

STARTERS

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 V

12

PRAWN COCKTAIL

Marie rose sauce & guacamole

15

USDA MEATBALLS

sweet pepper sauce & parmesan

10



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.



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.

MADAME CLAIRE HELIOT STEAKS

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**
400g | 47

◇ **IRISH WEXFORD TOMAHAWK**
900g - 1200g | 85

◇ **HEREFORD FILLET CHATEAUBRIAND**
grilled mushrooms & jus gras | 60

◇ **ARGENTINIAN RIB EYE**
350g | 31

◇ **SURF & TURF**
fillet, grilled half lobster | 38

TASTING BOARD

Three steaks from three countries & three sauces | 99

ARGENTINIAN RIB EYE | 350g

AUSTRALIAN SIRLOIN | 300g

ENGLISH HEREFORD FILLET | 225g

WAGYU

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
CHIMICHURRI

BÉARNAISE SAUCE
GARLIC BUTTER

TOPPINGS

ROAST BONE MARROW
& CRISPY SHALLOTS
3.5

WILD MUSHROOMS
4.5

HALF SCOTTISH LOBSTER
22

SIDES

HOMEMADE
CHUNKY CHIPS 4
ADD PARMESAN 1.5
ADD TRUFFLE STARDUST 3

CHERRY TOMATO, BABY GEM
& ONION SALAD 4

COURGETTE & RED PEPPERS 4
GREEN BEANS & CARROTS 4
GARLIC & FIELD MUSHROOMS 4

FRENCH FRIES &
OREGANO SALT 4

MAC & CHEESE 4.5

SWEET POTATO FRIES 4.5

MILLIONAIRE'S MAC
& CHEESE 9.5
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.