

# Beast

<b>Japanese Wagyu Tataki</b> Lotus root, ponzu, spring onions	£50	<b>Hand Dived Orkney Isles Scallop</b> Josper grilled, miso brown butter	MP
<b>Wild Nigerian Prawn</b> Josper grilled, chilli, garlic, parsley	£42	<b>Burrata</b> Fennel and orange	£13
<b>Atlantic Bluefin Tuna</b> ponzu, sesame, chilli, cucumber and radish. <i>We use sustainably sourced Atlantic Bluefin Tuna as allocated by the ICCAT</i>	£28	<b>Beef Tartare</b> Salsa verde, capers, toasted almonds	£20

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<b>Whole Norwegian King Crab</b>	£125/kg	<b>USDA Nebraska, 150 day corn fed</b> Chateaubriand	£14/100g
<b>King Crab Legs &amp; Claws</b> Minimum 400g	£19 / 100g	Bone in Ribeye / Bone in Sirloin / Porterhouse	£10/100g
<b>Whole Canadian Lobster</b>	£64/kg	<b>Lake District Farmers, grass fed</b> Chateaubriand	£14/100g
		Bone in Ribeye / Bone in Sirloin	£14/100g
		Porterhouse	£15/100g
		<b>Australian Chateaubriand, 120 day grain fed</b>	£16/100g
		<b>Japanese Wagyu Sirloin, A5 Grade</b> Minimum 400g	£40/100g

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Our chef selects the best cuts from a variety of regions. Please check the boards for available sizes.

<b>Truffle Chips</b> Hand cut, triple cooked	£9	<b>Tenderstem Broccoli</b> Roasted tomatoes, garlic, chilli, lardo and pine nuts	£10
<b>Wild Mushrooms</b> Shitake, pied bleu, oyster mushrooms, garlic and thyme butter, white wine, parsley	£13	<b>Cauliflower Carpaccio</b> Parmesan, ponzu, truffle, herbs	£12
<b>Summer Salad</b> Apricots, kohlrabi, apple, candy beetroot, dried cherries, toasted almonds, orange vinaigrette	£8	<b>Japanese Aubergine</b> Josper grilled, miso glaze, sesame seeds	£9

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 12.5% service charge to customers' bills.

WiFi: chapel33

Instagram: @beast.restaurant