Beast

Christmas Festive Experience

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

Bluefin Tuna Tartare

Honey and pickled cucumber, sesame, micro cress, rice cracker
2022 Albariño, Pazo Barrantes, Rías Baixas, Spain, 75ml

Japanese Wagyu Tataki

Kosho pickled Enoki, chilli, sesame seeds, sticky soy
2018 Merlot, Azienda Agricola Le due Terre, Prepotto, Friuli,Italy, 75ml

Norwegian King Crab

200g. served with Lemon & Garlic Butter

Cauliflower Carpaccio

2020 Jayson, Chardonnay, Pahlmeyer, Napa Valley USA 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 & Grilled Aubergine

2021 Mas de Daumas Gassac, Cabernet Sauvignon Blend, IGP St Guilhem-le-Désert, France 125ml

Cheesecake & Almond Semifreddo

2022 Inniskillin, Icewine, Gold Vidal, Niagara Peninsula VQA, Canada, 50ml

To be served for the entire table. Minimum 2 people – Maximum 8 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 15% service charge to guest's bills.