

SUNDAY LUNCH

SUNDAY ROASTS

SLOW-ROASTED BLACK ANGUS BEEF STRIPLOIN 36

Yorkshire pudding, Wagyu beef dripping roast potatoes, carrots, broccolini, roasted shallots, bone marrow gravy

ROAST FREE-RANGE CHICKEN IN BEEFBAR SAUCE 26

Yorkshire pudding, Wagyu beef dripping roast potatoes, carrots, broccolini, roasted shallots, bone marrow gravy

NEW-MEAT™ REDEFINE MEAT™ BAVETTE 34

Yorkshire pudding, roast potatoes, carrots, broccolini, roasted shallots, gravy

COCKTAILS

KOBE MARY 15

Kobe-infused vodka, tomato juice, Le Petit spice mix

ROSEMARY MIMOSA 14

Orange juice, Moët & Chandon Brut Impérial Champagne, rosemary syrup

THE BEEFBAR REMEDY 11

Calvados, ginger and honey syrup, lemon juice, all spice bitters

BLUEBERRY LEMON DRIZZLE 11

White rum, blueberries, lemon juice, sugar syrup

CRAZY CRANGO 7

Mango and cranberry juice, lime juice, Fever-Tree tonic

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

TO SHARE

JAMBON D'ENTRECÔTE 16
45-days cured beef striploin prosciutto
• Add our artisanal panettone +8

KOBE BEEF JAMÓN 39
Raised in Japan, cured in Spain.
Aged for 18 months in Leon.
• Add our artisanal panettone +8

CROQUE SANDO 18
45-day cured beef striploin prosciutto,
mozzarella, La Sauce Beefbar

SIGNATURE BAO BUNS 16
Jasmine tea-smoked short ribs,
Kobe crisp, sweet & sour sauce

MINI BIG K 21
Mini Black Angus beef burgers,
& sauces

BABY QUESADILLAS 16
Braised short ribs, mozzarella,
chimichurri sauce, Kobe karasumi

KFC 12
Karaage Fried Chicken, Cinzano
marinade & Sichuan pepper sauce

PETIT KEBAB 15
Mini Wagyu & Angus beef shawarma,
wheat galette, tahini

NEW STYLE CRUDO 16
Salmon sashimi, soy-yuzu
& sesame oil

SUPER KALE SALAD 16
Avocado, Parmesan, cherry tomatoes,
lemon zest, anchovy dressing

MISO SPINACH SALAD 14
Spinach, green beans, pear, Manchego, miso

INSANE ROCK CORN 9
Popcorn in tempura, Sriracha mayo

AVOCADO HUMMUS 14
Chickpeas, avocado, mascarpone,
caramelised pistachios, black sesame

PLANT-BASED BAO BUNS 16
Pulled New-Meat™ & Redefine Meat™,
sweet & sour sauce

MINI PLANT-BASED BURGERS 21
New-Meat™ Redefine Meat™ patties & sauces

BEEFBAR LUNCH SET MENU 27



BABY SPINACH SALAD

Walnuts, Manchego



VEAL TAGLIATA

Rocket, cherry tomatoes,
Parmesan, classic mash

OR



SIGNATURE STEAK FRITES & SAUCE

Our classic veal steak with La Sauce Beefbar
8-month milk-fed Holstein, Holland

• Get it veggie, Redefine Meat™

OR



KETO BOWL

Vegan / Chicken / Salmon
Beefbar dressing



THE CLASSICS

BURGER BOMB 24

Beef patty, confit shallots & pulled beef,
bone marrow, cheese, pickles,
crispy onions, served with fries

VEAL & WAGYU BOLOGNESE 24

Rich meat ragout, pappardelle,
Parmesan

MISO BLACK BEEF 31

Our beefy version of the famous
black cod, classic mash

NEW YORK STRIP 39

Angus beef 250g
150-day corn-fed Black Angus, Creek Stone, USA

BLACK ANGUS RIB-EYES

- Rib-eye cap 200g 36
 - Centre cut rib-eye 300g 48
 - Double rib-eye 500g 82
- 150-day corn-fed, Creekstone, USA

SIGNATURE FILLETS

Iconic fillet mignon 42
Paradise Pepper fillet 45
Grass-fed, Aberdeen Angus, Scotland

SCOTTISH SALMON UNAGI 29

Yuzu unagi sauce, lemon & lime mash
Loch Fyne, Scotland

EXTRA SIDES

HAND-CUT FRIES

Classic 5/ Parmesan & black truffle 12

SIGNATURE MASH

Classic 5/ Jalapeño 6/ Lemon & lime 6
Gravy 7/ Kobe karasumi 9/ Black truffle 10

ARTISANAL SAVOURY PANETTONE 8

SEASONAL VEGETABLES 6

HOUSE GREEN SALAD 5

HONEY-GLAZED CARROTS 6

SAUTÉED WILD MUSHROOMS 7

SOUS DOUGH WITH BUTTER 6

LA SAUCE BEEFBAR 6

Made with butter, herbs, truffle
& an extract of the "Sauce
Originale Relais de Paris"

PARADISE PEPPER SAUCE 5