

\*please note this is our sample wine pairing and some vintages may differ

# Beast

## **Tasting Menu**

£150 per person

£70 wine pairing selected by our sommelier

### **Hand Dived Orkney Island Scallop**

*2021 Culombu, Vermentino, Clos Culombu, Appellation Corse Calvi, Corsica, 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*



### **Peak District Steak on the Bone, England**

300g. served with Truffle Sauce

### **Truffle Chips & Winter Salad**

*2010 Brunello di Montalcino, Poggio Antico, Tuscany Italy, 125ml*



### **Baron Bigod**

Apple, pear and raisin chutney

*Ben Ryé, Passito di Pantelleria, Donnafugata, Sicily, Italy, 50ml*



### **Vanilla & Almond Semifreddo**

Toasted almonds, warm chocolate sauce

*2017 DOW's LBV, 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.