

Beast

Oysters, catch of the day Half dozen / Dozen	£30/£60	Hand Dived Orkney Isles Scallop Charlie grilled, miso brown butter	MP
Bluefin Tuna Tartare Avocado puree & Plums	£38	Burrata Heritage tomatoes, hazelnut, fig, truffle honey	£21
Hereford Steak Tartare Irish fillet, pickled shallot, garum mushroom, hen's egg yolk	£30	Japanese Wagyu Tataki Kosho pickled Enoki, chilli, sesame seeds, sticky soy	£55
Argentinian Red Prawn Tempura Pineapple salsa, chipotle mayo, coconut, chilli	£17	Sicilian Red Prawn Carpaccio Capers, torched orange, prawn bisque	£38
Octopus A la Catalana Marinda Tomatoes, pickled baby onions	£48	Charlie Grilled Baby Squid Jerusalem Artichoke puree	£29

From the Land

USDA Prime GOP, 150 days corn fed		Wagyu selection	
Bone in Ribeye	£18.5/100g	Japanese Sakura Wagyu	
Bone in Sirloin / Porterhouse	£18/100g	Sirloin/Ribeye A5 Grade	£50/100g
UK Farmers, grass fed		Fillet A5 Grade	£80/100g
Bone in Ribeye	£14.5/100g	Japanese Tajima-Wagyu Kobe	
Bone in Sirloin / Porterhouse	£14.5/100g	Sirloin/Ribeye A5 Grade	£90/100g
Irish chateaubriand, grass fed	£16/100g	Australian Wagyu	
Australian Chateaubriand	£24/100g	Ribeye	£40/100g

From The Sea

Norwegian King Crab Legs & Claw Minimum 400g	£30/100g	Whole Norwegian King Crab	£210/kg
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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 Artichoke puree, Pecorino, Balsamic	£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