



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

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

SEA BASS CEVICHE | 9

mango, lime & pomegranate (H)

TUNA TARTARE | 9

ponzu sauce, bonito flakes

FOIE GRAS | 10

apple puree, peach saffron & caramelised hazelnuts

GOAT CHEESE LOLLIPOPS | 7

lemon curd (V)

ORGANIC HEIRLOOM TOMATO SALAD | 8

house dressing & crispy pitta bread (VG)

USDA MEAT BALLS | 7

tomato basil sauce & feta cheese

GRILLED OCTOPUS | 9

crayfish & charcoal mayonnaise

CORNISH CRAB | 9

lime salmon, chilli, avocado

TOMATO GAZPACHO SOUP | 8

mushrooms, peppers & grilled bread (VG)

MAINS

RACK OF LAMB | ratatouille & jus gras sauce (H) | 18

MADAME HELIOT BURGER | USDA beef & truffle mayo | 12

GRILLED HALLOUMI | endive, orange & pecan nuts (V) | 11

SURF & TURF | USDA fillet, scallops & prawn | 22

STICKY SHORTRIB & SPICY WINGS | white cabbage & spring onion slaw | 15

CAJUN CHICKEN | fresh salad with yoghurt | 15

CONFIT DUCK LEG | sweet potato puree & figs | 16

FRESH TAGLIATELLE | wild mushrooms & fresh truffle (V) | 16

SEASONAL VEGETABLE PIE | crispy puff pastry & broccoli (V) | 14

FROM THE SEA

PAN FRIED SALMON | white asparagus & Champagne sauce | 15

PRAWN LINGUINI | spring onion & chilli | 13

RED MULLET FILLET | vermicelli noodles, courgette & Asian dressing (H) | 17

DOVER SOLE | spring onion & lime sauce | 25

GRILLED LOBSTER SKEWERS | lemon & garlic | 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.

AWARD WINNING 28 DAY AGED USDA PRIME STEAK

SMALL	MEDIUM	LARGE
RUMP - 200g • 7oz 15	FILLET - 250g • 9oz 25	SIRLOIN - 500g • 18oz 27
NY STRIP - 200g • 7oz 17	SIRLOIN - 300g • 10.5oz 20	RIB EYE - 500g • 18oz 29
FILLET - 200g • 7oz 21	RIB EYE - 350g • 12.5oz 22	T BONE - 650g • 23oz 30

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

CHARGILLED KING PRAWN | 4

BUTTERS & SAUCES | 2 EACH

PEPPER SAUCE

BÉARNAISE SAUCE

RED WINE SAUCE

DRY AGED SAUCE

CHIMICHURRI

GARLIC BUTTER

PORCINI SAUCE

BLUE CHEESE BUTTER

SIDES | 2 EACH

TENDER STEMMED BROCCOLI WITH GINGER & CHILLI

GREEN BEANS GARLIC BUTTER

CHANTENAY CARROTS

SAUTÉED FIELD MUSHROOMS

PEAS & SHALLOTS

MAC & CHEESE | 4

MIXED SALAD

WATERMELON, FETA & MINT SALAD

FRENCH FRIES & OREGANO SALT

SWEET POTATO FRIES

TRIPLE COOKED CHIPS

MILLIONAIRE'S MAC & CHEESE | 7

poached duck egg & black truffle