Beast

Oysters, catch of the day £30/£60
Half dozen / Dozen

Bluefin Tuna Tartare £38
Avocado puree & Plums

Hereford Steak Tartare £30
Irish fillet, pickled shallot,
garum mushroom, hen's egg yolk

Argentinian Red Prawn Tempura £24
Pineapple salsa, chipotle mayo, coconut, chilli

Octopus A la Catalana £48
Marinda Tomatoes, pickled baby onions

Charlie Grilled Baby Squid £29
Jerusalem Artichoke puree

Puglian Burrata £26
Heritage tomatoes, hazelnut, fig, truffle honey

Japanese Wagyu Tataki £55
Kosho pickled Enoki, chilli, sesame seeds,
sticky soy

Sicilian Red Prawn Carpaccio £38
Capers, torched orange, prawn bisque

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 £17/100g

Bone in Sirloin / Porterhouse £17/100g

Irish chateaubriand, grass fed £18/100g

Australian Chateaubriand £24/100g

Wagyu selection

Japanese Sakura Wagyu

Sirloin/Ribeye A5 Grade £50/100g

Fillet A5 Grade £80/100g

Japanese Tajima-Wagyu Kobe

Sirloin/Ribeye A5 Grade £90/100g

Australian Wagyu

Ribeye £40/100g

From The Sea

Norwegian King Crab Legs & Claw £30/100g
Minimum 400g

Whole Norwegian King Crab £210/kg

Truffle Chips £10

Tenderstem Broccoli £14
Leek and potato puree, tomato Panko, garlic

Wild Mushrooms £13
Shitake, shimeji, king oyster mushrooms,
garlic and thyme butter, parsley

Artichokes £16
Artichoke puree, Pecorino, Balsamic

Cauliflower Carpaccio £14
Parmesan, ponzu, truffle, herbs

Charcoal Grilled Aubergine £12
Miso glaze, sesame seeds, spring onion

Tomato and Tropea Onion Salad £14
Balsamic and olive oil

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