

Beast

Japanese Wagyu Tataki Lotus root, ponzu, spring onions	£48	Hand Dived Orkney Isles Scallop Josper grilled, miso brown butter	MP
Wild King Prawn Lemon, garlic, parsley, chilli	£43	Lobster Tacos Handmade black squid ink Tortillas, salsa verde, avocado, chilli, pumpkin seeds	£26
Oysters, catch of the day half dozen	£24	Burrata	£16
dozen	£48	Tomatoes, figs, hazelnuts	

Whole Norwegian King Crab	£160/kg	USDA Nebraska, 150 day corn fed Bone in Ribeye	£14/100g
King Crab Legs & Claw Minimum 400g	£25/100g	Bone in Sirloin / Porterhouse	£15/100g
Whole Native Lobster	£100/kg	Lake District Farmers, grass fed Bone in Ribeye / Bone in Sirloin	£13/100g
Japanese Sakura Wagyu - Sirloin A5 Grade, Minimum 400g	£45/100g	Porterhouse	£13/100g
Tajima-gyu Kobe - Sirloin Minimum 400g	£90/100g	Irish Chateaubriand, grass fed	£14/100g
		Australian Chateaubriand, 150 day grain fed	£22/100g

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, shimeji, king oyster mushrooms, garlic and thyme butter, parsley	£13	Josper grilled Aubergine Miso glaze, sesame seeds, spring onion	£8
Tomato and Tropea Onion Salad Balsamic and olive oil	£13	Chargrilled Cabbage Parsnip purée, truffle butter, toasted almonds	£8

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