



STARTERS

CORNISH CRAB | lime salmon, chilli, avocado & basil

GOAT CHEESE LOLLIPOPS | lemon curd (V)

USDA MEAT BALLS | tomato basil sauce & feta cheese

MAINS

USDA PRIME RIB EYE | 370g / 13.5oz | chips

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

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

DESSERTS

ICE CREAM & SORBETS

WHITE RUSSIAN CHEESECAKE

Kahlua caramel & hazelnut ice cream

LEMON & LIME TART

caramelised meringue

£40 PER PERSON

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