



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

Our restaurant is named after the flirtatious and alluring Claire Heliot, one of the early performers at The Hippodrome in the early 1900's. She was famous worldwide for feeding raw meat to lions on stage.

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 175kg.

Here at Heliot Steak House we only serve USDA Prime grade steak for any of the USDA cuts listed above however in exceptional circumstances when USDA Prime isn't available from any of our suppliers or anywhere in London, we may replace with USDA Choice graded steak which is the next grade of USDA available.

Please speak with your server or the Restaurant Manager should you require further information.

After starting with the best beef, we age our steaks for a minimum of four-six weeks for tenderness and flavour, then we trim and season them to be flame-grilled and cooked to your liking. Some of our steaks are Halal, please ask your server for today's information.



STARTERS

THE OCEAN PLATE

tuna sashimi, salmon sashimi, hamachi,
sushi roll, cucumber, ginger & wasabi

376 kcal | 20/38

GREEK SALAD

gazpacho, pistachio pesto
& feta mousse

242 kcal | 10

GRILLED OCTOPUS

roast potatoes & tarama

420 kcal | 13

SEA BASS CEVICHE

tiger milk & passion fruit

252 kcal | 13

GOAT CHEESE LOLLIPOPS

lemon curd ✓

415 kcal | 12

PRAWN COCKTAIL

Marie rose sauce & guacamole

239 kcal | 15

USDA MEATBALLS

sweet pepper sauce & parmesan

570 kcal | 10

MAINS

LUMINA LAMB RUMP | caramelised shallots & rainbow carrots 401 kcal | 22

VEGAN GRILLED AUBERGINE | courgette, tomato & mojo verde VG 211 kcal | 18

ROAST HALF CHICKEN | asparagus, new potatoes & mustard sauce 397 kcal | 21

THE HELIOT BURGER | double burger, tomato, Monterey Jack & truffle mayo 1168 kcal | 18

SLOW COOKED PORK RIBS | Bourbon glaze & coleslaw 281 kcal | 16

FROM THE SEA

Our fish is sustainably sourced

THE SALMON | crushed new potatoes & sweet pea purée 637kcal | 21

KING PRAWN LINGUINI | Thai basil, garlic & chilli 539 kcal | 24

SEA BASS FILLET | heirloom tomato salsa & green beans 446 kcal | 18

GRILLED WHOLE FRESH LOBSTER | thermidor sauce 693 kcal | 45

 @MEATOLOGIST_IOANNIS_GRAMMENOS_ | @HIPPODROMECASINO

(V) Denotes Vegetarian | (VG) Denotes Vegan. Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Allergen information is available on request from your server. All prices shown in GBP.

MADAME CLAIRE HELIOT STEAKS			
USDA PRIME		AUSTRALIAN	
FILLET 225g 225 kcal 44	DRY AGED RIB ON THE BONE 600g 1512 kcal 60	SIRLOIN 300g 498 kcal 31	RIB EYE 350g 882 kcal 36
FROM AROUND THE WORLD			
◇ ENGLISH HEREFORD FILLET 414 kcal 225g 32	◇ FINNISH FILLET ON THE BONE 920 kcal 400g 47		
◇ IRISH WEXFORD TOMAHAWK 2619 - 3492 kcal 900g - 1200g 85	◇ HEREFORD FILLET CHATEAUBRIAND grilled mushrooms & jus gras 431 kcal 60		
◇ ARGENTINIAN RIB EYE 1008 kcal 350g 31	◇ SURF & TURF fillet, grilled half lobster 559 kcal 38		
TASTING BOARD		WAGYU	
Three steaks from three countries & three sauces 99		JAPANESE WAGYU SIRLOIN Gold winner in the World Steak Challenge 2022 444 kcal 150g 140	
ARGENTINIAN RIB EYE 1008 kcal 350g		SNAKE RIVER WAGYU FILLET Gold winner in the World Steak Challenge 2021	
AUSTRALIAN SIRLOIN 498 kcal 300g		852 kcal 225g 120	
ENGLISH HEREFORD FILLET 414 kcal 225g			
BUTTERS & SAUCES		SIDES	
4 EACH			
PEPPER SAUCE 85 kcal	BÉARNAISE SAUCE 172 kcal	HOMEMADE CHUNKY CHIPS 394 kcal 4	GARLIC & FIELD MUSHROOMS 175 kcal 4
RED WINE SAUCE 36 kcal	GARLIC BUTTER 167 kcal	ADD PARMESAN 435 kcal 1.5	FRENCH FRIES & OREGANO SALT 394 kcal 4
CHIMICHURRI 134 kcal		ADD TRUFFLE STARDUST 408 kcal 3	MAC & CHEESE 366 kcal 4.5
TOPPINGS		CHERRY TOMATO, BABY GEM & ONION SALAD 242 kcal 4	SWEET POTATO FRIES 222 kcal 4.5
ROAST BONE MARROW & CRISPY SHALLOTS 403 kcal 3.5	WILD MUSHROOMS 34 kcal 4.5	COURGETTE & RED PEPPERS 81 kcal 4	MILLIONAIRE'S MAC & CHEESE 554 kcal 9.5
	HALF SCOTTISH LOBSTER 257 kcal 22	GREEN BEANS & CARROTS 98 kcal 4	poached duck egg & truffle

A discretionary service charge of 12.5% is added to your bill with 100% of that being distributed to the team.