

Advance booking required to ensure availability of all menu items.  
Please note this is our sample wine pairing and some vintages may differ

# Beast

## *Beast Experience*

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

### **Hand Dived Orkney Isles Scallop**

*2021 Torrontes, Finca las Nubes, Salta, Argentina, 75ml*

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### **Japanese Wagyu Tataki**

*2020 Junge Lowen, Blaufränkisch Blend, Heidi Schröck, Burgenland, Austria, 75ml*

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### **Norwegian King Crab**

200g. served with Lemon & Garlic Butter

### **Cauliflower Carpaccio**

*2021 Mariposa, Vinho Branco, Quinta da Mariposa, DÃO D.O.C, Portugal, 125ml*

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### **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)

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### **Truffle Chips & Green Salad**

*2015 Vinya La Scala, Cabernet Sauvignon Reserva, Jean Leon, Penèdes, Spain, 125ml*

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### **French Brie & Yorkshire Blue**

*2000 DOW's, Vintage Port, Douro, Portugal, 50ml*

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### **Apple Semifreddo**

*2018 Cuvée Christine, Gewurztraminer VT, Schlumberger, Alsace, France, 50ml*

To be served for the entire table. Minimum 2 people - Maximum 6 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 13.5% service charge to guest's bills.