



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

HELIOT
STEAK
HOUSE
AT THE HIPPODROME

NEW YEAR'S EVE AT THE HIPPODROME

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.

**PRIVATE DINING
ROOMS**

We have two for 11-32 people. Ask for details. We can also do private parties & events for up to 250 people.

STARTERS

CEVICHE | lemon dill sauce & compressed cucumber (H) | 11

SALMON SASHIMI | yuzu sauce (H) | 10

FOIE GRAS | apple puree, peach saffron & caramelised hazelnuts | 11

GOAT CHEESE LOLLIPOPS | lemon curd (V) | 10

USDA MEAT BALLS | tomato basil sauce & feta cheese | 10

QUINOA SALAD | sesame & pine nuts (VG) | 9

MAINS

TE MANA LAMB | sweet potato puree, parsnips & jus gras | 20

ROLLED CAJUN CHICKEN | foie gras, oyster mushroom & yoghurt dressing | 17

PURE SOUTH ISLAND VENISON | port wine sauce & chestnut puree | 29

VEGETABLE TART | sweet potato & tender stemmed broccoli (V) | 16

FROM THE SEA

PAN FRIED SALMON | salsify saffron & Jacquart Champagne sauce (H) | 17

SEA BREAM | clams, porcini mushrooms & white wine sauce | 19

LOBSTER TEMPURA SKEWERS | wasabi & lime mayo | 21

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

FILLET - 250g • 9oz | 28 **RIB EYE** - 500g • 18oz | 30
SIRLOIN - 300g • 10.5oz | 24 **T BONE** - 650g • 23oz | 32

CHATEAUBRIAND - 500g to share | 55 **SURF & TURF** | 31
crispy soft-shell crab, roast bone marrow & chimichurri sauce USDA fillet, grilled half lobster

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.

DRY AGED STEAKS

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

These will range from 60 to 90 days extra ageing.

T BONE - 500g • 18oz | 39
RIB ON THE BONE - 400g • 14oz | 37
SIRLOIN ON THE BONE - 400g • 14oz | 36

TOPPINGS

WILD MUSHROOMS | 3
CHARGRILLED KING PRAWN | 4

LOBSTER TAIL | 10
FOIE GRAS | 5

BUTTERS & SAUCES | 2 EACH

PEPPER SAUCE
CHIMICHURRI
TRUFFLES SAUCE

BÉARNAISE 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

DESSERTS | 7 each

CHARLOTTE | dulce de leche ice cream & hot chocolate sauce

WHITE RUSSIAN CHEESECAKE | Kahlua caramel & hazelnut ice cream

BAKED ALASKA | vanilla ice cream & passion fruit sauce

ALMOND MILLEFEUILLE | seasonal fruits & mascarpone cream

SACHER CHOCOLATE | apricot & puffed rice

LEMON & LIME TART | caramelised meringue