

*Advance booking required to ensure availability of all menu items.
**please note this is our sample wine pairing and some vintages may differ

Beast

Tasting Menu

£150 per person

£70 additional wine pairing selected by Head Sommelier

Hand Dived Orkney Island Scallop

2021 Torrontes, Manos Negras Salta, Argentina 75ml

Japanese Wagyu Tataki

2020 Junge Lowen, Blaufränkisch Blend, Heidi Schröck, Burgenland, Germany 75ml

Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

2016 Coteaux Bourguignons Les Glapignys, Jean-Pierre Guyon, Burgundy, France 125ml

Peak District Steak on the Bone

300g. served with Truffle Sauce

Truffle Chips & Winter Salad

2017 Barolo Prapo', Davide Fregonese, Serralunga d'Alba, Piedmont, Italy, 125ml

Baron Bigod

Apple, pear and raisin chutney

2017 DOW's LBV, Late Bottled Vintage Port, Douro Valley, Portugal, 50ml

Vanilla & Almond Semifreddo

Toasted almonds, warm chocolate sauce

2022 Moscato d'Asti, Sarracco, Piedmont, Italy, 50ml

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.