

Starters

Seared Scallops

apple purée &
crispy kale | 16

American Prawn Cocktail

horseradish cocktail sauce,
lime, pickled radish
5 prawns | 15

Hamachi Ceviche

lime, ginger, & amba
sauce | 15

Tuna Tartare

pink ginger, sesame,
avocado, lime | 15

Grilled Octopus

grilled new potatoes, fava
beans, greek olive oil
& chilli | 13

Grandma's Meatballs

tomato sauce, marjoram
& feta | 12

Sourdough Bread

Aromatic butter | 4

Apple & Caramelised Pecan Salad **VG**

iceberg, watercress & maple syrup dressing | 9

Mains

Claire Heliot Burger

usda beef, crispy bacon,
monterey jack cheese | 19

Mushroom Tower **VG**

wild mushrooms & truffle
tomato sauce | 19

Korean Style Salmon

tender stemmed
broccoli | 23

Yellowtail King Fish Fillet

thai curry & jasmin
rice | 22

Truffle Butter Whole Baby Chicken

forest mushrooms &
mashed potato | 24

Free Range Lumina Lamb Fillet

pistachio crust & rosemary
roast potatoes | 24

Grill Octopus Tentacle

caramelised fennel, baby
potatoes & marjoram
dressing | 26

Slow Cooked Short Rib

bourbon glaze &
mashed potato | 27

Surf & Turf

hereford fillet, grilled
prawns & café de
paris butter | 39

 @Meatologist_loannis_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. A discretionary service charge of 12.5% is added to your bill with 100% of that being distributed to the team.

Global Steaks

Hereford Fillet

225g | 38

Argentinian Sirloin

300g | 35

Argentinian Rib Eye

350g | 39

Irish Wexford

Tomahawk 1.2kg - 1.4kg | 110

Hereford Fillet

Chateaubriand 450g | 60

Australian T-Bone

650g | 70

Speciality Steaks

USDA Rib Eye

350g | 75

Japanese Wagyu

Sirloin 100g | 80

Australian Tajima

Wagyu Fillet 180g | 80

Tasting Board | 99

Fillet | 225g

béarnaise sauce

Sirloin | 300g

chimichurri sauce

Rib Eye | 400g

red wine sauce

Toppings

Fried Egg | 4

Forest Mushrooms, *garlic & chives* | 8

Three Grilled Prawns | 10

Grilled Bone Marrow, *red wine sauce & crispy kale* | 6

Oscietra Caviar 15g | 30

Sauces Platter | 12

individual | 3

Red Wine

Béarnaise

Pepper

Chimichurri

Sides

Broccoli *chilli butter* | 6

Skinny Fries & Rosemary Salt | 5

Sugar Snaps *ginger butter* | 5

Homemade Chunky Chips | 6

Chopped Lettuce Salad | 6

Mashed Potato | 5

add parmesan | 3

Mac & Cheese | 6

Sweet Potato Fries | 6

add truffle | 5

Millionaire Mac & Cheese | 15

Creamed Spinach | 5

truffle & poached egg