

KITCHEN OPENING TIMES

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

Kids Eat Free

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 Quick and Delicious cookbook today.
Ask your waiter for more details.

WHET YOUR APPETITE

<p>Lady Regent Hendrick's gin, Rinquinquin Peach, elderflower, lemon, fresh mint 12.00</p> <p>Love Potion No. 9 Croft pink port, mint, raspberries, lemon, sugar, Champagne 13.50</p>	<p>Fiero Spritz Martini Fiero, Prosecco, soda water 12.00</p> <p>Glory of Expedition Watercress infused Bombay Sapphire gin, St Germain elderflower, tonic water 11.50</p>	<p>Le Grand Fizz Grey Goose Vodka, St Germain Elderflower, Lime, Soda 11.50</p> <p>Proud Negroni Bombay Sapphire gin, Martini Fiero, Campari 12.50</p>	<p>Espresso Martini Finlandia vodka, coffee liqueur, sugar syrup, espresso coffee 13.00</p> <p>Bellini Fresh peach, Crème de Pêche, Prosecco 11.00</p>	<p>Champagne & Sparkling 125ml</p> <p>Devaux, Coeur Des Bar, Blanc de noir Champagne, France 14.00</p> <p>Besserat de Bellefon Rosé Brut, Champagne, France 19.50</p> <p>Besserat de Bellefon, Cuvée des Moines, Extra Brut, Champagne 19.50</p>
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MAINS

SNACKS

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

Bread basket 4.00	Celeriac soup, confit duck, chestnuts 9.50	Wagyu meatballs, slow roast tomato sauce, polenta croutons, fried basil 13.50	Tamarind spiced chicken wings, spring onions, coriander 10.50/15.00	Spicy tuna tartare, wonton crisps, crème fraîche 13.75	Potted salt beef brisket with grain mustard, piccalilli, seeded crackers 10.50	Soy cured salmon, wasabi mayo, avocado, crispy nori 12.00	Creamed truffle and Portobello flatbread, blue cheese, oyster mushrooms 9.50	Saltwater prawn cocktail, avocado, pink grapefruit, Marie Rose, tobiko 14.00
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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, mouli, chili, 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	Beetroot, hazelnuts, mint, balsamic dressing 5.00
Spiced honey carrots 5.00	Truffle brie mashed potato 5.50
Seasonal greens 5.00	Macaroni cheese, garlic roasted crumbs 6.00

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus 45.00 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	Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chilli 21.00	Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée 19.50	HSK fish and chips, crushed peas, tartare sauce 19.75	Spelt risotto, cauliflower, black garlic purée, puffed barley 16.50	Confit duck leg, couscous, pomegranate, orange and yoghurt dressing 21.50	Butter chicken and cashew nut curry, saffron rice, poppadum 21.50	Dry aged beef burger, Monterey Jack cheese, smoked bacon ketchup, triple cooked chips 18.75
Add avocado 2.50 Add halloumi 2.50 Add bacon 2.50									

FROM THE GRILL

28 days dry aged Rib eye steak 10 oz. 36.00	28 days dry aged Fillet steak 8 oz. 40.00	Surf and turf of dry aged sirloin steak, Scottish langoustines, truffle butter, chips 42.00	Dry aged Herdwick lamb cutlets 28.50
Sauces: peppercorn, béarnaise, red wine 2.00			
All steaks are accompanied by cherry vine tomatoes, roasted mushroom and watercress			

NATIVE & RARE BREED

Selection of dry aged, rare breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt dry ager 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
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DESSERTS

Chocolate fondant, salted caramel ice cream 9.00	Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet 7.50	Pear and frangipane tart, white chocolate and Szechuan pepper ice cream 9.00	Crème brûlée, raspberry sorbet 8.50	Sticky toffee pudding, clotted cream 8.50	Selection of British cheese, crackers, quince 12.00
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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, quinoa 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 - 14.50 sausage, bacon, tomato, mushroom, baked beans, choice of eggs - scrambled, poached or fried	The vegetarian breakfast - 11.50 mushrooms, tomato, spinach, quinoa, baked beans, choice of eggs - scrambled, poached or fried
Extra Sides											
Sausages, halloumi, smoked back bacon, black pudding 4.25			Baked beans, grilled tomatoes, mushrooms 3.75			Smoked salmon 6.00					

'Ice cream bar menu' 6.50

CHOOSE FROM

- Cone
- Sandwich
- Bowl
- Sundae glass

SELECT YOUR FLAVOURS

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

TOP IT UP

- Fresh Berries
- Honeycomb
- Oreos
- Chocolate Sauce
- Marshmallows
- Meringue

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