

Madame Claire Heliot feeding her lions with raw beef in the arena of the Hippodrome, London, 19th December 1901.

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.

Here at Heliot Steak House we only serve USDA Prime grade steak for any of the USDA cuts listed above however in exceptional circumstances when USDA Prime isn't available from any of our suppliers or anywhere in London, we may replace with USDA Choice graded steak which is the next grade of USDA available. Please speak with your server or the Restaurant Manager should you require further information.

After starting with the best beef, we age our steaks for a minimum of four-six weeks for tenderness and flavour, then we trim and season them to be flame-grilled and cooked to your liking. Some of our steaks are Halal, please ask your server for today's information.





THE OCEAN PLATE

tuna sashimi, salmon sashimi, hamachi, sushi roll, cucumber, ginger & wasabi 20/38

GREEK SALAD

gazpacho, pistachio pesto & feta mousse 10

GRILLED OCTOPUS

roast potatoes & tarama 13

SEA BASS CEVICHE

tiger milk & passion fruit 13

GOAT CHEESE LOLLIPOPS

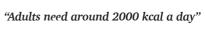
lemon curd \vee 12

PRAWN COCKTAIL

Marie rose sauce & guacamole 15

USDA MEATBALLS

sweet pepper sauce & parmesan 10







MAINS

LUMINA LAMB RUMP | caramelised shallots & rainbow carrots | 22

VEGAN GRILLED AUBERGINE | courgette, tomato & mojo verde VG | 18

ROAST HALF CHICKEN | asparagus, new potatoes & mustard sauce | 21

THE HELIOT BURGER | double burger, tomato, Monterey Jack & truffle mayo | 18

SLOW COOKED PORK RIBS | Bourbon glaze & coleslaw | 16

FROM THE SEA

Our fish is sustainably sourced

THE SALMON | crushed new potatoes & sweet pea purée | 21

KING PRAWN LINGUINI | Thai basil, garlic & chilli | 24

SEA BASS FILLET | heirloom tomato salsa & green beans | 18

GRILLED WHOLE FRESH LOBSTER | thermidor sauce | 45

@MEATOLOGIST_IOANNIS_GRAMMENOS_ | @HIPPODROMECASINO
(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. All prices shown in GBP.

MADAN	IE CLAIRE	HELIOT S	TEAKS
USDA PRIME		AUSTRALIAN	
FILLET 225g 44	DRY AGED RIB ON THE BONE 600g 60	SIRLOIN 300g 31	RIB EYE 350g 36
FROM AROUND THE WORLD			
ENGLISH HEREFORD FILLET 225g 32		FINNISH FILLET ON THE BONE	
IRISH WEXFORD TOMAHAWK 900g - 1200g 85		HEREFORD FILLET CHATEAUBRIAND grilled mushrooms & jus gras 60	
ARGENTINIA 350g 31	AN RIB EYE	SURF & TURF fillet, grilled half lobster 38	
TASTING BOARD WAGYU			YU
Three steaks from three countries & three sauces 99 ARGENTINIAN RIB EYE 350g AUSTRALIAN SIRLOIN 300g ENGLISH HEREFORD FILLET 225g		JAPANESE WAGYU SIRLOIN Gold winner in the World Steak Challenge 2022 150g 140 SNAKE RIVER WAGYU FILLET Gold winner in the World Steak Challenge 2021 225g 120	
BUTTERS & SAUCES 4 EACH PEPPER SAUCE RED WINE SAUCE GARLIC BUTTER		SIDES HOMEMADE FRENCH FRIES & CHUNKY CHIPS 4 OREGANO SALT 4 ADD PARMESAN 1.5	
CHIMICHURRI TOPPINGS ROAST BONE MARROW WILD MUSHROOMS		ADD TRUFFLE STARDUST 3 CHERRY TOMATO, BABY GEM & ONION SALAD 4 COURGETTE & RED PEPPERS 4	MAC & CHEESE 4.5 SWEET POTATO FRIES 4.5 MILLIONAIRE'S MAC & CHEESE 9.5
& CRISPY SHALLOTS 3.5	4.5 HALF SCOTTISH LOBSTER 22	GREEN BEANS & CARROTS 4 GARLIC & FIELD MUSHROOMS 4	poached duck egg & truffle

A discretionary service charge of 12.5% is added to your bill with 100% of that being distributed to the team.