

# Beast

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

## From the Land

USDA Nebraska, 150 days corn fed		Japanese selection	
Bone in Ribeye	£16/100g	<b>Sakura Wagyu</b>	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£45/100g
<b>Lake District Farmers, grass fed</b>		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye / Bone in Sirloin	£13/100g	<b>Tajima-gyu Kobe</b>	
Porterhouse	£13/100g	Sirloin, Minimum 400g	£90/100g
<b>Irish Chateaubriand, grass fed</b>	£14/100g	<b>Fuji Wagyu - Crossbreed</b>	
<b>Australian Chateaubriand</b>	£22/100g	Sirloin B4 Grade, Minimum 400g	£35/100g
150 days grain fed			

## From the Sea

<b>Whole Norwegian King Crab</b>	£160/kg
<b>King Crab Legs &amp; Claw</b>	£25/100g
Minimum 400g	
<b>Whole Native Lobster</b>	£100/kg

<b>Truffle Chips</b> Hand cut, triple cooked	£10	<b>Cauliflower Carpaccio</b> Parmesan, ponzu, truffle, herbs	£14
<b>Wild Mushrooms</b> Shitake, shimeji, king oyster mushrooms, garlic and thyme butter, parsley	£13	<b>Josper grilled Aubergine</b> Miso glaze, sesame seeds, spring onion	£8
<b>Tomato and Tropea Onion Salad</b> Balsamic and olive oil	£13	<b>Broccoli Florets</b> Anchovies butter, chilli, toasted almond flakes, cherry tomatoes	£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.