

APPETISERS

MARINATED OLIVES (VE) 4.00	GARLIC BREAD (V) 6.50 <i>With mozzarella</i>	SMOKED ALMONDS (VE) (V) (GF) 4.00 <i>With sea salt</i>	HALLOUMI FRIES (V) 5.75 <i>With honey and sweet chilli</i>
HUMMUS (VE) 6.00 <i>With grilled bread</i>	GRILLED SAUTÉED BREAD (V) 5.00 <i>With butter</i>		

STARTERS

GARLIC MUSHROOMS (V) 8.00 Sourdough bread, kale, truffle cream <i>(Vegan option available)</i>	GRILLED HALLOUMI (V) 8.25 Honey, grapes and thyme	CHEESY MEATBALLS (GF) 9.00 Beef meatballs filled with mozzarella, tomato sauce & cheesy demi glace sauce
BEEF TATAKI 13.5 Teriyaki, sesame and spring onion	GRILLED OCTOPUS (GF) 11.00 Grilled octopus, pomme purée, rocket, extra virgin olive oil	KING PRAWN COCKTAIL (GF) 9.00 Caviar, strawberries, marie rose sauce
BEETROOT & (GF) 8.50 GOAT CHEESE MOUSSE Beetroot with herb oil and goat cheese mousse	BEEF CARPACCIO (GF) 12.00 Rocket, aged balsamic, cherry tomato, parmesan	CHICKEN SKEWERS 9.00 Grilled chicken breast, tortilla, tomato, onion, rocket, tzatziki
CRISPY CALAMARI (GF) 8.95 With wakame and aioli	BOREK (V) 8.00 Spinach, feta, filo pastry, chilli jam	KING PRAWN PIL PIL 9.25 Pan-fried king prawns, garlic, red chilli, sourdough bread

STARTER SHARING PLATTERS

KASSAP PLATTER (N)

Chicken souvlaki, grilled prawns, grilled halloumi, tzatziki,
borek, grilled flatbread
£20.50

MAINS

SLOW COOKED BEEF RIBS 23.00 Creamy mash with gravy and crispy kale	SWORDFISH (GF) 28.00 KING PRAWN & OCTOPUS Grilled swordfish steak & pan seared king prawns an octopus, truffle mash	SPICY CHICKEN THIGHS (GF) 18.50 Chicken thighs served with chips
PAN FRIED SEA BASS FILLET (GF) 22.00 Fresh sea bass, crispy skin, creamy mashed potatoes, broccoli and lemon	MUSHROOM (GF) 19.5 CHICKEN FILLET Char-grilled chicken fillet, creamy mushroom cheese sauce, potato purée & buttered green beans	CHICKEN TERIYAKI 19.00 Peppers, onions, chips or greek salad Served on a hot sizzling plate <i>Available with fillet of beef £21.95</i>
GRILLED SALMON (GF) 21.50 Char-grilled salmon, sweet potato puree, grilled asparagus, lemon		

HALLOUMI TACO (V) 18.50 Grilled halloumi, courgette, tortilla, tomato sauce, cheese sauce, sweet potato purée	MUSHROOM (V) 19.00 MOUSSAKA Aubergine, courgette, mushroom, potato baked, béchamel, tomato sauce, pecorino cheese, greek salad	KEBABS Fresh rocket, tomato and red onion salad, tzatziki, warm tortillas and rice CHICKEN KEBAB £19.00 LAMB KEBAB £21.00 MIX KEBAB £26.00 A selection of lamb shish, chicken shish, lamb cutlets, and chicken wings MIX KEBAB FOR TWO £46.00
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SALADS

CHICKEN CAESAR £14.50

Sliced grilled chicken fillet tossed in our special caesar
dressing with chopped crispy romaine lettuce,
crispy bread, tomatoes and pecorino cheese
(Available as Vegetarian)

THE BUTCHER SALAD £18.50

6oz sliced grilled angus fillet of
beef steak, wild rocket, heritage
tomato, red onion, aged parmesan



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

STEAKS

All our bone-in steaks are dryaged minimum of 35 days to achieve an outstanding depth of flavour and tenderness

CLASSIC GRILL STEAKS

All served with a choice of crushed roasted baby potatoes or chips

SIRLOIN STEAK (GF)

250g £24.00 | 350g £28.00

TEXAS STEAK (GF)

350G £28.50

Chef's Recommendation: Texas M, sliced and served

RIBEYE STEAK (GF)

250g £27.00 | 350g £33.50

LAMB LEAF STEAK (GF)

250g £24.00 | 350g £29.00

FILLET MIGNON (GF)

250g £32.50 | 350g £38.50

LAMB CUTLETS (GF)

300g £23.00 | 450g £30.00



RIBEYE ON THE BONE (GF)

350g £30.00 | 500g £39.50

T-BONE (GF)

500g £40.00

TOMAHAWK (GF)

500G £40.00

SIGNATURE STEAKS

QUEEN STEAK (GF)

250g £45.00

Fillet steak with langostine

LOKUM (GF)

250g £33.95 | 350g £40.00

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

LAMB DELUXE

£21.00

Smoked aubergine bechamel, roasted courgette

* GARLIC LEAF STEAK (GF)

250G £25.00

Thinly sliced beef steak

* BACK TO BACK (GF)

250G £25.00

Angus beef Sirloin and lamb steak served with mushroom sauce

* *Served on a cast iron pan*

STEAKS TO SHARE OR NOT

Serves 2 / Choice of two side and a sauce

CHATEAUBRIAND (GF)

500G £67.50 | 750G £90

The head of the beef tenderloin is regarded as the most succulent cut of beef, offering a subtle flavour and an exceptionally tender texture

KING PLATTER (GF)

800G £75.00

Fillet Mignon, Sirloin, Ribeye, Lamb Cage, Chicken Fillet and King Prawn

250g = 8.8oz | 350g = 12.4oz | 500g = 17.6oz | 750g = 26.5oz | 800g = 28.2oz

BURGERS

All burgers served in a brioche bun with chips

THE ULTIMATE AUSTRALIAN WAGYU BURGER

200g £26.50 | 300g £35.00

100% Australian wagyu beef burger, aged swiss cheese, little gem lettuce, tomato, onion, pickles and house burger sauce

GRILLED CHICKEN BURGER £15.00

Chargrilled butterfly whole chicken breast with gem lettuce, tomato and red onion, pickles, melted cheddar cheese sauce and house burger sauce

ANGUS STEAK BURGER

200g £16.50 | 400g £20.00

A well-marbled steak burger with gem lettuce, tomato, red onion, pickles, house burger sauce and american style cheese

BIRD & BEAST £19.50

Grilled chicken burger and angus steak burger patty, gem lettuce, red onion, tomato, pickles, house burger sauce and american style cheese

PULLED BEEF RIBS BURGER £15.50

8 hour slow cooked beef ribs with lettuce, onion, tomato, pickles and house burger sauce and demi-glace sauce

VEGGIE BURGER (V) £14.00

Falafel, lettuce, onion, tomato, pickles, burger sauce

SAUCES

PEPPERCORN SAUCE	£3.50
MUSHROOM SAUCE	£3.50
ROQUEFORT SAUCE	£3.50
BEARNAISE SAUCE	£3.50
GRAVY	£3.50
CHIMICHURRI SAUCE	£3.50
GARLIC BUTTER	£2.50

SIDES

CHIPS	£4.25
SWEET POTATO FRIES	£6.00
PARMESAN & TRUFFLE CHIPS	£6.00
PAN FRIED MUSHROOM (G)	£4.75
CREAMED SPINACH	£4.75
MASHED POTATOES	£4.50
TRUFFLE MASHED POTATOES	£6.50

GRILLED ASPARAGUS	£5.00
GREEK SALAD	£6.50
ROCKET & PARMESAN SALAD	£5.00
ONION RINGS (G)	£4.50
TENDERSTEM BROCCOLI, With Garlic	£5.00

ALL SIDES (V)



DRY AGED BONE IN BUTCHER CUTS



Our prime bone-in steaks are dry aged minimum of 35 days. Hand-cut by our in house butcher then cooked on the bone to intensify tenderness and flavour. Sourced from some of the finest producers from the british isles, Australia, Japan and Argentina

Serves 2 Served with a choice of a sauce and two sides

TOMAHAWK GF

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

1kg - 35oz £90

CÔTE DE BOEUF GF

Bone in prime rib the classic steak cut, known for its exceptional tenderness and flavour due to its well marbled texture

1kg - 35oz £84.50

THE MASTERPIECE

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

THE STEAK EXPERIENCE By The Masters Of Steak

AUSTRALIAN WAGYU

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

GF **WAGYU RIBEYE** *BMS - 6-7* 230g £65 | 350g £85

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

GF **WAGYU TOMAHAWK** *BMS - 6-7* 500G £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

BLACK ANGUS SIRLOIN GF 230g £33 / 350g £44

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

BLACK ANGUS TENDERLOIN GF 230g £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 | 450g = 16oz | | 500g = 17.6oz | 750g = 26.45oz | 1kg = 35.27oz