

Heliot Steak House at Hippodrome Casino Sample Menu

Starters

Foie gras £10
Apple, plum purée & caramelised hazelnuts

Salmon sashimi £9
Yuzu sauce

Usda meat balls £9
Wild mushroom sauce & parmesan cheese

Grilled octopus £9
Crayfish & charcoal mayonnaise

Soup of the day £8

Prawn cocktail £11
Avocado & marie rose sauce

Sea bass ceviche £9
Mango, kiwi & ginger

Cornish crab £9
Smoked salmon, chilli & avocado

Quinoa salad £8
Orange & pine nuts (vg)

Main courses

Slow cooked lamb sweet potato purée, 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 £18

Guinea fowl confit potatoes & roasting juices £22

Vegetable tart sweet potato & tender stemmed broccoli (v) £14

From the sea

Pan fried salmon salsify saffron & jacquart champagne sauce £16

Prawn linguini spring onion & chilli £14

Channel bass yellow & red tomato, onion & mint £17

Dover sole spring onions, caper & lime sauce £25

Lobster tempura skewers wasabi & lime mayo £19

Grilled whole fresh lobster thermidor sauce £25

Award winning 28 day aged usda prime steak

Small rump - 200g • 7oz £16, ny strip - 200g • 7oz £18, fillet - 200g • 7oz £23

Medium fillet - 250g • 9oz £27, sirloin - 300g • 10.5oz £23, rib eye - 350g • 12.5oz £25

Large sirloin - 500g • 18oz £29, rib eye - 500g • 18oz £30, t bone - 650g • 23oz £31

Usda prime chateaubriand - 500g £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. These will range from 40 to 60 days extra aging

T bone - 600g • 21oz £40

Rib on the bone - 500g • 18oz £39

Sirloin on the bone - 500g • 18oz £38

Toppings

Oast bone marrow £3

Fried duck egg £3

Wild mushrooms £3

Chargrilled king prawn £4

Lobster tail £10

Streaky bacon £3

Foie gras £5

Steak butters & sauces £2 each

Pepper sauce

Red wine sauce

Chimichurri

Truffle sauce

Béarnaise sauce

Dry aged sauce

Garlic butter

Blue cheese butter

Sides £3 each

Courgette with garlic butter & pumpkin seeds

Creamy sweetcorn

Tender stemmed broccoli & chilli

Mixed leaf salad

Kale & spring onion

Green beans & garlic butter

Mac & cheese £4

Mashed potato

Sautéed field mushrooms

French fries & oregano salt

Sweet potato fries

Crispy new potatoes

Feta & rosemary

Millionaire's mac & cheese £7

Poached duck egg & black truffle

