

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	
dozen	£48	Tomatoes, figs, hazelnuts	£16

From the Land

USDA Nebraska, 150 days corn fed Bone in Ribeye	£16/100g
Bone in Sirloin / Porterhouse	£17/100g
Lake District Farmers, grass fed Bone in Ribeye / Bone in Sirloin	£13/100g
Porterhouse	£13/100g
Irish Chateaubriand, grass fed	£14/100g
Australian Chateaubriand 150 days grain fed	£22/100g

Japanese selection	
<i>Sakura Wagyu</i> Sirloin A5 Grade, Minimum 400g	£45/100g
Fillet A5 Grade, Minimum 200g	£80/100g
<i>Tajima-gyu Kobe</i> Sirloin Minimum 400g	£90/100g
<i>Fuji Wagyu - Crossbreed</i> Sirloin B4 Grade, Minimum 400g	£35/100g

From the Sea

Whole Norwegian King Crab	£160/kg
King Crab Legs & Claw Minimum 400g	£25/100g
Whole Native Lobster	£100/kg

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.