



Festive Tasting Menu

£170 per person

Bluefin Tuna Tartare

Honey and pickled cucumber, sesame, chilli mayonnaise, crispy rice cracker



Japanese Wagyu Tataki

Yuzu sour radish, radish cress



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

200g, served with truffle sauce (+ £40 pp)

Truffle Chips

Hand cut, triple cooked

Tenderstem Broccoli

Leek and potato puree, tomato panko, garlic



Brie and Stilton cheese

Quince chutney, crispbread crackers



Almond Semi freddo

Amaretto chocolate sauce

To be served for the entire table. Minimum 2 people - Maximum 6 people.

We use a variety of ingredients which contain the major allergens in our dishes. Due to space limitations in our kitchens, we are unable to guarantee that there is no risk of cross contamination. Please ask for the allergy menu and speak to a member of our team with any questions. Beast restaurant adds a discretionary 13.5% service charge to guests' bills.