

# Beast

<b>Japanese Wagyu Tataki</b> ponzu dressing, spring onions, fried lotus root	£55	<b>Josper Grilled Octopus</b> Creamy Borlotti beans, confit tomatoes, black olive soil	£46
<b>Bluefin Tuna Tartare</b> Pomelo, chilli, lime, coriander, toasted cashews	£29	<b>Burrata</b> Caponata, pesto, pine nuts	£17
<b>Argentinian Red Prawn Tempura</b> Pineapple salsa, Chipotle mayo, Coconut, Chilli	£17	<b>Holstein Steak Tartare</b> Italian fillet, pickled shallot, garum mushroom, Hen's egg yolk	£26
<b>Hand Dived Orkney Isles Scallop</b> Josper grilled, miso brown butter	MP	<b>Oysters, catch of the day</b> Half dozen Dozen	£30 £60

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## From the Land

<b>USDA Nebraska, 150 days corn fed</b>		<b>Wagyu selection</b>	
Bone in Ribeye	£17/100g	<b>Japanese Sakura Wagyu</b>	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
<b>Lake District Farmers, grass fed</b>		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye	£13/100g	<b>Japanese Tajima-Wagyu Kobe</b>	
Bone in Sirloin / Porterhouse	£13/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
<b>Scottish chateaubriand, grass fed</b>	£16/100g	<b>Australian Wagyu – Crossbreed</b>	
<b>Australian Chateaubriand</b>	£24/100g	Ribeye, Minimum 400g	£40/100g

## From the Sea

<b>Whole Dover Sole, dry aged in house</b> 500g - 900g Soy Beurre Meunière	MP	<b>King Crab Legs &amp; Claw</b> Minimum 400g <i>Whole King Crab availability is limited during the moulting season (April - May). Please check with your server.</i>	£30/100g
<b>Whole Native Lobster</b> Lobster sauce	£16/100g		

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<b>Truffle Chips</b> Hand cut, triple cooked	£10	<b>Cauliflower Carpaccio</b> Parmesan, ponzu, truffle, herbs	£14
<b>Tenderstem Broccoli</b> Leak and potato puree, tomato Panko, garlic	£14	<b>Josper Grilled Aubergine</b> Miso glaze, sesame seeds, spring onion	£8
<b>Wild Mushrooms</b> Shitake, Shimeji, King Oyster mushrooms, Garlic and thyme butter, parsley	£13	<b>Green Salad</b> with smoked tomatoes, mustard dressing	£13

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 13.5% service charge to customers' bills.

Wi-Fi: chapel33 Instagram: @Beast.restaurant