



STARTERS

CORNISH CRAB | smoked salmon, chilli & avocado

GOAT CHEESE LOLLIPOPS | lemon curd (V)

USDA MEAT BALLS | wild mushroom sauce & parmesan

MAINS

USDA PRIME RIB EYE | 370g / 13.5oz | chips

PAN FRIED SALMON | spinach purée, baby veg & Jacquart Champagne sauce (H)

OVEN BAKED AUBERGINE | cherry tomatoes, rocket & couscous (VG)

DESSERTS

ICE CREAM & SORBETS

WHITE RUSSIAN CHEESECAKE

Kahlúa caramel & hazelnut ice cream

DOUBLE CHOCOLATE BROWNIE

banana ice cream & peanut butter

£40 PER PERSON

EXECUTIVE CHEF : IOANNIS GRAMMENOS

(H) DENOTES COVERED UNDER HALAL STANDARDS | (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. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES SHOWN IN GBP.



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