



Beast Experience

£170 per person
£90 wine pairing selected by our sommelier

Bluefin Tuna Tartare

Honey and pickled cucumber, sesame, chilli mayonnaise, crispy rice cracker
2021 Cargol Treu Vi, Xarel-lo, Alemany I Corrio, Penedes, Spain, 75ml

Japanese Wagyu Tataki

Yuzu sour radish, sesame, sorrel cress
2019 Per'e Palummo, Piediroso, Cenatiempo, Ischia D.O.C, Campania, Italy, 75ml

Norwegian King Crab

200g, served with lemon & garlic butter

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs
2023 Vistamare, Vermentino & Viognier, Ca' Marcanda, Angelo Gaja, Tuscany 125ml

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
2015 Vinya La Scala, Cabernet Sauvignon Reserva, Jean Leon, Penèdes, Spain, 125ml

Brie and Stilton cheese

Quince chutney, crispbread crackers
2000 DOW's, Vintage Port, Douro, Portugal, 50ml

Almond Semifreddo

Amaretto chocolate sauce
2020 Cuvée Christine, Gewurztraminer VT, Schlumberger, Alsace, France, 50ml

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.