

Beast

Experience

£100 per person or
£150 including wine pairing

Beast Oyster 'Gillardeau'

pickled cucumber, caviar, dill
£7 ea

NV Dosnon, Récolte Noire, Blanc de Noir Brut, Côte des Bars, France
£16

Hand Dived Orkney Island Scallops

2018 Muscadet Sèvre & Maine, Les Bonnets Blancs, Val de Loire, France

Japanese Wagyu Tataki



Norwegian King Crab

200g, served with Lemon & Garlic Butter

Cauliflower Carpaccio

2017 Chablis, 1er Cru, Les Vaucopins, Domaine Long-Depaquit,
Albert Bichot, Burgundy, France, 125ml



Langdale Valley T-Bone

300g, served with White Truffle Sauce

Truffle Chips and Seasonal Salad

2014 Stag's Leap Wine Cellar, Hands of Time, Napa Valley, 125ml



Yorkshire Blue

2008 Château Castelnau, Sauternes, Bordeaux, France, 50ml

Salted Caramel and Chocolate Tart

To be served for the entire table. Minimum 2 people – Maximum 10 people.
Please make us aware of any allergies or special dietary requirements and we will do our utmost to accommodate you. Beast restaurant adds a discretionary 12.5% service charge to guest' bills.