

Land and Sea

£185 pp

Cecina beef

Wild rocket and olive oil

Burrata

Heritage tomatoes, hazelnut, fig,
truffle honey

Hand Dived Orkney Isles Scallops

Miso brown butter

Bread

Balsamic and olive oil

King Crab legs and claws

Lemon and garlic butter sauce

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs

Australian Wagyu Ribeye

UK Farmers Steak on the Bone

Truffle Sauce

Grilled Aubergine

Miso glaze, sesame seeds, spring onion

Truffle Chips

Dark Chocolate Mousse

Raspberries coulis and chocolate tuille

Cheesecake

Pistachio Crumble

Ultimate Land & Sea

£225 pp

Bluefin Tuna Tartare

Honey and pickled cucumber, sesame,
micro cress, rice cracker

Japanese Wagyu Tataki

Yuzu sour radish, sesame, sorrel cress

Crab Tacos

Handmade black squid ink Tortillas, salsa verde,
avocado, chilli, pumpkin seeds

Norwegian King Crab

Lemon and garlic butter sauce

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs

A5 Japanese Wagyu

UK Farmers Steak on the Bone

Truffle sauce

Seasonal Salad

Truffle Chips

Dark Chocolate Mousse

Raspberries coulis and chocolate tuille

Cheesecake

Pistachio Crumble

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 15% service charge to customers' bills.