

Advance booking required to ensure availability of all menu items.  
Please note this is our sample wine pairing and some vintages or wines may differ

# 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  
*2022 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  
*2017 Luis Cañas Tempranillo, Gran Reserva, Rioja, Spain, 125ml*

---

## Brie and Stilton cheese

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

---

## Almond Semifreddo

Amaretto chocolate sauce  
*2017 Recioto Della Valpolicella, Roccolo Grassi, Veneto, Italy, 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 15% service charge to guests' bills.