



Beast Experience

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

Bluefin Tuna Tartare

Avocado puree & Plums
2024 Silvaner Kuenhof, Alto Adige, Italy, 75ml

Japanese Wagyu Tataki

Kosho pickled Enoki, chilli, sesame seeds, sticky soy
2022 Per'e Palummo, Piediroso, Cenatiempo, Ischia D.O.C, Campania, Italy, 75ml

Norwegian King Crab

200g, served with lemon & garlic butter

Cauliflower Carpaccio

Parmesan, ponzu, truffle, herbs
2023 Vistamare, Vermentino & Viognier, Ca' Marcanda, Angelo Gaja, Tuscany, 125ml

UK Farmers Bone in Steak, England

300g, served with truffle sauce

or

Australian Ribeye Wagyu

200g, served with truffle sauce (+ £40 pp)

Truffle Chips

Hand cut, triple cooked

Tenderstem Broccoli

Leek and potato puree, tomato panko, garlic
2018 Luis Cañas Tempranillo, Gran Reserva, Rioja, Spain, 125ml

Brie and Stilton cheese

Quince chutney, crispbread crackers
2000 DOW's, Vintage Port, Douro, Portugal, 50ml

Almond Semifreddo

Amaretto chocolate sauce
2017 Recioto Della Valpolicella, Roccolo Grassi, Veneto, Italy, 50ml

To be served for the entire table. Minimum 2 people – Maximum 6 people.

We use a variety of ingredients which contain the major allergens in our dishes. Due to space limitations in our kitchens, we are unable to guarantee that there is no risk of cross contamination. Please ask for the allergy menu and speak to a member of our team with any questions. Beast restaurant adds a discretionary 15% service charge to guests 'bills.