

Beast

Tasting Menu

£120 per person
£65 wine pairing selected by our sommelier

Beast Oyster 'Gillardeau', £10

Pickled cucumber, caviar

2017 Schramsberg, Blanc de Blancs, Brut, Calistoga, California, USA £ 20



Hand Dived Orkney Island Scallop

2021 Manos Negras, Torrontes, IP Salta, Argentina, 75ml



Japanese Wagyu Tataki

2019 Mil Historias, Bobal, Bodegas Altolandon, Manchuela, Spain, £75ml



Norwegian King Crab

200g, served with Lemon & Garlic Butter

Cauliflower Carpaccio

2018 Iona, Chardonnay, Elgin Highlands, South Africa, 125ml



Langdale Valley Steak on the Bone

300g, served with White Truffle Sauce

Truffle Chips and Tomato and Tropea Onion Salad

2020 Nero d'Avola, Fabrizio Vella, Sicily, 125ml



Yorkshire Blue

2018 Dobogó, "Mylitta", Noble Late Harvest, Tokaj, Hungary 50 ml



Salted Caramel Chocolate Tart

NV Banyuls Vin Doux Naturel, Domaine la Tour Vieille, Roussillon, France, 50ml

To be served for the entire table. Minimum 2 people – Maximum 6 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 13.5% service charge to guest' bills.