



# SOCIAL DINING MENU

## STARTERS

### SEA BASS CEVICHE

mango purée & tiger's milk (H)

### GOAT CHEESE LOLLIPOPS

lemon curd (V)

### ENDIVE & GRILLED AVOCADO SALAD

orange, caramelised pecan nuts & Roquefort cheese (V)

### USDA MEAT BALLS

wild mushroom sauce & parmesan cheese

## USDA PRIME STEAKS & MAINS

FILLET - 200g • 7oz

RIB EYE - 350g • 12.5oz

SIRLOIN - 300g • 10.5oz

ALL STEAKS COME WITH A SIDE OF CHIPS AND RED WINE SAUCE.

**PAN FRIED SALMON** | sticky rice, coconut flakes & green Thai curry (H)

**SUPER VEGAN SLIDERS** | mojo verde sauce, tomato & coleslaw | chips (VG)

ALL MAINS COME WITH A SIDE OF GREEN BEANS.

## TOPPINGS

FRIED DUCK EGG | 3

RED WINE CARAMELISED ONIONS | 3

LOBSTER TAIL | 10

FOIE GRAS | 5

## DESSERTS

### ICE CREAM & SORBETS

### ALMOND MILLEFEUILLE

seasonal fruits & mascarpone cream

### COOKIE CHEESECAKE

vanilla ice cream, white chocolate & caramel sauce

£45 PER PERSON

includes a welcome drink

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.



@MEATOLOGIST\_IOANNIS\_GRAMMENOS\_

| @HELIOTSTEAKHOUSE



HELIOT  
STEAK  
HOUSE

AT THE HIPPODROME