

Starters

Sourdough Bread
olive oil & balsamic
vinegar | 4

Grilled Peaches & Burrata
greek olive oil & balsamic
vinegar | 12

Tuna Tartare
pink ginger, sesame,
avocado, lime | 14

Trio of Sliders | 15
usda beef *truffle sauce*
pure south venison *umami sauce*
lumina lamb *raita sauce*

Apple & Caramelised
Pecan Salad **VG**
iceberg, watercress & maple
syrup dressing | 9

Grilled Octopus
grilled new potatoes, fava
beans, greek olive oil
& chilli | 12

American Prawn Cocktail
horseradish cocktail
sauce, lime, pickled radish
5 prawns | 15
10 prawns | 25

Grandma’s Meatballs
tomato sauce, marjoram
& feta | 11

Hamachi Ceviche
lime, ginger, and amba
sauce | 13

Summer Greek Salad
watermelon &
feta mousse | 12

Seared Scallops
apple purée & crispy
kale | 15

Seafood Platter 38 Tuna Tartare Hamachi Ceviche American Prawn Cocktail

Mains

Claire Heliot Burger
usda beef, crispy bacon,
monterey jack cheese | 19

Slow Cooked Short Rib
bourbon glaze & mashed
potato | 27

Grill Octopus tentacle
caramelised fennel, baby
potatoes & marjoram
dressing | 28

Surf & Turf
hereford fillet, grilled prawns
& café de paris butter | 39

Mushroom Tower **VG**
wild mushrooms & truffle
tomato sauce | 19

Yellowtail King Fish Fillet
thai curry & jasmin rice
| 22

Free Range Lumina
Lamb Fillet
pistachio crust & rosemary
roast potatoes | 24

Korean Style Salmon
tender stemmed broccoli | 23

Truffle Butter
Whole Baby Chicken
forest mushrooms &
mashed potato | 21

@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.

USDA Prime Steak

Fillet 225g | 47 Sirloin 300g | 39 Rib Eye 350g | 48

Global Steaks

Hereford Fillet 225g 33	Argentinian Sirloin 300g 31	Argentinian Rib Eye 350g 37
Irish Wexford Tomahawk 1.2kg - 1.4kg 99	Hereford Fillet Chateaubriand 450g 60	Australian T-Bone 650g 55

Tasting Board

Global Cuts | 99 USDA Prime Cuts | 130

Fillet | 225g Sirloin | 300g Rib Eye | 400g
béarnaise sauce *chimichurri sauce* *red wine sauce*

Wagyu

Japanese Wagyu Sirloin Australian Tajima Wagyu Fillet
100g | 99 180g | 96

Toppings

Fried Egg | 4 Forest Mushrooms, *garlic & chives* | 6 Three Grilled Prawns | 10
Grilled Bone Marrow, *red wine sauce & crispy kale* | 6 Oscietra Caviar 15g | 30

Sauces | 3 Heliot Steak Red Wine Béarnaise Pepper Chimichurri

Sides

Tender Stemmed Broccoli 5 <i>chilli butter</i>	Skinny Fries & Rosemary Salt 5 Chopped Lettuce Salad 6	Sugar Snaps <i>ginger butter</i> 4 Mashed Potato 4.5
Homemade Chunky Chips 6 <i>add parmesan</i> 2 <i>add truffle</i> 3	Mac & cheese 6 Millionaire Mac & Cheese 9.5 <i>truffle & poached egg</i>	Sweet Potato Fries 6 Creamed Spinach 5

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