

Beast

Tasting Menu

£120 per person
£70 wine pairing selected by our sommelier

Hand Dived Orkney Island Scallop

2020 Poggio Argentato, Fattoria Le Pupille, Elisabetta Geppetti, Tuscany, Italy 75ml



Japanese Wagyu Tataki

2019 Côtes du Rhône AOP, M. Chapoutier, Rhône Valley, France, 75ml



Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

2020 Nautilus, Chardonnay, Marlborough, New Zealand, 125ml



Heritage breeds Steak on the Bone, Scotland

300g. served with White Truffle Sauce

Truffle Chips and Tomato and Tropea Onion Salad

1999 Finca Dofí, Single Vineyard, Alvaro Palacios, Priorat, Spain, 125ml



Yorkshire Blue

2020 Muscat du Cap Corse, Domaine Pierretti, Corsica, France, 50ml



Salted Caramel Chocolate Tart

2016 DOW's Late Bottled Vintage Port, Douro Valley, Portugal, 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.