



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 175 kg.

PRIVATE DINING ROOMS

WE HAVE TWO ROOMS
AVAILABLE FOR PARTIES
OVER 10 PEOPLE.
CONTACT OUR EVENTS TEAM
FOR MORE DETAILS



微信扫码
享中文菜单, 看美食图片

Here at Heliot Steak House we only serve USDA Prime grade steak for any of the 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.

HELIOT STEAK HOUSE

AT THE HIPPODROME

STARTERS

CEVICHE | 9

lemon dill sauce & compressed cucumber (H)

SALMON SASHIMI | 9

yuzu sauce (H)

FOIE GRAS | 10

apple puree, peach saffron & caramelised hazelnuts

GOAT CHEESE LOLLIPOPS | 8

lemon curd (V)

SMOKED BEETROOT SALAD | 8

stilton & orange (V)

USDA MEAT BALLS | 8

tomato basil sauce & feta cheese

GRILLED OCTOPUS | 9

crayfish & charcoal mayonnaise

CORNISH CRAB | 9

lime salmon, chilli, avocado & basil

QUINOA SALAD | 8

sesame & pine nuts (VG)

MAINS

TE MANA LAMB | sweet potato puree, parsnips & jus gras | 18

MADAME HELIOT BURGER | USDA beef & truffle mayo | 12

HALOUMI BURGER | grilled field mushrooms & caramelised onions (V) | 11

STICKY SHORTRIB & SPICY WINGS | white cabbage & spring onion slaw | 16

ROLLED CAJUN CHICKEN | foie gras, oyster mushroom & yoghurt dressing | 15

PURE SOUTH ISLAND VENISON | port wine sauce & chestnut puree | 27

VEGETABLE TART | sweet potato & tender stemmed broccoli (V) | 14

FROM THE SEA

PAN FRIED SALMON | salsify saffron & Jacquart Champagne sauce (H) | 15

PRAWN LINGUINI | spring onion & chilli (H) | 13

SEA BREAM | clams, porcini mushrooms & white wine sauce | 17

DOVER SOLE | spring onions, caper & lime sauce (H) | 25

LOBSTER TEMPURA SKEWERS | wasabi & lime mayo | 19

GRILLED WHOLE FRESH LOBSTER | thermidor sauce | 25

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

AWARD WINNING 28 DAY AGED USDA PRIME STEAK

SMALL

RUMP - 200g • 7oz | 15
NY STRIP - 200g • 7oz | 17
FILLET - 200g • 7oz | 22

MEDIUM

FILLET - 250g • 9oz | 26
SIRLOIN - 300g • 10.5oz | 22
RIB EYE - 350g • 12.5oz | 24

LARGE

SIRLOIN - 500g • 18oz | 28
RIB EYE - 500g • 18oz | 29
T BONE - 650g • 23oz | 30

CHATEAUBRIAND - 500g to share | 50
crispy soft-shell crab, roast bone marrow & chimichurri sauce

SURF & TURF | 29
USDA fillet, grilled half lobster

USDA DRY AGED STEAKS

In addition to the 28 days of aging our steaks
Chef has specially selected further cuts to
undergo dry aging.

T BONE - 500g • 18oz | 37

RIB ON THE BONE - 400g • 14oz | 34

These will range from 40 to 60 days extra aging.

SIRLOIN ON THE BONE - 400g • 14oz | 33

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 two 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 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.

TOPPINGS

ROAST BONE MARROW | 3

FRIED DUCK EGG | 3

WILD MUSHROOMS | 3

CHARGRILLED KING PRAWN | 4

LOBSTER TAIL | 10

STREAKY BACON | 3

FOIE GRAS | 5

PADRON PEPPERS | 3

STEAK BUTTERS & SAUCES | 2 EACH

PEPPER SAUCE

RED WINE SAUCE

CHIMICHURRI

TRUFFLE SAUCE

BÉARNAISE SAUCE

DRY AGED SAUCE

GARLIC BUTTER

BLUE CHEESE BUTTER

SIDES | 2 EACH

PARSNIPS MAPLE SYRUP

GREEN BEANS GARLIC BUTTER

CHANTENAY CARROTS

SAUTÉED FIELD MUSHROOMS

KALE & SPRING ONION

MAC & CHEESE | 4

MIXED LEAF SALAD

SWEET POTATO MASH

FRENCH FRIES & OREGANO SALT

SWEET POTATO FRIES

TRIPLE COOKED CHIPS

MILLIONAIRE'S MAC & CHEESE | 7

poached duck egg & black truffle