



Madame Claire Heliot feeding her lions with raw beef in the arena of the Hippodrome, London, 19<sup>th</sup> 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



微信扫码  
享中文菜单, 看美食图片

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.



## STARTERS

### CEVICHE | 9

lemon dill sauce & compressed cucumber (H)

### SALMON SASHIMI | 9

yuzu sauce (H)

### FOIE GRAS | 10

apple puree, peach saffron & caramelised hazelnuts

### GOAT CHEESE LOLLIPOPS | 8

lemon curd (V)

### SMOKED BEETROOT SALAD | 8

stilton & orange (V)

### USDA MEAT BALLS | 8

tomato basil sauce & feta cheese

### GRILLED OCTOPUS | 9

crayfish & charcoal mayonnaise

### CORNISH CRAB | 9

lime salmon, chilli, avocado & basil

### QUINOA SALAD | 8

sesame & pine nuts (VG)

# MAINS

TE MANA LAMB | sweet potato puree, 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 | 16

ROLLED CAJUN CHICKEN | foie gras, oyster mushroom & yoghurt dressing | 15

PURE SOUTH ISLAND VENISON | port wine sauce & chestnut puree | 27

VEGETABLE TART | sweet potato & tender stemmed broccoli (V) | 14

# FROM THE SEA

PAN FRIED SALMON | salsify saffron & Jacquart Champagne sauce (H) | 15

PRAWN LINGUINI | spring onion & chilli (H) | 13

SEA BREAM | clams, porcini mushrooms & white wine sauce | 17

DOVER SOLE | spring onions, caper & lime sauce (H) | 25

LOBSTER TEMPURA SKEWERS | wasabi & lime mayo | 19

GRILLED WHOLE FRESH LOBSTER | thermidor sauce | 25

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   15	FILLET - 250g • 9oz   26	SIRLOIN - 500g • 18oz   28
NY STRIP - 200g • 7oz   17	SIRLOIN - 300g • 10.5oz   22	RIB EYE - 500g • 18oz   29
FILLET - 200g • 7oz   22	RIB EYE - 350g • 12.5oz   24	T BONE - 650g • 23oz   30

CHATEAUBRIAND - 500g to share   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.	T BONE - 500g • 18oz   37
	RIB ON THE BONE - 400g • 14oz   34
These will range from 40 to 60 days extra aging.	SIRLOIN ON THE BONE - 400g • 14oz   33

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	LOBSTER TAIL   10
FRIED DUCK EGG   3	STREAKY BACON   3
WILD MUSHROOMS   3	FOIE GRAS   5
CHARGRILLED KING PRAWN   4	PADRON PEPPERS   3

## STEAK BUTTERS & SAUCES | 2 EACH

PEPPER SAUCE	BÉARNAISE SAUCE
RED WINE SAUCE	DRY AGED SAUCE
CHIMICHURRI	GARLIC BUTTER
TRUFFLE SAUCE	BLUE CHEESE BUTTER

## SIDES | 2 EACH

PARSNIPS MAPLE SYRUP  
GREEN BEANS GARLIC BUTTER  
CHANTENAY CARROTS  
SAUTÉED FIELD MUSHROOMS  
KALE & SPRING ONION  
MAC & CHEESE | 4

MIXED LEAF SALAD  
SWEET POTATO MASH  
FRENCH FRIES & OREGANO SALT  
SWEET POTATO FRIES  
TRIPLE COOKED CHIPS  
MILLIONAIRE'S MAC & CHEESE | 7  
poached duck egg & black truffle