

Beast

Tasting Menu

£120 per person

£70 wine pairing selected by our sommelier


Hand Dived Orkney Island Scallop

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



Japanese Wagyu Tataki

2018 Altura, Pinot Noir, Bodega Norton, Uco Valley, Mendoza, 75ml



Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

2019 Stella Bella, Chardonnay, Margaret River, Australia, 125ml



Scottish Valley Steak on the Bone

300g. served with White Truffle Sauce

Truffle Chips and Tomato and Tropea Onion Salad

2019 Fidèle, Soleilla Maury Sec, Vieilles Vignes, Roussillon, France Spain, 125ml



Yorkshire Blue

2017 Wiltinger Braune K., Auslese Riesling, G Egon Muller, Mosel, Germany 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's bills.