

On Sundays, our brunch menu is available from 9am and roasts are served from 12pm.

Kids Eat Free

HEDDON STREET KITCHEN

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

Le Grand Fizz Grey Goose vodka, St. Germain, lime, soda	12.00
Se Goose Grey Goose l'Orange, peach puree, grapefruit juice, cranberry juice, lemon	12.00
Fiero Spritz Martini Fiero, Prosecco, soda	
The Grey Mule Grey Goose vodka infused ginger,, bitter lemon soda, lime	

Pear Me Up Grey Goose Pear vodka, Martini Ambrato,, Quine liqueur, agave syrup, lemon	12.00	11.00
Carrie Bradshaw Grey Goose Citron vodka, Aperol, Blood Orange liqueur, lemon	12.00	12.00

The BB Bombay Bramble gin, elderflower cordial,, agave syrup, lemon	12.00
BSK Espresso Martini Bacardi Spiced rum, salted caramel liqueur, espresso	12.50

Champagne and Sparkling	125ml
Coeur des Bar, Blanc de Noirs, Devaux, Champagne, France NV	14.00
Devaux, Rosé D, Champagne, France NV	19.50
Pol Roger, Brut Réserve, Champagne, France NV	19.50

SNACKS

Mixed marinated olives 5.00	Salt and pepper squid 9.50	Padron peppers 7.00	Harissa spiced nuts 5.00
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STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraiche, chives	8.50
Stracciatella, tomatoes, pine nuts, basil, lavosh	11.50
Tamarind-spiced chicken wings, spring onions, coriander	10.50/15.00
Potted salt beef brisket, grain mustard, piccalilli, seeded crackers	11.50
Spicy tuna tartare, wonton crisps, crème fraîche	14.00
Steamed mussels, lemongrass, chili, coriander, coconut milk	11.50

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, chili, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50

Add to salad:

Chicken	7.50	Smoked salmon	6.50	Halloumi	5.00	Avocado	3.50
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SIDES

Koffman's fries	5.00	Truffle brie mashed potato	5.50
Blistered hispi cabbage, soy & sesame dressing,	5.00	Macaroni cheese, roasted garlic crumbs	6.00

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 bream, braised leeks, cherry tomatoes, samphire and brown shrimps	21.50
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	23.50
Baked spinach and ricotta cannelloni, tomato, mornay sauce and basil	21.50
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
HSK fish and chips, mushy peas, tartare sauce	20.50
Spiced BBQ glazed aubergine, pepper, tomato and herbs salad, roasted nuts	16.50
Butter chicken and cashew nut curry, saffron rice, poppadom	21.50
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	18.75
Add avocado 3.50 Add halloumi 2.50 Add bacon 2.50	

FROM THE GRILL

Dry-aged rib-eye steak 10oz with cherry tomatoes, grilled mushroom, watercress	40.00
Dry-aged chateaubriand 14oz for two with mixed leaf salad and fries	80.00
Dry-aged sirloin steak 10oz with cherry tomatoes, grilled mushroom, watercress	37.00
Grilled spatchcocked poussin, chimichurri sauce	22.50

Add Scottish langoustine 4.50

Choice of a sauce 2.00
Béarnaise, peppercorn or marrowbone and shallots sauce

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.

Bone-in prime rib 32oz	95.00
Porterhouse 32oz	105.00

DESSERTS

Chocolate fondant, salted caramel ice cream	9.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	7.50
Crème brûlée, passion fruit sorbet	8.50
Sticky toffee pudding, clotted cream ice 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

A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.