

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 Ultimate Fit Food cookbook today. Ask your waiter for more details.

WHET YOUR APPETITE

<p><b>Lady Regent</b> Hendrick's gin, Rinquinquin Peach, elderflower, lemon, fresh mint 11.00</p> <p><b>Love Potion No. 9</b> Croft pink port, mint, raspberries, lemon, sugar, Champagne 13.50</p>	<p><b>GRapefruit Blossom</b> Patron Silver tequila, pink grapefruit shrub, Grand Marnier, lime, Peychaud's bitters, egg white 12.00</p> <p><b>Glory of Expedition</b> Watercress infused Bombay Sapphire gin, St Germain elderflower, Fever-Tree tonic 11.00</p>	<p><b>Le Grand Fizz</b> Grey Goose Vodka, St Germain Elderflower, Lime, Soda 11.00</p> <p><b>Sea Goose</b> Grey Goose Vodka, peach puree, cranberry, grapefruit, lemon 12.00</p>	<p><b>Naked You</b> Naked Grouse, Montenegro, lemon juice, orange marmalade, orange bitters and some toast 13.00</p> <p><b>Bellini</b> Fresh peach, Crème de Pêche, Prosecco 10.00</p>	<p><b>Champagne &amp; Sparkling</b> 125ml</p> <p>Devaux, Coeur Des Bar, Blanc de noir Champagne, France 14.00</p> <p>Besserat de Bellefon Rosé Brut, Champagne, France 16.50</p> <p>Besserat de Bellefon Cuvée Blanc de Blancs, Champagne, France 16.50</p>
---	--	--	--	---

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
-----------------------------	-----------------------------------	--------------------------	----------------------------	------------------------

**STARTERS**

Bread basket 4.00	English asparagus, torched pastrami, pecorino, crispy poached egg 12.50	Roasted pepper and tomato soup, chive, crème fraîche 8.50	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	Hummus, feta and confit tomatoes flatbread, crispy chickpeas, pea shoots 9.50	Kingfish ceviche, lime dressing, red onion, sweetcorn 13.00
-------------------	---	---	---	---	--	--	---	---

**SALADS**

Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan 9.50/13.50	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 6.50	Add halloumi 5.00	Add smoked salmon 6.50

**SIDES**

Triple cooked chips 5.00	Buttered Jersey Royals, spring onions, mint 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 45.00per person (for 2 people, please allow 45 minutes)	Steamed sea bass, bok choy, carrots, spring onions, soya and lemongrass glaze, chilli 21.50	Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce 22.50	Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chilli 19.50	Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée 19.50	HSK fish and chips, crushed peas, tartare sauce 19.75	Grilled asparagus, Jersey Royal potatoes, pea purée, salsa verde 15.00	Confit duck leg, grilled baby gem, fresh peas, bacon lardons, crispy shallots 21.50	Butter chicken and cashew nut curry, saffron rice, poppadum 20.50	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 sirloin 10.50 per 100g	T-bone 11.00 per 100g	Porterhouse 11.50 per 100g
----------------------------------	--------------------------------	-----------------------	----------------------------

DESSERTS

Chocolate fondant, salted caramel ice cream 9.00	Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet 7.50	Apple and rhubarb crumble, vanilla ice cream 8.00	Crème brûlée, raspberry sorbet 8.50	Sticky toffee pudding, clotted cream 8.50	Selection of British cheese, crackers, quince 12.00
--	--	---	-------------------------------------	---	---

BREAKFAST

From 8am – 12pm

Freshly baked croissant and jam 3.00	Traditional English porridge, spiced apple compote 5.50	Vanilla yoghurt, toasted granola, berries 5.50	Smashed avocado, quinoa sourdough, poached eggs, tomato chutney, feta 10.50	Double decker bacon and cheese sandwich 5.50	Eggs Benedict 6.00/11.00	Eggs Royale 6.50/12.00	Eggs Florentine 5.50/10.00	Scrambled eggs, smoked salmon 10.50	Cumberland sausage and egg roll 7.00	<b>The English breakfast –</b> 12.00 sausage, bacon, tomato, mushroom, choice of eggs – scrambled, poached or fried	<b>The vegetarian breakfast –</b> 10.50 mushrooms, tomato, spinach, quinoa, baked beans, choice of eggs – scrambled, poached or fried
--------------------------------------	---	--	---	--	--------------------------	------------------------	----------------------------	-------------------------------------	--------------------------------------	--	--

Extra Sides 3.50

sausages, smoked back bacon, halloumi, black pudding, grilled tomatoes, baked beans, mushrooms

'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  
Merengue

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

A discretionary 12.5% 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.