

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.

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Executive Chef **Ioannis Grammenos**

General Manager **Salvo Russo**

HELIOT
STEAK
HOUSE
AT THE HIPPODROME



Starters

Seared Scallops

apple purée & crispy kale | 16

American Prawn Cocktail

horseradish cocktail sauce, lime, pickled radish
5 prawns | 15

Hamachi Ceviche

lime, ginger, & amba sauce | 15

Tuna Tartare

pink ginger, sesame, avocado, lime | 15

Grilled Octopus

grilled new potatoes, fava beans, greek olive oil & chilli | 14

Grandma's Meatballs

tomato sauce, marjoram & feta | 13

Sourdough Bread

aromatic butter | 4

Apple & Caramelised Pecan Salad **VG**

iceberg, watercress & maple syrup dressing | 10

Mains

Mushroom Tower **VG**

wild mushrooms & truffle tomato sauce | 19

Korean Style Salmon

tender stemmed broccoli | 23

Yellowtail King Fish Fillet

thai curry & jasmine rice | 22

Free Range Lumina Lamb Fillet

pistachio crust & rosemary roast potatoes | 24

Truffle Butter Whole Baby Chicken

forest mushrooms & mashed potato | 24

Slow Cooked Short Rib

bourbon glaze & mashed potato | 27

Surf & Turf

hereford fillet, grilled prawns & café de paris butter | 44

Global Steaks

Hereford Fillet

225g | 38

Argentinian Sirloin

300g | 35

Argentinian Rib Eye

350g | 39

Irish Wexford

Tomahawk 1.2kg - 1.4kg | 110

Hereford Fillet

Chateaubriand 450g | 60

Australian T-Bone

650g | 70

Speciality Steaks

USDA Rib Eye

350g | 75

Japanese Wagyu

Sirloin 100g | 80

Australian Tajima

Wagyu Fillet 180g | 80

Tasting Board | 99

Fillet | 225g

béarnaise sauce

Sirloin | 300g

chimichurri sauce

Rib Eye | 400g

red wine sauce

Toppings

Fried Egg | 4

Forest Mushrooms, garlic & chives | 8

Three Grilled Prawns | 10

Grilled Bone Marrow, red wine sauce & crispy kale | 6

Sauces | 3

Red Wine

Béarnaise

Pepper

Chimichurri

Sides

Broccoli chilli butter | 6

Chopped Lettuce Salad | 6

Skinny Fries & Rosemary Salt | 5

Homemade Chunky Chips | 6

Mac & Cheese | 6

Creamed Spinach | 5


add parmesan | 3

Millionaire Mac & Cheese | 15

Mashed Potato | 5

add truffle | 5

truffle & poached egg

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