

Beast

Tasting Menu

£120 per person

£70 wine pairing selected by our sommelier

Hand Dived Orkney Island Scallop

2020 Gruner Veltliner, Rabl, Kamptal, Langenlois, Austria, 75ml



Japanese Wagyu Tataki

2018 Red Soil, Pinot Noir, Manos Negras, Rio Negro, Argentina, 75ml



Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

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



Heritage breeds Steak on the Bone, Scotland

300g. served with White Truffle Sauce


Truffle Chips and Tomato and Tropea Onion Salad

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



Yorkshire Blue

1949 Primitivo di Torricella, Cantine Antonio Ferrari, Puglia, Italy, 50ml



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.