

KITCHEN OPENING TIMES

Mon to Fri - 8am - 11pm Sat - 10am - 11pm Sun - 10am - 10pm

Kids Eat Free

HEDDON STREET

KITCHEN

On Sundays, our brunch menu is available from 10am and roasts are served from 12pm.

We love seeing your photos when you dine with us! Don't forget to post, share and tag us @heddonstkitchen and #UpYourStreet

WHET YOUR APPETITE

Lady Regent Hendrick's, RinQuinQuin peach, elderflower, lemon, fresh mint	11.50	Fiero Spritz Martini Fiero, Prosecco, soda
Love Potion No. 9 Croft Pink Port, mint, raspberries, lemon, sugar, Champagne	13.50	Glory of Expedition Watercress-infused Bombay Sapphire, St-Germain elderflower, tonic water

Le Grand Fizz Grey Goose, St-Germain elderflower, lime, soda	11.50	Tora Suntory Roku gin, extra shiso umeshu plum wine, wasabi syrup, lime	12.00
Proud Negroni Bombay Sapphire, Martini Fiero, Campari	11.00	Espresso Martini Finlandia, coffee liqueur, sugar syrup, espresso	12.50

Champagne and Sparkling	125ml
Coeur des Bar, Blanc de Noirs, Devaux, Champagne, France NV	14.00
Besserat de Bellefon Rosé Brut, Champagne, France NV	19.50
Besserat de Bellefon, Cuvée des Moines, Extra Brut, Champagne NV	19.50

SNACKS

Mixed marinated olives	5.00	'Nduja filled gnocchi	8.00	Salt and pepper squid	9.00	Hand-cut chips, truffle mayo	5.50	Mixed spiced nuts	4.00
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STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraîche, chives	8.50
Steamed mussels, lemongrass, chilli, coriander, coconut milk	11.50
Wagyu beef salami, pickles, grissini	12.50
Stracciatella, black olives, sundried tomatoes, pine nuts	10.50
Tamarind-spiced chicken wings, spring onions, coriander	10.50/15.00
Spicy tuna tartare, wonton crisps, crème fraîche	14.00
Potted salt beef brisket, grain mustard, piccalilli, seeded crackers	11.50
Yellowtail kingfish ceviche, lime dressing, sweetcorn, coriander	13.50
Pea and avocado flatbread, feta, sundried tomatoes, crispy shallots	9.50

SALADS

Caesar salad, soft-boiled egg, pancetta, anchovies, aged Parmesan	10.50/16.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	9.00/13.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50
Add chicken	6.00
Add halloumi	5.00
Add smoked salmon	6.50

SIDES

Triple-cooked chips	5.00	Truffle brie mashed potato	5.50
Spiced honey carrots	5.00	Macaroni cheese, roasted garlic crumbs	6.00
Seasonal greens	5.00	Mixed leaf salad, balsamic dressing	5.00

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaf salad, red wine jus	47.50 per person
(for 2 people, please allow 45 minutes)	
Steamed sea bass, bok choy, carrots, spring onions, soy and lemongrass glaze, chilli	21.50
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	23.50
Fresh paccheri pasta, aged beef ragout, Pecorino Romano	21.50
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
HSK fish and chips, crushed peas, tartare sauce	20.50
Three grain risotto, English asparagus, St. George mushrooms, sheep's ricotta	21.00
Confit duck leg, grilled baby gem, peas, treacle and beer-cured bacon, wild garlic pesto	21.50
Butter chicken and cashew nut curry, saffron rice, poppadom	21.50
Dry-aged beef burger, Monterey Jack cheese, smoked bacon ketchup, triple-cooked chips	19.50
Add avocado	3.50
Add halloumi	2.50
Add bacon	2.50

FROM THE GRILL

28 day dry-aged rib-eye steak (280g)	36.00
28 day dry-aged fillet steak (225g)	41.00
28 day dry-aged sirloin steak (280g)	36.50
Dry-aged Herdwick lamb cutlets	28.50

Add Scottish langoustine 5.00 each

Sauces: Peppercorn, Béarnaise, Red wine 2.00

All steaks are accompanied by cherry vine tomatoes, roasted mushroom and watercress

NATIVE AND RARE BREED

Selection of dry-aged, rare breed beef cuts sourced from the best British farms. Matured in our own Himalayan salt, dry-aged for a minimum of 35 days. Please ask your server for today's selection and prices, they are generally a minimum of 800g and are great for sharing!

Bone-in prime rib	10.50 per 100g
Bone-in prime sirloin	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g

DAY BOAT LANDINGS

Ask your server for more info

DESSERTS

Chocolate fondant, salted caramel ice cream	9.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	7.50
Orange marmalade frangipane tart, stracciatella ice cream	9.00
Crème brûlée, passion fruit sorbet	8.50
Sticky toffee pudding, clotted cream	8.50
Selection of British cheese, crackers, quince	12.00

CHOOSE FROM

- Cone
- Sandwich
- Bowl
- Sundae glass

ICE CREAM BAR MENU 6.50

SELECT YOUR FLAVOURS

- Vanilla
- Chocolate
- Stracciatella
- Salted Caramel
- Coconut
- Passion Fruit

TOP IT OFF

- Fresh berries
- Honeycomb
- Oreos
- Chocolate sauce
- Marshmallows
- Meringue

Make your own? Ask a member of our team to show you the way

BREAKFAST

From 8am - 12pm

Freshly baked croissant and jam	3.00
Traditional English porridge, spiced apple compote	7.00
Vanilla yoghurt, toasted granola, berries	7.00
Smashed avocado, sourdough, poached eggs, tomato chutney, feta	11.50
Double decker bacon and cheese sandwich	7.00
Eggs Benedict	6.00/11.00
Eggs Royale	6.50/12.00
Eggs Florentine	5.50/10.00
Scrambled eggs, smoked salmon	12.50
Cumberland sausage and egg roll	9.50
The English Breakfast - sausage, bacon, tomato, mushroom, baked beans, choice of eggs (scrambled, poached or fried)	14.50
The Vegetarian Breakfast - mushrooms, tomato, spinach, quinoa, baked beans, choice of eggs (scrambled, poached or fried)	11.50
Sides:	
Baked beans, grilled tomatoes, mushrooms	3.75
Sausages, halloumi, smoked back bacon, black pudding	4.25
Smoked salmon	6.00