

HEDDON STREET

KITCHEN

Pick up your copy of Gordon's Quick and Delicious cookbook today.

Ask your waiter for more details.

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 vodka, peach puree, Grapefruit juice, fresh cranberry, lemon 12.00</p>	<p>Fiero Spritz Martini Fiero, Prosecco, soda water 12.00</p> <p>The Grey Mule Grey Goose vodka infused ginger, bitter lemon soda, lime 12.00</p>	<p>Pear Me Up Grey Goose Pear Vodka, Martini Ambrato Quince liqueur, agave syrup, lemon 11.00</p> <p>Carrie Bradshaw Grey Goose Citron vodka, Aperol, Blood orange liqueur, lemon 12.00</p>	<p>The BB Bombay Bramble gin, elderflower cordial, agave syrup, lemon 12.00</p> <p>BSK Espresso Martini Bacardi Spiced rum, salted caramel liqueur, espresso 12.50</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, Blanc de Blancs, Champagne 19.50</p>
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SNACKS

Mixed marinated olives 5.00	Harissa spiced Nuts 4.50
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STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraîche, chives	8.50
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Spicy tuna tartare, wonton crisps, crème fraîche	14.00
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	11.50
Salt & pepper squid	9.50

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

SIDES

Triple cooked chips	5.00	Truffle brie mashed potato	5.50
Seasonal greens	5.00	Macaroni cheese, garlic roasted crumbs	6.00

MAINS

Beef Wellington, truffle brie mashed potato,
mixed leaves 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

Ricotta and basil ravioli, heritage tomato sauce,
cherry tomatoes, olives, pesto 19.50

HSK fish and chips, crushed peas, tartare sauce 20.50

Dry aged beef burger, Monterey Jack cheese,
sriracha mayo, triple cooked chips 18.75

Add avocado	Add fried egg	Add streaky bacon
3.50	3.00	3.00

FROM THE GRILL

Dry-aged Dedham Vale rib-eye steak 10oz with
cherry tomatoes, grilled mushroom, watercress 37.00

28 day dry-aged fillet steak 8oz with
cherry tomatoes, grilled mushroom, watercress. 40.00

Herdwick lamb cutlets with cherry tomatoes,
grilled mushroom, watercress 28.50

Add grilled prawn 4.00

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 9.00

Pineapple and kiwi carpaccio, passion fruit,
lime, coconut sorbet 7.50

Sticky toffee pudding,
clotted cream ice cream 8.50

Selection of British cheese,
crackers, quince 12.00

BRUNCH

Saturdays & Sundays 9am – 1pm

Smashed avocado, sourdough,
free range poached eggs,
tomato chutney, feta 11.50

Bacon or sausage and egg roll 8.00

Ricotta pancakes, served with
honeycomb butter and banana 9.50

Eggs Benedict 6.00/11.00

Eggs Royale 6.50/12.00

Eggs Florentine 5.50/10.00

The English breakfast - 14.50

sausage, bacon, tomato, mushroom,
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 6.50

CHOOSE FROM

Cone
Sandwich
Bowl
Sundae glass

'Ice cream menu' 6.50

SELECT YOUR FLAVOURS

Vanilla Chocolate Stracciatella
Salted Caramel Coconut Passion Fruit

TOP IT UP

Fresh Berries
Honeycomb
Oreos
Chocolate Sauce
Marshmallows
Meringue