

Advance booking required to ensure availability of all menu items.
Please note this is our sample wine pairing and some vintages may differ

Beast

Beast Experience

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

Hand Dived Orkney Isles Scallop

2019 Mirabras, Palomino Fino, Barbadillo, Jerez, Spain, 75ml

Japanese Wagyu Tataki

2019 Per' e Palummo, Piediroso, Cenatiempo, Ischia D.O.C, Campania, Italy, 75ml

Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

2023 Vistamare, Vermentino & Viognier, Ca' Marcanda, Angelo Gaja, Tuscany 125ml

Lake District Steak on the Bone, England

300g served with Truffle Sauce

Or

Jacks Creek Australian Ribeye Wagyu

200g served with Truffle Sauce

At an additional charge of £40

(for a minimum order of two diners)

Truffle Chips & Green Salad

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

French Brie & Yorkshire Blue

2000 DOW's, Vintage Port, Douro, Portugal, 50ml

Apple Semifreddo

2020 Cuvée Christine, Gewurztraminer VT, Schlumberger, Alsace, France, 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.