

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, Rinquiquin Peach, elderflower, lemon, fresh mint 11.50</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 19.00</p> <p>Besserat de Bellefon Cuvée Blanc de Blancs, Champagne, France 19.00</p>
--	--	--	--	---

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus 45.00per person <b>(for 2 people, please allow 45 minutes)</b>	
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 22.50	
Ricotta and basil ravioli, heritage tomato sauce, cherry tomatoes, olives, pesto 19.50	
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée 19.50	
HSK fish and chips, crushed peas, tartare sauce 19.75	
Grilled aubergine, courgette pesto, sundried tomatoes and harissa dressing 16.00	
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 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
Custard tart, British strawberries, basil, honeycomb	8.50
Crème brûlée, raspberry sorbet	8.50
Sticky toffee pudding, clotted cream	8.50
Selection of British cheese, crackers, quince	12.00

'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  
Merengue

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

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
<b>The English breakfast</b> – sausage, bacon, tomato, mushroom, baked beans choice of eggs – scrambled, poached or fried	14.50
<b>The vegetarian breakfast</b> – mushrooms, tomato, spinach, quinoa, baked beans, choice of eggs – scrambled, poached or fried	11.50
<b>Extra Sides</b>	
Sausages, halloumi, smoked back bacon, black pudding	4.25
Baked beans, grilled tomatoes, mushrooms	3.75
Smoked salmon	6.00

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
Roasted peppers and tomato gazpacho, cucumber, basil	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
Soy cured salmon, wasabi mayo, avocado, crispy nori	12.00
Sundried tomato tapenade and grilled summer vegetables flatbread, crispy capers, rocket	9.50
Steamed mussels, lemongrass, chilli, coriander, coconut milk	10.50

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, 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	Asian style coleslaw 5.00
Spiced honey carrots 5.00	Truffle brie mashed potato 5.50
Seasonal greens 5.00	Macaroni cheese, garlic roasted crumbs 6.00

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.