GORDON RAMSAY

HEDDON STREET

KITCHEN & BAR

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

Classic G&T 8.50
Beefeater Gin, lime, Fever-Tree Indian Tonic

House Special G&T 17.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 17.00
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 12.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Ume Plum G&T 15.50
Ki No Bi Kyoto Dry Gin, Akashi Tai Umeshu Plum Sake, lime Fever-Tree Indian Tonic

Botanical G&T 17.50
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Aperol Spritz 17.00
Aperol, Prosecco, Fever-Tree Soda Water

Sicilian Spritz 17.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 17.75
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.75
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.75
St Germain, Elderflower liqueur, Fever-Tree soda water, mint, prosecco

SNACKS & STARTERS

Bread Basket & Butter 6.50

Nocellara del Belice Olives 6.00
Aromatic oil, calabrian chilli

Tamarind Spiced Chicken Wings 13.50
Spring onions, coriander

Heritage Beetroots 15.00
Vegan stracciatella, pine nuts, orange dressing, carta di musica

Wagyu Meatballs 16.50
Cheese sauce, cranberry, sage, grilled sourdough

Spiced Fried Cauliflower 9.50
Coconut yoghurt & herb dressing

Smoked Almonds 6.50

Spicy Tuna Tartare 18.50
Avocado, crispy wonton, sesame

Beef Tartare 17.50
West country beef, confit egg yolk, malt vinegar crisp

Prawn Cocktail 16.00
Cucumber, avocado, pink grapefruit, tobiko

Wood Smoked Salmon Potato Salad 15.50
Horseradish, crispy beetroot, trout roe, dill

Butternut Squash Soup 8.50
Roasted chestnuts, crispy sage leaves

SALADS

Caesar Salad
Small 12.00 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps

ADD TO YOUR SALAD

+ Add Avocado	4.00
+ Add Halloumi	6.00
+ Add Chicken	8.50
+ Add Smoked Salmon	8.00

BREAD STREET Poke Bowl
Small 10.50 Large 16.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame

Spiced Carrot Salad
Small 9.50 Large 12.50
Hummus, crispy chickpeas, grilled bread, sumac

SIDES

BREAD STREET Fries 8.00
House seasoning, smoked bacon mayo

Macaroni Cheese 7.75
Roasted garlic crumb

Tenderstem Broccoli 7.50
Garlic & anchovy dressing, almonds

Buttered Spinach 6.50
Nutmeg

Endive Salad 6.00
Endive, gem, crispy onions, house vinaigrette

BREAD STREET Mash 7.00
Garlic butter

Braised Red Cabbage 6.00
Orange zest

Toasted Coconut Rice 4.00

MAINS

Slow Cooked Pork Belly 24.50
Spiced apple puree, red wine jus

Butter Chicken Curry 21.00

+ Add Saffron Rice	4.00
+ Add Garlic Naan	3.00
+ Add Fries	7.00

Chickpea & Squash Tikka Masala 17.00

+ Add Saffron Rice	4.00
+ Add Grilled Naan	3.00
+ Add Fries	7.00

Miso Marinated Chicken 27.50
Carrot & cucumber salad, togarashi, chives

Baked Orzo 24.50
Spiced lamb sausage, saffron stock, roasted red peppers, zhoug

Roasted Cod 34.50
Potato puree, artichokes, capers, red wine & tarragon sauce

Steamed Sea Bream 24.50
Chorizo jam, shaved fennel salad, parsley oil

Idiot Sandwich 24.50
Short rib of British beef, tomato chutney, grilled oyster mushrooms, Monterey Jack cheese, fries

Gordon Ramsay Fish & Chips 26.50
Triple cooked chips, mushy peas, tartare sauce

Baked Spinach & Ricotta Cannelloni 20.00
Roast tomato sauce, parmesan, basil

Confit Duck Leg 22.50
Braised red cabbage, torched orange, red wine jus

BREAD STREET Smash Burger 25.50
Triple beef patty, onion ring, pickles, American cheese, mustard mayo, fries

+ Add Avocado	4.00
+ Add Streaky Bacon	4.00
+ Add Fried Egg	3.50

JOIN US FOR RAMSAY'S ULTIMATE SUNDAY ROAST
Three roasts. One Board. Built for Sharing. Available until 4pm.

DESSERTS

BREAD STREET Tiramisu 11.00
Crumbed amaretti

Sticky Toffee Pudding 11.00
Milk ice cream

Cherry & Amaretto Trifle 10.00
Toasted panettone, orange

Lincolnshire Poacher Cheese 10.00
Figs, quince, oatcakes

Chocolate Fondant 11.00
Vanilla ice cream

Ice Creams Per Scoop 3.00
Salted caramel, almond, vanilla, milk

Sorbets Per Scoop 3.00
Mango, raspberry, coconut, dark chocolate

THE GRILL

BEEF WELLINGTON FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes

130.00

LARGE CUTS

A selection of rare breed beef cuts sourced from the best farms, matured in Himalayan salt, dry-aged for a minimum of 35 days. Ideal for sharing!

Miguel Vergara Bone-in Prime Rib 14.50
Per 100g

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Australian Wagyu Rump Cap 38.00
8oz

Dry-aged Miguel Vergara Fillet Steak 49.00
8oz

SAUCES

Béarnaise	3.50
Bone Marrow & Shallot	3.50
Peppercorn	3.50

KIDS EAT FREE ALL DAY EVERY DAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

A discretionary 15% service charge will be added to your final bill. Prices include 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. @heddonstreetkitchen #HeddonStreetKitchen

SCAN TO VIEW CALORIES