

Beast

Japanese Wagyu Tataki Lotus root, ponzu, truffle, spring onions	£50	Puglian Burrata Fennel and orange	£13
Wild Nigerian Prawn Josper grilled, chilli, garlic, parsley	£42	Tuna Tartare Ponzu, sesame, chilli, cucumber and radish	£18
Shrimp Tempura Gochujung chilli mayo, guacamole	£12	Crab Tacos Homemade tortilla, tomato salsa, salsa verde, chervil, toasted pumpkin seeds	£15
Hand Dived Orkney Isles Scallop Josper grilled, burnt butter	MP	Black Cod Miso glaze, spring onion, sesame seeds, sticky fice	£18
750g Puglian Burrata , Subject to availability Truffles, hazelnuts, fig, datterini tomatoes	£50		

Whole Norwegian King Crab	£125/kg	USDA Nebraska , 150 day corn fed Chateaubriand	£14/100g
King Crab Legs & Claws , Minimum 400g	£19 / 100g	Bone in Ribeye / Bone in Sirloin / Porterhouse	£10/100g
Whole Canadian Lobster	£64/kg	Lake District Farmers , grass fed Chateaubriand	£14/100g
		Bone in Ribeye / Bone in Sirloin / Porterhouse	£14/100g
		Australian Chateaubriand , 120 day grain fed	£16/100g
		Japanese Wagyu Sirloin , A5 Grade	£40/100g

Our chef selects the best cuts from a variety of regions. Please check the boards for available sizes.

Truffle Chips Hand cut, triple cooked	£9	Tomato & Tropea Onion Salad Balsamic and olive oil	£8
Wild Mushrooms Shitake, pied bleu, oyster mushrooms, garlic and thyme butter, white wine, parsley	£11	Wild Rapini Roasted tomatoes, garlic, chili, lardo, pine nuts	£10
Winter Salad Parsnips, chervil root, baby carrots, sunflower and pumpkins seeds, dried cranberry, goat cheese	£10	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£10
Grilled Leeks Pecorino and toasted walnuts	£7	Japanese Aubergine Josper grilled, miso glaze, sesame seeds	£9
		Carrots Heirloom, glazed	£7

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 12.5% service charge to customers' bills.

WiFi: chapel33 **Instagram:** @beast.restaurant