

CLAIRE HELIOT & HER LIONS



An illustration showing Madame Claire Heliot feeding her lions with raw beef in the arena of the Hippodrome, London, 19th December 1901.

THE STORY BEHIND THE NAME

Our restaurant is named after the flirtatious and alluring Claire Heliot, one of the early performers at The Hippodrome in the early 1900's. Famous worldwide for feeding raw meat to lions on stage, she performed at The Hippodrome in Chicago and New York as well as in London.

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.

MENU

HELIOT
STEAK
HOUSE
AT THE HIPPODROME

STARTERS

FRENCH ONION SOUP | £5
gruyère croûte

SMOKED SALMON| £5
dressed crab, avocado

PRAWN COCKTAIL | £6
iceberg, marie rose

BEEF CARPACCIO | £4
rocket, parmesan, aged balsamic

WARM PIGEON SALAD | £6
pickled blackberries, roast hazelnuts, port, watercress

BRÛLÉED CHICKEN LIVER PATÉ | £4
apple & saffron chutney, toasted brioche

BUFFALO MOZZARELLA | £4
heirloom tomatoes, basil, tomato dressing

TUNA TARTARE| £6
pickled ginger, wasabi, soy, mirin

POACHED QUINCE SALAD | £6
spiced pumpkin, crumbed taleggio, red wine & vanilla dressing

HELIOT CHOPPED SALAD | £4
green beans, avocado, gem lettuce, cucumber, parsley

MAINS

STICKY SHORTRIB & SPICY WINGS | £11
bourbon glaze, red cabbage slaw

BEEF & KIDNEY PUDDING | £9
seasonal vegetables, red wine sauce

PEARL BARLEY RISOTTO | £8 (v)

PAN FRIED BRILL | £9
porcini mushrooms, celeriac pure, vanilla cream

DAILY FISH | £MP
Chef's selection

HELIOT FISH & CHIPS | £9
hand cut chips, tartare sauce, mushy peas, curry sauce

LEEK, SPINACH & GOATS CHEESE PITHIVIER | £9 (v)

HEAD CHEF: Alex Puddifoot

USDA PRIME STEAKS

28 DAY CUSTOM-AGED USDA PRIME BEEF

SMALL	MEDIUM	LARGE
Feather 180g/6oz £11	Fillet 280g/10oz £20	Sirloin 500g/18oz £20
NY Strip 180g/6oz £12	Sirloin 300g/10.5oz £14	Rib on the Bone 500g/18oz £25
Fillet 200g/7oz £16	Rib Eye 350g/12oz £18	T Bone 650g/23ox £28

All our steaks are Prime U.S. Prime three-year-old grain-fed beef is the best quality meat. After starting with the best beef, we age our steaks for a minimum of 4-6 weeks for tenderness and flavour, then we trim and season them to be flame-grilled and cooked to your liking. Less than two percent of all beef produced in the U.S.A will earn the Prime designation.

Rare | *Brown-seared crust with a cool red centre.*
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

OTHER GRILL DISHES

SURF & TURF | 170g/6oz | £18
USDA Prime fillet, Scottish scallops, grilled prawn

MILK FED VEAL CHOP | 340g/12oz | £14

SPATCHCOCK CHICKEN | £9

THE HELIOT BURGER | £8
dill pickle, dry cured bacon, Monterey jack cheese

BUTTERS & SAUCES

black truffle butter
horseradish butter
garlic butter
roquefort mayonnaise

béarnaise sauce
pepper sauce
bone marrow sauce
red wine sauce

£1 each

EXTRAS

seared foie gras £4
roast bone marrow £3
fried duck egg £2
chargrilled dry cure bacon £2
caramelised shallots £2
chargrilled king prawns £3 each

SIDES & SALADS

THE WORLD'S FAVOURITE SIDE DISH
Millionaire's mac & cheese, poached duck egg, truffle | £7

hand cut chips & sea salt
house fries
mustard mash
mac & cheese
glazed chantenay carrots
sautéed spinach

£2 each

seasonal greens
sautéed field mushrooms
onion rings
red cabbage slaw
grilled corn
rocket & parmesan salad

we cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. A discretionary service charge of 12.5% will be added to your bill.