

Beast

Japanese Wagyu Tataki Kosho pickled Enoki, chilli, sesame seeds, sticky soy	£55	Josper Grilled Octopus Creamy Borlotti beans, confit tomatoes, black olive soil	£46
Bluefin Tuna Tartare Pomelo, chilli, lime, coriander, toasted cashews	£29	Burrata Caponata, pesto, pine nuts	£17
Argentinian Red Prawn Tempura Pineapple salsa, Chipotle mayo, Coconut, Chilli	£17	Holstein Steak Tartare Italian fillet, pickled shallot, garum mushroom, Hen's egg yolk	£26
Hand Dived Orkney Isles Scallop Josper grilled, miso brown butter	MP	Oysters, catch of the day Half dozen Dozen	£30 £60

From the Land

USDA Nebraska, 150 days corn fed

Bone in Ribeye	£17/100g
Bone in Sirloin / Porterhouse	£17/100g

Lake District Farmers, grass fed

Bone in Ribeye	£13/100g
Bone in Sirloin / Porterhouse	£13/100g

Scottish chateaubriand, grass fed

£16/100g

Australian Chateaubriand

£24/100g

Wagyu selection

Japanese Sakura Wagyu

Sirloin A5 Grade, Minimum 400g	£50/100g
Fillet A5 Grade, Minimum 200g	£80/100g

Japanese Tajima-Wagyu Kobe

Sirloin A5 Grade, Minimum 400g	£90/100g
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Australian Wagyu – Crossbreed

Ribeye, Minimum 400g	£40/100g
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From the Sea

Whole Dover Sole, dry aged in house

500g - 900g
Soy Beurre Meunière

MP

Whole Native Lobster

Lobster sauce

£16/100g

King Crab Legs & Claw

Minimum 400g

£30/100g

Whole King Crab availability is limited during the moulting season (April – May). Please check with your server.

Truffle Chips

Hand cut, triple cooked

£10

Tenderstem Broccoli

Leak and potato puree, tomato Panko, garlic

£14

Wild Mushrooms

Shitake, Shimeji, King Oyster mushrooms, Garlic and thyme butter, parsley

£13

Heritage English Tomatoes and

Tropea Onion Salad

Balsamic, olive oil

£13

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs

£14

Josper Grilled Aubergine

Miso glaze, sesame seeds, spring onion

£8

Seasonal Salad

Mixed leaves, sweet potatoes, Conference pear, prunes, sunflower seeds, Pecorino shaves

£12

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