

CLAUDE MONNET
**CLAIRE HELIOT
& HER LIONS**
CLAUDE MONNET



An illustration showing Madame Claire Heliot feeding her lions with raw beef in the arena of the Hippodrome, London, 19th December 1901.

THE STORY BEHIND THE NAME

Our restaurant is named after the flirtatious and alluring Claire Heliot, one of the early performers at The Hippodrome in the early 1900's. Famous worldwide for feeding raw meat to lions on stage, she performed at The Hippodrome in Chicago and New York as well as in London.

Showing no fear for any of her fourteen lions, the New York Times noted 'She pats them on the back like ponies, hugs them like kittens and romps about with them'. They described it as 'One of the most thrilling animal acts ever seen'.

Madame Heliot always entered the stage to the daredevil music of 'Carmen' but she refused to believe that any of the lions would hurt her and she said that she tamed them with sentimentality; from Auguste (the largest one) to Sacha, the lion that she used to carry off stage on her shoulders every night and who weighed 175 kg.

CLAUDE MONNET
MIENU
CLAUDE MONNET

HELIOT
STEAK
HOUSE
AT THE HIPPODROME

STARTERS

SEARED SCALLOPS | £6
celeriac remoulade & crispy prosciutto (h)

SMOKED SALMON | £6
quails egg, horseradish & watercress salad

PRAWN COCKTAIL | £6
iceberg & marie rose (h)

BEEF CARPACCIO | £5
red onion, celeriac, hazelnut & red chard

BRÛLÉED CHICKEN LIVER PATÉ | £5
apple & saffron chutney, toasted brioche

ROQUEFORT & CHICORY SALAD | £5
pickled walnut & raspberry vinaigrette (v) (h)

GRILLED ENGLISH ASPARAGUS | £5
fried duck egg, parmesan, shallot dressing (v) (h)

HELIOT CHOPPED SALAD | £5
avocado, chickpeas, chorizo, cucumber, jalapeno & cheddar

MAINS

STICKY SHORTRIB & SPICY WINGS | £12
bourbon glaze & red cabbage slaw (h)

CORNFED CHICKEN BREAST | £10
warm broad bean & asparagus salad

ROAST RACK OF LAMB | £13
ratatouille & roasting juices (h)

POLENTA CRUSTED COD | £11
tomato & basil risotto (h)

DOVER SOLE | £14
sauce gribiche (h)

HELIOT FISH & CHIPS | £11
hand cut chips, tartare sauce, mushy peas & curry sauce (h)

PUMPKIN GNOCCHI | £9
sage, pecorino & radicchio (v) (h)

PENNE WITH ITALIAN SAUSAGE | £10
fennel, wild mushrooms, cherry tomatoes & fresh oregano

USDA PRIME STEAKS

28 DAY CUSTOM-AGED USDA PRIME BEEF

SMALL	MEDIUM	LARGE
Feather 180g/6oz £12	Fillet 280g/10oz £21	Sirloin 500g/18oz £23
NY Strip 180g/6oz £13	Sirloin 300g/10.5oz £16	Rib on the bone 500g/18oz £26
Fillet 200g/7oz £17	Rib Eye 350g/12oz £19	T Bone 650g/23oz £29

All our steaks are USDA Prime 3 year old grain fed beef of the highest quality. Less than 2 percent of all beef from the US receives the Prime designation. After starting with the best beef, we age our steaks for a minimum of 4-6 weeks for tenderness and flavour, then we trim and season them to be flame-grilled and cooked to your liking. Less than two percent of all beef produced in the U.S.A will earn the Prime designation.

*Rare | Brown-seared crust with a cool red centre.
Medium Rare | Brown-seared crust with a warm red centre.
Medium | Brown-seared crust with a hot pink centre.
Medium Well | Outside well done, inside with a thin line of pink.
Well | Outside dark brown, centre cooked thoroughly.*

PLEASE ALLOW ADDITIONAL TIME FOR STEAKS COOKED MEDIUM WELL OR WELL

OTHER GRILL DISHES

SURF & TURF | 170g/6oz | £19
USDA prime fillet, scottish scallops, grilled prawn

CALVES LIVER | £11
crispy bacon, sage, piquant sauce (h)

THE HELIOT BURGER | £10
dill pickle, dry cured bacon & monterey jack cheese

HALLOUMI BURGER | £9
beetroot slaw & pickled green tomato relish (v)

BUTTERS & SAUCES

black truffle butter
horseradish butter
garlic butter
roquefort mayonnaise

béarnaise sauce
pepper sauce
bone marrow sauce
red wine sauce

£1.50 each

EXTRAS

seared foie gras £4
roast bone marrow £3
fried duck egg £2
chargrilled dry cure bacon £2
caramelised shallots £2
chargrilled king prawns £3 ea

SIDES & SALADS

THE WORLD'S FAVOURITE SIDE DISH
Millionaire's mac & cheese, poached duck egg, truffle | £7

house fries
hand cut chips & sea salt
jersey royals & mint
mac & cheese
peas, carrots & shallots

seasonal greens
red cabbage slaw
tomato, watermelon, feta & olive salad
rocket and parmesan salad

£3 each

*(h) denotes covered under halal standards, (v) denotes vegetarian
we cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.*