

# Beast

## *Christmas Experience*

£170 per person  
£90 wine pairing selected by our sommelier

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

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

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### **Japanese Wagyu Tataki**

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

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### **Norwegian King Crab**

200g. served with Lemon & Garlic Butter

### **Cauliflower Carpaccio**

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

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

300g. served with Truffle Sauce

Or

### **Jacks Creek Australian X Wagyu**

200g served with Truffle Sauce

**At an additional charge of £45**

### **Truffle Chips & Seasonal Salad**

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

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### **Somerset Brie & Yorkshire Blue**

Apple, pear and raisin chutney

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

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### **Pear Frangipane tart**

*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.