

Join us for Weekend Brunch and delicious Sunday roasts
Plus, Kids Eat Free – ask your server for details!

HEDDON STREET

KITCHEN

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

WHET YOUR APPETITE

<p>Le Grand Fizz Grey Goose vodka, St. Germain Elderflower, lime, soda 12.00</p> <p>Sea Goose Grey Goose l'Orange, peach puree, grapefruit juice, cranberry juice, lemon 12.00</p>	<p>Equinox Garden Bombay Sapphire gin, rhubarb, blood orange, orange, lime, basil, agave 12.00</p> <p>Lavender Dream Patron Silver tequila, Choya plum liqueur, plum lavender shrub, Peychauds bitters, egg white 12.00</p>	<p>Princess Elena Amaro Montenegro, Lajita Mezcal, pineapple, lime, agave desiccated coconut 11.00</p> <p>El Rey Dorado El Dorado 12 Rum infused salted butter, sweetcorn syrup, Talisker Scotch, chocolate bitters, cinnamon myst 13.00</p>	<p>Old Man Makers Mark bourbon, Courvoisier VS cognac, Martini Rosso, Quince liqueur Angostura and Peychauds bitters 13.00</p> <p>BSK Espresso Martini Bacardi Spiced rum, salted caramel liqueur, espresso 13.00</p>	<p>Champagne and Sparkling 125ml</p> <p>Coeur des Bar, Blanc de Noirs, Devaux, Champagne, France NV 14.50</p> <p>Devaux, Rosé D, Champagne, France NV 19.50</p> <p>Pol Roger, Brut Réserve, Champagne, France NV 19.50</p>
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SNACKS

Mixed marinated olives 5.00	Salt and pepper squid 10.00	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, heritage beetroot, pine nuts, dill	11.50
Tamarind-spiced chicken wings, spring onions, coriander	10.50/15.00
Potted salt beef brisket, grain mustard, piccalilli, seeded crackers	12.00
Spicy tuna tartare, wonton crisps, crème fraîche	14.50
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

Koffmann's fries 5.50	Truffle brie mashed potato 6.00
Mixed leaves, cherry tomatoes 5.00	Broccolini, almonds 5.50
Honey roast carrots 5.00	Macaroni cheese, roasted garlic crumbs 6.00

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaf salad, red wine jus	48.00 per person
(for 2 people, please allow 45 minutes)	
Steamed sea bream, braised leeks, cherry tomatoes, samphire and brown shrimps	22.00
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	24.00
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	21.00
Celeriac steak, grilled mushroom, watercress, Wild rice, mushroom gravy	16.50
Butter chicken and cashew nut curry, saffron rice, poppadom	22.00
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	19.50
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 sirloin steak 10oz with cherry tomatoes, grilled mushroom, watercress	38.00
Grilled spatchcocked poussin, chimichurri sauce	24.00

Add Scottish langoustine 4.50

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

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

DESSERTS

Chocolate fondant, salted caramel ice cream	9.50
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	7.50
Monkey Shoulder cranachan cheesecake, raspberry sorbet	9.00
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 7.50

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