

Beast

Japanese Wagyu Tataki Lotus root, ponzu, spring onions	£48	Hand Dived Orkney Isles Scallop Josper grilled, miso brown butter	MP
Wild Nigerian Prawn Josper grilled, chilli, garlic, parsley	£42	Crab Tacos Handmade Tortilla, tomato salsa, salsa verde, pumpkin seeds	£26
Surf and Turf Tartare Beef fillet, Carabineros prawn, quail egg, smoked caviar shallots	£24	Burrata Tomatoes, figs, truffle, hazelnuts	£15

Whole Norwegian King Crab	£145/kg	USDA Nebraska, 150 day corn fed	
		Bone in Ribeye	£12/100g
King Crab Legs & Claws Minimum 400g	£20/100g	Bone in Sirloin / Porterhouse	£14/100g
		Lake District Farmers, grass fed	
Japanese Wagyu Sirloin A5 Grade, Minimum 400g	£50/100g	Chateaubriand	£14/100g
		Bone in Ribeye / Bone in Sirloin	£14/100g
		Porterhouse	£15/100g
Japanese Kobe A5 Grade, Minimum 400g	£90/100g	Australian Chateaubriand, 120 day grass fed	£18/100g

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

Truffle Chips Hand cut, triple cooked	£10	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£14
Wild Mushrooms Shitake, pied bleu, oyster mushrooms, garlic and thyme butter, white wine, parsley	£13	Josper grilled Blue Eggplant Miso glaze, sesame seeds, spring onion	£9
Tomato and Tropea Onion Salad Balsamic and olive oil	£12	Chargrilled Cabbage Parsnip puree, truffle butter, toasted almonds	£14
		Tenderstem Broccoli Parmesan and garlic breadcrumbs, chilli oil, pinenuts	£12

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.

WiFi: chapel33

Instagram: @beast.restaurant