

PRE-THEATRE



MENU

2 Courses for £24 | 3 Courses for £28

Starters

Endive Lettuce Salad

rocket, basil, Roquefort, orange

Goat Cheese Lollipops

lemon curd **V**

28 Day Aged Beef Meatballs

spiced cumin, feta, tomato sauce

Mains

Hereford Sirloin

250g

Vegan Ravioli **VG**

pumpkin, grilled vegetables
sage & seasonal vegetable sauce

Pan Fried Sea Bass Fillet

spring onion, lemongrass & ginger

Desserts

Crispy Filo Pastry

pistachio & honey syrup

Fruit Salad

seasonal fruits & vegan mojito

Ice Cream & Sorbet

V Vegetarian | **VG** Vegan. Guests with allergies & intolerances should make a member of the team aware, before placing an order for food or beverages.
A discretionary service charge of 12.5% is added to your bill with 100% of that being distributed to the team.

HELIOT STEAK HOUSE

AT THE HIPPODROME



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.