

KITCHEN OPENING TIMES

Mon to Fri -7:30am to 11pm | Sat - 10am to 11pm | Sun - 10am to 9pm

HEDDON STREET

KITCHEN

Our Sunday brunch menu is available from 10am and roasts are served from 12 noon.

Pick up your copy of Gordon's brand new Bread Street Kitchen cookbook today.
Ask your waiter for more details.

Book a Table

Kids Eat Free

Oriental Boulevardier
Nikka pure malt//umeshu plum sake//
Campari//Martini Rosso 12.00

Love Potion No. 9
Croft pink port//mint//raspberries//
lemon//sugar//Champagne 12.50

Finca Vigía
Bacardi Carta Blanca//blood orange//
thyme//lime 11.00

Glory of Expedition
Watercress infused Bombay Sapphire gin//
St Germain elderflower//Fever-Tree tonic 10.00

WET YOUR APPETITE

Sazerac
Bulleit Rye//Maxime Trijol//Peychauds Bitters//
sugar//Absinthe washed glass 11.00

Fanciulli
Woodford Reserve//Antica Formula//Fernet
Branca 10.00

French 75
Bombay Sapphire//lemon//Champagne 12.00

Champagne & Sparkling 125ml

Ayala Extra Age, Champagne, France NV 11.50

Alain Thienot Rosé, Champagne,
France NV 14.50

Nyetimber Classic Cuvée, West Sussex,
England, 2010 12.50

SNACKS

Mixed marinated olives 4.00	Grilled chicken skewers 6.00	Salt & pepper squid, tartare sauce 7.50	'Nduja filled gnocchi 6.00	Mixed spiced nuts 4.00
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STARTERS

Soup of the day 7.50

Roast beef carpaccio, barigoule spring vegetables, quail egg, horseradish 12.50

Spicy tuna tartare, wonton crisps, crème fraîche 12.50

HSK prawn cocktail, cucumber, avocado, pink grapefruit 13.00

Tamarind spiced chicken wings, spring onion, coriander 10.00 / 15.00

Baked scallops, cauliflower purée, chilli and apple butter, shiso cress 13.50 / 20.50

Burratta cheese, summer baby vegetables, lavosh cracker, dill oil 12.50

FLATBREADS AND SALADS

Butternut squash, mushrooms, caper berries, Taleggio cheese 9.50

Aubergine purée, red pepper, goat cheese, mint pesto 9.50

Caesar salad, soft boiled egg, pancetta, anchovies 7.50 / 10.50

Kale, red cabbage, fennel, pumpkin and sunflower seeds, orange dressing 7.50 / 10.50

Grilled spring vegetable and hummus salad, croutons, feta cheese 7.50 / 10.50

Add chicken 6.00 Add grilled prawns 5.00 Add halloumi 4.50

SIDES

Triple cooked chips 5.00	Gem lettuce, chilli and anchovy 4.00
Crispy onion rings 5.00	Buttered spinach 5.00
Honey roasted carrots 5.00	Mashed potato 4.00
Macaroni cheese 6.00	Jersey Royal potatoes 6.00
Mixed leaf salad 4.00	Seasonal greens 5.00

MAINS

Cornish cod fillet, crushed potato, capers, brown shrimps, butter sauce 21.00

HSK fish and chips, crushed peas, tartare sauce 19.50

Roast lamb rump, gem lettuce, Tropea onion, olive and mint tapenade, red wine jus 23.00

Hampshire river trout, savoy cabbage, chorizo and bean cassoulet, lime zest 19.50

Roasted fillet of sea bass, razor clams, courgette, peas, lemon and white wine sauce 21.50

Burrata tortelloni, artichokes, olives, heirloom tomatoes, wild garlic pesto 18.50

HSK short rib burger, Monterey Jack cheese, smoked bacon ketchup, triple cooked chips 18.50

Add avocado 2.00 Add halloumi 2.00
Add cheese 0.50 Add bacon 2.00

Beef Wellington, truffle mash, red wine jus 39.00 pp
(for 2 people, please allow 45 minutes)

CHARCOAL GRILL

Rib eye 10 oz 35.00

Fillet 8 oz 38.00

Pork chop 12 oz 22.00

Sauces: *peppercorn, béarnaise, red wine* 1.50
All grill items are accompanied by roasted cherry tomato, confit garlic and baby watercress

NATIVE & RARE BREED CUTS

Daily selection of dry aged,
Native and rare breed, prime beef cuts.
We mature these in our own
Himalayan Salt dry ager for a minimum
of 35 days. Please see our servers
for today's specials and prices.

Rib eye on the bone £10 Per 100g

T-Bone £11 Per 100g

Porterhouse £11 Per 100g

AA Grade Australian Wagyu rump £20 Per 100g

DESSERTS

Chocolate fondant, vanilla ice cream 8.00

Pineapple carpaccio, passion fruit, coconut sorbet 6.50

English strawberry trifle 6.00

Crème brûlée, raspberry sorbet 6.50

Sticky toffee pudding, clotted cream 6.50

HSK British cheese selection 10.00

'ICE CREAM CONE SPECIAL' £6.00
or visit our ice cream bar to create your own

BREAKFAST

From 7:30 - 12pm

Bircher muesli, chia seed, goji berries 6.50

Sweetcorn and green chilli fritter, red pepper relish, avocado, crème fraîche 8.50

Freshly baked pastries - pain aux raisins, pain au chocolat, croissant 2.00

Traditional English porridge, spiced apple compote 5.50

Buttermilk pancakes, summer berries, maple syrup 6.50

Smashed avocado, quinoa sourdough, free range poached eggs, vine tomato chutney, feta 8.50

Baked free range eggs, spicy chorizo, baby spinach, crispy onion, chilli oil, ricotta 8.50

Eggs Benedict - British ham, free range poached eggs on a toasted muffin 6.00/8.50

Eggs Royale - London oak smoked salmon, free range poached eggs on a toasted muffin 6.50/9.00

HSK Build your own Breakfast -
Choice of two eggs (scrambled, poached, fried) white or brown sourdough toast choice of three sides 12.00

Extra Sides -
Sausages, smoked back bacon, smoked salmon, avocado, black pudding, halloumi, grilled tomatoes, baked beans, mushrooms 3.50