

Beast

Japanese Wagyu Tataki

Kosho pickled Enoki, chilli, sesame seeds, sticky soy

£55

Hereford Steak Tartare

Irish fillet, pickled shallot, garum mushroom, hen's egg yolk

£30

Bluefin Tuna Tartare

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

£29

Oysters, catch of the day

Half dozen
Dozen

£30

£60

Burrata

Heritage tomatoes, hazelnut, fig, truffle honey

£21

Sicilian Red Prawn Carpaccio

Capers, torched orange, prawn bisque

£38

Argentinian Red Prawn Tempura

Pineapple salsa, chipotle mayo, coconut, chilli

£17

From the Land

USDA Prime GOP, 150 days corn fed

Bone in Ribeye

£18.5/100g

Bone in Sirloin / Porterhouse

£18/100g

UK Farmers, grass fed

Bone in Ribeye

£14.5/100g

Bone in Sirloin / Porterhouse

£14.5/100g

Irish 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

Australian Wagyu

Ribeye, Minimum 400g

£40/100g

From the Sea

King Crab Legs & Claw

Minimum 400g

£30/100g

Whole Norwegian King Crab

£210/kg

Truffle Chips

£10

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs

£14

Tenderstem Broccoli

Leek and potato puree, tomato Panko, garlic

£14

Charcoal Grilled Aubergine

Miso glaze, sesame seeds, spring onion

£8

Wild Mushrooms

Shitake, shimeji, king oyster mushrooms, garlic and thyme butter, parsley

£13

Tomato and Tropea Onion Salad

Balsamic and olive oil

£14

Artichokes

Pecorino, chives

£16

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 15% service charge to customers' bills.

Wi-Fi: chapel33 Instagram: @Beast.restaurant