



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 ON EVENTS@HIPPODROMECASINO.COM



微信扫码
享中文菜单, 看美食图片

HELIOT
STEAK
HOUSE
AT THE HIPPODROME

STARTERS

SEA BASS CEVICHE | 9
mango purée & tiger's milk (H)

GOAT CHEESE LOLLIPOPS | 9
lemon curd (V)

GIANT GRILLED OYSTERS | one for 9 • two for 15
lemon & salsa criolla (H)

USDA MEAT BALLS | 9
wild mushroom sauce & parmesan cheese

KAKAVIA FISH SOUP | 8
baby carrot, fennel, baby leeks & chive oil (H)

FOIE GRAS | 10
caramelised hazelnuts, apple & beetroot purée

SALMON & TUNA SASHIMI | 11
sweet pickled cucumber, ginger & cod roe sauce (H)

ENDIVE & GRILLED AVOCADO SALAD | 8
orange, caramelised pecan nuts & Roquefort cheese (V)

GRILLED OCTOPUS | 9
sesame, shallots & crushed potatoes (H)

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.

MAINS

SLOW COOKED TE MANA LAMB RUMP | aubergine & parmesan croquettes (H) | 20

MADAME HELIOT BURGER | USDA beef, caramelised onions, cheese & truffle mayo | 14

SUPER VEGAN SLIDERS | mojo verde sauce, tomato & coleslaw (VG) | 11

STICKY SHORTRIB & SPICY WINGS | spring onion slaw | 20

ROAST BABY CHICKEN | root veg, potatoes & garlic butter (H) | 22

FROM THE SEA

PAN FRIED SALMON | sticky rice, coconut flakes & green Thai curry (H) | 18

PRAWN LINGUINI | spring onion & chilli (H) | 16

SEA BASS | parsnip purée, kale & scallions (H) | 18

DOVER SOLE | spring onions, caper & lime sauce (H) | 30

LOBSTER TEMPURA SKEWERS | wasabi mayo & pak choi | 19

GRILLED WHOLE FRESH LOBSTER | thermidor sauce | 28

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	MEDIUM	LARGE
RUMP - 200g • 7oz 16	FILLET - 250g • 9oz 27	SIRLOIN - 500g • 18oz 29
NY STRIP - 200g • 7oz 18	SIRLOIN - 300g • 10.5oz 23	RIB EYE - 500g • 18oz 30
FILLET - 200g • 7oz 23	RIB EYE - 350g • 12.5oz 25	T BONE - 650g • 23oz 31

CHATEAUBRIAND FOR ONE OR TO SHARE | 50
grilled mushrooms, confit garlic & truffle jus gras

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 - 600g • 21oz | 40

RIB ON THE BONE - 500g • 18oz | 39

These will range from 40 to 60 days extra aging.

SIRLOIN ON THE BONE - 500g • 18oz | 38

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 | 4

RED WINE CARAMELISED ONIONS | 3

LOBSTER TAIL | 10

FOIE GRAS | 5

STEAK BUTTERS & SAUCES | 2.5 EACH

PEPPER SAUCE

RED WINE SAUCE

GREEN CHIMICHURRI

RED CHIMICHURRI

BÉARNAISE SAUCE

GARLIC BUTTER

BLUE CHEESE BUTTER

SIDES | 3 EACH

DIRTY PEAS & CARROTS

SUGAR SNAP PEAS

HOMEMADE CHUNKY CHIPS

MIXED LEAF SALAD

KALE & SPRING ONION

GREEN BEANS & GARLIC BUTTER

MAC & CHEESE | 4

WHOLE BUTTON MUSHROOMS

FRENCH FRIES & OREGANO SALT

SWEET POTATO FRIES | 4

MILLIONAIRE'S MAC & CHEESE | 7

poached duck egg & black truffle