

HELIOT STEAK HOUSE

AT THE HIPPODROME

SEA BASS CEVICHE | chilli, ginger & pickled pearl onion

GREEN SALAD | roast chicken & parmesan dressing (H)

USDA MEATBALLS | tomato fondue, rosemary sauce & feta

SMOKED SALMON | green apple, mint salad & sour cream

USDA STEAKS & MAINS

FILLET 200g/7oz

SIRLOIN 300g/10.5oz

RIB EYE 350g/12oz

GRILLED MACKEREL FILLET

roast baby courgette, carrots & dill sauce

MUSHROOM RAVIOLI

truffle & parmesan sauce

ALL SERVED WITH FRIES

DESSERTS

CHOCOLATE KAHLUA | star anise chocolate sauce

ALMOND MILLEFEUILLE | summer fruits & mascarpone cream

BAKED ALASKA | vanilla ice cream & cherry sauce

BUTTERS & SAUCES

PEPPER SAUCE
RED WINE SAUCE
GARLIC BUTTER
ALL 1.5 EACH

£40 PER PERSON

includes a welcome drink

SIDES

WHOLE FRESH LOBSTER | lemon chive sauce | 25

GARDEN PEAS, MINT
& SHALLOT
ONION RINGS

SEASONAL VEG
HAND CUT CHIPS
ALL 3 EACH

FRIES
MAC & CHEESE

EXTRAS

FRIED DUCK EGG | 2.5
CHARGILLED KING PRAWN | 3
LOBSTER TAIL | 8

EXECUTIVE CHEF: IOANNIS GRAMMENOS
(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN
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.