

# Beast

## Christmas Experience

£125 per person or  
£195 including wine pairing

### Beast Oyster 'Gillardeau'

pickled cucumber, caviar, dill

NV Ruinart Brut, Reims, Champagne, France

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### Hand Dived Orkney Island Scallops

2019 Poggio Argentato, Fattorie Le Pupille, Tuscany, Italy, 125ml

### Japanese Wagyu Tataki



### Norwegian King Crab

200g, served with Lemon & Garlic Butter

### Kai Choi

2017 Meursault, Domaine Latour-Giraud, Cuvée Charles Maxime, 125ml

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### Langdale Valley T-Bone

300g, served with White Truffle Sauce

### Truffle Chips and Seasonal Salad

2016 Marchese Antinori, Chianti Classico Riserva, Tenuta Tignanello, Tuscany, Italy, 125ml

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### Yorkshire Blue

2013 Castelnau de Suduiraut, Sauternes, Bordeaux, France, 50ml

### Pear Tatin

bourbon ice cream

2005 Barros, Colheita, Douro Valley, Portugal, 50ml

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.