



# MENU

## STARTERS

**SEA BASS CEVICHE** | 10  
mango purée & tiger's milk (H)

**GRILLED OCTOPUS** | 10  
sesame, shallots & crushed potatoes (H)

**FOIE GRAS** | 10  
caramelised hazelnuts, apple & beetroot purée

**GOAT CHEESE LOLLIPOPS** | 10  
lemon curd (V)

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

**USDA MEAT BALLS** | 9  
tomato, sweet peppers & feta cheese

## MAINS

**SCOTTISH PAN FRIED SALMON** | sticky rice, coconut flakes & green Thai curry (H) | 20

**ENGLISH ROAST BABY CHICKEN** | root veg, potatoes & garlic butter (H) | 20

**SLOW COOKED TE MANA LAMB RUMP** | aubergine & parmesan croquettes (H) | 22

**MADAME HELIOT BURGER** | USDA beef, caramelised onions, cheese & truffe mayo | 16

**SUPER VEGAN SLIDERS** | courgette & mint (VG) | 13

## USDA PRIME STEAKS & MAINS

**FILLET - 200g • 7oz** | 25  
**FILLET - 250g • 9oz** | 29

**SIRLOIN - 300g • 10.5oz** | 25  
**SIRLOIN - 500g • 18oz** | 32

**RIB EYE - 350g • 12.5oz** | 28  
**DRY AGED RIB ON THE BONE**  
500g • 18oz | 43

## TOPPINGS

**WILD MUSHROOMS** | 5  
**RED WINE CARAMELISED ONIONS** | 5  
**SCOTTISH HALF LOBSTER** | 12

## BUTTERS & SAUCES | 3 EACH

**PEPPER SAUCE**  
**RED WINE SAUCE**  
**GARLIC BUTTER**  
**BEARNAISE SAUCE**  
**GREEN CHIMICHURRI**

## SIDES | 4 EACH

**MIXED LEAF SALAD**  
**ENGLISH HOMEMADE CHUNKY CHIPS**  
**ENGLISH KALE & SPRING ONION**  
**ENGLISH GREEN BEANS & GARLIC BUTTER**

**FRENCH FRIES & OREGANO SALT**  
**ENGLISH DIRTY PEAS & CARROTS**  
**FIELD MUSHROOMS**  
**MAC & CHEESE** | 5

## DESSERTS | 8 EACH

**COOKIE CHEESECAKE** | vanilla ice cream, white chocolate & caramel sauce  
**SWISS ROLL** | chestnut mousse & warm chocolate sauce  
**ALMOND MILLEFEUILLE** | seasonal fruits & mascarpone cream  
**ICE CREAM & SORBETS**

EXECUTIVE CHEF : IOANNIS GRAMMENOS

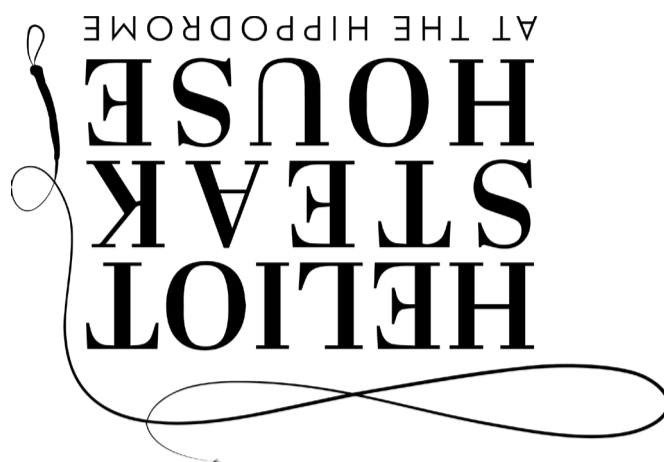
(H) DENOTES COVERED UNDER HALAL STANDARDS | (V) DENOTES VEGETARIAN | (VG) DENOTES VEGAN. GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES SHOWN IN GBP.



@MEATOLOGIST\_IOANNIS\_GRAMMENOS\_ | @HELIOTSTEAKHOUSE



FULL WINE LIST



MENU

## CHAMPAGNE & SPARKLING

### SPARKLING

Vitelli Prosecco  
Veneto • Italy

125ML BOTTLE  
8 35

### CHAMPAGNE

Palmer & Co Blanc De Blancs

75

Palmer & CO Brut Reserve

9.5 50

Laurent Perrier Cuvee Rose

95

Palmer & Co Rose Reserve

9.5 60

## ROSÉ WINES

Du Kif, Grenache/Merlot/Cinsault  
France • 2018

175ML BOTTLE  
9 30

Calafuria Rosato  
Italy • 2018

8 27

Chapel Down English Rose  
England • 2018

7 25

## WHITE WINES

Biecher & Schaal Grand Cru Sommerberg, Organic Riesling  
France • 2018

175ML BOTTLE  
14 52

Domaine Thomas, Sancerre  
France • 2018

50

Altos de Jose Ignacio, Reserve Albarino  
Uruguay • 2018

10 40

Journey's End Single Vineyard, Chardonnay  
South Africa • 2018

10 40

Argento, Pinot Grigio  
Argentina

8 35

Marmora, Vermentino  
Italy • 2016

30

Yealands, Sauvignon Blanc  
New Zealand • 2018

8 28

Stump Jump, Chardonnay  
Australia

7 23

Cocktail list available upon request

## RED WINES

Paul Jaboulet Aine Crozes Hermitage Thalabert, Syrah  
France • Rhone • 2017

175ML BOTTLE  
55

Mercurey Rouge Vieilles Vignes, Pinot Noir  
France • Burgundy • 2017

55

Dry Creek Vineyards, Zinfandel  
USA • Sonoma • 2017

55

Chateau Smith, Cabernet Sauvignon  
USA • Washington • 2016

12.5 50

The Galvo Garage, Cabernet Sauvignon  
Australia • 2014

45

Peppoli, Chianti Classico  
Italy • Tuscany • 2017

45

Crasto Douro Superior, Touriga Blend  
Portugal • 2016

45

Cannonball, Merlot  
USA • California • 2016

45

Bodega Catena Zapata, Cabernet Franc  
Argentina • 2016

10 40

Toricoda Tormaresca, Primitivo  
Italy • Apulia • 2017

10 40

La Dama Valpolicella Classico, Corvina  
Italy • Veneto • 2018

39

Damana 5 Tinto, Ribera del Duero  
Spain • 2017

38

Argento, Organic Malbec  
Argentina • 2017

9 36

Vivanco, Rioja Reserva  
Spain • 2012

9 35

Riva Leone, Barbera  
Italy • Piedmont • 2014

9 35

Garage Wine Co Single Ferment, Cinsault  
Chile • 2016

9 35

Chateau Du Caillau, Malbec  
France • Cahors • 2017

32

El Mago, Organic Garnacha  
Spain • 2017

8 29

On the Grapevine, Pinot Noir  
Australia • 2018

8 29

Stump Jump, Shiraz  
Australia • 2019

7 23

## FINE WINE BY THE GLASS

100ML 150ML 175ML

### WHITE

Cannonball Chardonnay • USA

6 8 10

La Raia Gavi di Gavi • Italy

5 7 9

Jose Ignacio Albarino • Uruguay

6 8 10

Biecher & Schaal Grand Cru Riesling • France

8 10 14

### RED

Cannonball Merlot • USA

6 8 10

Prunotto Barolo • Italy

14 17 25

Kopp Pinot Noir • Germany

8 10 14

Garage Cabernet Sauvignon • Chile

8 10 14