

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

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

### Hand Dived Orkney Island Scallop

*2021 Torrontes, Finca las Nubes, Salta, Argentina 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

*2021 Mariposa, Vinho Branco, Quinta da Mariposa, DÃO D.O.C, Portugal, 125ml*

### Lake District Steak on the Bone, England

300g. served with Truffle Sauce

### Truffle Chips & Seasonal Salad

*2015 Vinya La Scala, Cabernet Sauvignon Reserva, Jean Leon, Penèdes, Spain 125ml*

### Somerset Brie

Apple, pear and raisin chutney  
*2017 DOW's, Vintage Port, Douro, Portugal, 50ml*

### Berry Semifreddo

with mint caviar  
*2020 Sattlehorf, BA Sauvignon Blanc, Gamlitz, Austria 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.