

Beast

Japanese Wagyu Tataki Kosho pickled Enoki, chilli, sesame seeds, sticky soy	£55	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	£28
Oysters, catch of the day half dozen	£30	Burrata Bergamot syrup, butternut squash, roasted almonds	£16
dozen	£60		

From the Land

		Japanese selection	
USDA Nebraska, 150 days corn fed		<i>Sakura Wagyu</i>	
Bone in Ribeye	£17/100g	Sirloin A5 Grade, Minimum 400g	£45/100g
Bone in Sirloin / Porterhouse	£17/100g	Fillet A5 Grade, Minimum 200g	£80/100g
Lake District Farmers, grass fed		<i>Tajima-gyu Kobe</i>	
Bone in Ribeye / Bone in Sirloin	£13/100g	Sirloin Minimum 400g	£90/100g
Porterhouse	£13/100g		
Irish Chateaubriand, grass fed	£16/100g	<i>Fuji Wagyu - Crossbreed</i>	
Australian Chateaubriand	£24/100g	Sirloin B4 Grade, Minimum 400g	£35/100g

From the Sea

Whole Native Lobster	£130/kg	King Crab Legs & Claw Minimum 400g	£30/100g
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Truffle Chips Hand cut, triple cooked	£10	Heritage English Tomatoes and Tropea Onion Salad Balsamic and olive oil	£13
Wild Mushrooms Shitake, Shimeji, king oyster mushrooms, Garlic and thyme butter, parsley	£13	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£14
Seasonal Salad Mixed leaf salad, beetroot, pumpkin, goat cheese cashew nuts and lemon dill vinaigrette	£13	Josper grilled Aubergine Miso glaze, sesame seeds, spring onion	£8
		Broccoli Florets Anchovies butter, chilli, toasted almond flakes, cherry tomatoes	£9

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.

Wi-Fi: chapel33 Instagram: @Beast.restaurant