

Beast

Japanese Wagyu Tataki Yuzu sour radish, sesame, sorrel cress	£55	Hand Dived Orkney Isles Scallop Charlie grilled, miso brown butter	MP
Bluefin Tuna Tartare Honey and pickled cucumber, sesame, chilli mayonnaise, rice cracker	£29	Burrata Caponata, pesto, pine nuts	£17
Charcoal Grilled Octopus Creamy Borlotti beans, confit tomatoes, black olive oil	£46	Holstein Steak Tartare Australian fillet, pickled shallot, garum mushroom, Hen's egg yolk	£26
Argentinian Red Prawn Tempura Pineapple salsa, Chipotle mayo, Coconut, Chilli	£17	Oysters, catch of the day Half dozen Dozen	£30 £60

From the Land

USDA Nebraska, 150 days corn fed		Wagyu selection	
Bone in Ribeye	£17/100g	Japanese Sakura Wagyu	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
Lake District Farmers, grass fed		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye	£14.5/100g	Japanese Tajima-Wagyu Kobe	
Bone in Sirloin / Porterhouse	£14.5/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
Irish chateaubriand, grass fed	£16/100g	Australian Wagyu	
Australian Chateaubriand	£24/100g	Ribeye, Minimum 400g	£40/100g

From the Sea

Whole Norwegian King Crab	£190/kg	King Crab Legs & Claw Minimum 400g	£30/100g
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Truffle Chips	£10	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£14
Tenderstem Broccoli Leek and potato puree, tomato Panko, garlic	£14	Charcoal Grilled Aubergine Miso glaze, sesame seeds, spring onion	£8
Wild Mushrooms Shitake, Shimeji, King Oyster mushrooms, Garlic and thyme butter, parsley	£13	Tomato and Tropea Onion Salad Balsamic and olive oil	£14

Please make us aware of any allergies or special dietary requirements and we will do our utmost to accommodate you.

We are committed to the Code of Best Practice on service charge, tips, gratuities and cover charges.

Beast restaurant adds a discretionary 15% service charge to customers' bills.

Wi-Fi: chapel33 Instagram: @Beast.restaurant