

# THE STORY BEHIND THE NAME



*An illustration showing 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. Famous worldwide for feeding raw meat to lions on stage, she performed at The Hippodrome in Chicago and New York as well as in London.

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 175 kg.



HELIOT  
STEAK  
HOUSE  
AT THE HIPPODROME



**MENU**

# STARTERS

**SEARED SCALLOPS | 9**  
golden beetroot & micro herbs (H)

**BEEF TATAKI | 9**  
ponzu sauce

**SMOKED SALMON TERRINE | 8**  
pickled cucumber, spiced baby pear & balsamic caviar (H)

**BEETROOT & GOATS CHEESE SALAD | 8**  
sherry vinegar & star anise infusion (V)

**TUNA TARTARE | 7**  
avocado wasabi & mint jelly (H)

**SALMON CEVICHE | 8**  
mango, passion fruit & lime (H)

**BABY GEM SALAD | 5**  
oven roast tomato & roquefort (V) / add crispy bacon 1.5

**GREEN SALAD | 7**  
glacier lettuce, butter leaf, green beans & pomegranate (V)

**USDA MEATBALLS | 6**  
tomato fondue, rosemary sauce & feta

**POTATO TRUFFLE SOUP | 6**  
caramelised shallots & chive oil (V)

# MAINS

**STICKY SHORTRIB & SPICY WINGS | 13**  
mango & spring onion slaw

**BABY ROAST CHICKEN | 12**  
porcini mushrooms, pickled onions & red wine jus

**RACK OF LAMB | 14**  
parsnip puree, roasting juices (H)

**CRISPY HALIBUT | 22**  
noodle salad, hot & sour dressing

**PAN FRIED SALMON | 14**  
sea vegetable salad & smoked tomato sauce (H)

**HOUSE MADE GNOCCHI | 12**  
gorgonzola, crispy parma ham & pine nuts

**SEA BREAM | 16**  
samphire & beurre blanc (H)

**HELIOT FISH & CHIPS | 12**  
beer battered haddock, mushy peas & tartare sauce

**MUSHROOM RAVIOLI | 13**  
truffle & parmesan sauce (V)

# 28 DAY AGED USDA PRIME STEAK

**SMALL**  
RUMP - 200g / 7oz | 13  
NY STRIP - 180g / 6oz | 13  
FILLET - 200g / 7oz | 19

**MEDIUM**  
FILLET - 250g / 8oz | 21  
SIRLOIN - 300g / 10.5oz | 16  
RIB EYE - 350g / 12oz | 19

**LARGE**  
SIRLOIN - 500g / 18oz | 24  
RIB ON THE BONE - 500g / 18oz | 28  
T BONE - 650g / 23oz | 29

Medium Rare | Brown-seared crust with a warm red centre.  
Medium | Brown-seared crust with a hot pink centre.  
Medium Well | Outside well done, inside with a thin line of pink.  
Well | Outside dark brown, centre cooked thoroughly.

(Please allow additional time for steaks cooked medium well or well)

All our steaks are USDA Prime 3 year old grain fed beef of the highest quality. Less than 2 percent of all beef from the US receives the Prime designation. After starting with the best beef, we age our steaks for a minimum of 4-6 weeks for tenderness and flavour, then we trim and season them to be flame-grilled and cooked to your liking.

# FROM THE GRILL

**CALVES LIVER & BACON | 12**  
mash, shallots, sage & red wine

**USDA BEEF RIB BURGER | 11**  
caramelised onions & truffle sauce

**HALLOUMI BURGER | 10**  
roast field mushroom & red pepper relish (V)

**SURF & TURF | 20**  
usda fillet, scallops & prawns

## TOPPINGS

ROAST BONE MARROW | 3  
FRIED DUCK EGG | 2.5  
WILD MUSHROOMS | 3  
CHARGILLED KING PRAWN | 3

LOBSTER TAIL | 8  
SOFT SHELL CRAB | 5  
GREEN PEPPER CRUST | 3

## BUTTERS & SAUCES

PEPPER SAUCE  
RED WINE SAUCE  
CHIMICHURRI  
BONE MARROW SAUCE

BÉARNAISE SAUCE  
BBQ SAUCE  
GARLIC BUTTER  
BLUE CHEESE BUTTER

1.5 EACH

# SIDES

**WHOLE FRESH LOBSTER | 25**  
lemon chive sauce

**MILLIONAIRE'S MAC & CHEESE | 7**  
poached duck egg & black truffle

SAUTÉED SPINACH  
ONION RINGS  
GARLIC ROAST FIELD MUSHROOMS  
FRENCH BEANS & GARLIC BUTTER  
ROCKET SALAD, TARRAGON DRESSING & PARMESAN

BABY ROAST POTATOES & CORIANDER  
PARMESAN MASH  
FRENCH FRIES & ROSEMARY SALT  
SWEET POTATO FRIES  
TRIPLE COOKED CHIPS

ALL 3 EACH

HEAD CHEF: IOANNIS GRAMMENOS

(H) DENOTES OUR FOOD IS HALAL | (V) DENOTES VEGETARIAN  
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