500g = 17.6oz | 750g = 26.45oz | 1kg = 35.27oz



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.
Set menus are subject to availability and may be withdrawn or modified at the discretion of the establishment without prior notice.
There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team