



SOCIAL DINING MENU

STARTERS

SEA BASS CEVICHE

tiger's milk & passion fruit

CORNISH CRAB

smoked salmon, chilli & avocado

ORGANIC HEIRLOOM TOMATO SALAD

mustard & tarragon dressing (VG)

USDA MEAT BALLS

wild mushroom sauce & parmesan

USDA 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 | spinach purée, baby veg & Jacquart Champagne sauce (H)

HALOUMI BURGER | grilled field mushrooms & caramelised onions | chips (V)

ALL MAINS COME WITH A SIDE OF GREEN BEANS.

TOPPINGS

FRIED DUCK EGG | 3

CHARGRILLED KING PRAWN | 5

LOBSTER TAIL | 10

GRILLED WHOLE FRESH LOBSTER | 25

thermidor sauce

DESSERTS

ICE CREAM & SORBETS

ALMOND MILLEFEUILLE

seasonal fruits & mascarpone cream

WHITE RUSSIAN CHEESECAKE

Kahlúa caramel & hazelnut ice cream

£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