

Beast

Tasting Menu

£170 per person
£70 wine pairing selected by our sommelier

Hand Dived Orkney Island Scallop

2019 Savatiano, Old Vines, Akriotou, P.G.I. Sterea Ellada, Greece 75ml

Japanese Wagyu Tataki

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

Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

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

Lake District Steak on the Bone, England

300g. served with Truffle Sauce

Truffle Chips & Seasonal Salad

2018 Tinto Pesquera, Reserva, Familia Fernandez Rivera, Ribera del Duero, Spain 125ml

Somerset Brie

Apple, pear and raisin chutney

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

Berry Semifreddo

with mint caviar

2022 Moscato d'Asti, Sarracco, Piedmont, Italy, 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.