

Beast

10 Year Anniversary Beast Experience

£170 per person

Parmigiano Reggiano

24 month matured

Artichoke hearts & balsamic pickled onions

Japanese Wagyu Tataki

ponzu dressing, spring onions & fried lotus root

Norwegian King Crab

200g. served with lemon & garlic butter

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs

Lake District Steak on the Bone, England

300g served with truffle sauce

Or

Jacks Creek Australian Ribeye Wagyu

(supplement £40 per person, minimum two people)

200g served with truffle sauce

Truffle Chips

hand cut, triple cooked

Green Salad

with smoked tomatoes, mustard dressing

Cheesecake

Pistachio crumble

Wine pairing selected by our sommelier

£100 per person

NV Dosnon Brut Selection Beast Cuvée, Champagne, France,
100ml

2014 Pernand-Vergelesses Rouge, Domaine Rapet,
Burgundy, France, 75ml

2014 'Wild' Sauvignon Blanc, Greywacke, Marlborough,
New Zealand 125ml

2014 'Gran' Malbec, Finca Flichman Dedicado,
Uco Vally, Mendoza, Argentina, 125ml

2014 Chateau Suduiraut, Sauternes, France, 75ml

£150 per person

2014 Blanc de Millenaires, Charles Heidsieck,
Champagne, France, 100ml

2014 Volnay 1er Cru 'Ancienne Cuvee Carnot',
Domaine Bouchard Père et Fils, Burgundy, France 75ml

2014 'Las Pizarras' Chardonnay, Errazuriz,
Aconcagua Costa, Chile 125ml

2014 Château Cantenac Brown, Margaux, Bordeaux,
France, 125ml

2014 Chateau Suduiraut, Sauternes, France, 75ml

Please make us aware of any allergies or special dietary requirements and we will do our utmost to accommodate you.
Beast restaurant adds a discretionary 13.5% service charge to guest's bills.