

DISCOVER OUR BREAKFAST CLASSICS, FROM A FULL ENGLISH TO SMASHED AVOCADO, EVERY DAY

GORDON RAMSAY HEDDON STREET KITCHEN

ENJOY A ROAST WITH ALL THE TRIMMINGS
DRY-AGED SIRLOIN OF RARE BREED BEEF 27.00
AVAILABLE SUNDAY FROM 12PM

COCKTAILS

Treasure of Jalisco 13.50
Olmecca Altos Plata Tequila, Verde Momento Mezcal, Grand Marnier, peach puree, mango, lime, fresh chilli, coriander

Queen Victoria 13.00
Beefeater Gin, Manzana Verde, elderflower cordial, Sauternes, lemon, fresh mint

Flower Buds 13.00
Beefeater Gin, Cynar, Blackberry Liqueur, agave, lime, fresh basil

Gamma Rays 13.00
Cardamom infused Absolut Vodka, Melonade Liqueur, Green Chartreuse, Maraschino Liqueur, lemon

Bramble Ramsay 12.00
Ramsay's Gin, Crème De Mûre, fresh lime juice

My Tai* 13.50
Koko Kanu Rum, Havana Club 7yo Rum, Martini Rosso, Laphraoig 10yo, pineapple, lime

BSK Espresso Martini 13.50
Havana Club Cuban Spiced Rum, caramel syrup, espresso

CHAMPAGNE

Devaux CdB Blanc de Noirs, Champagne, France NV 15.00
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France NV 18.00
Veuve Clicquot Ponsardin Brut Rose, Champagne, France NV 21.00

SNACKS TO SHARE

Mixed Marinated Olives 6.50
Harissa Spiced Nuts 7.50
Salt & Pepper Squid 10.50
Padron Peppers 7.00
Bread Basket & Butter 4.50

STARTERS

Roasted Pepper & Tomato Soup 9.00
Crème fraiche, chive
Burrata 14.50
Heritage beetroot, black olives, pine nuts, dill
Tamarind Spiced Chicken Wings 12.50
Spring onions, coriander
Spicy Tuna Tartare 17.50
Wonton crisps, crème fraiche, avocado
Potted Salt Beef Brisket 12.50
Grain mustard, piccalilli, seeded crackers
Prawn Cocktail 14.00
Cucumber, avocado, pink grapefruit, tobiko

SUSHI & SALADS

California Roll 17.50
6 pieces, snow crab, yuzu tobiko, avocado, cucumber, wasabi, pickled ginger, soy
Dragon Roll 12.00
6 pieces, cucumber, avocado, wasabi, pickled ginger, soy
Caesar Salad 10.50
Soft boiled egg, pancetta, anchovies, aged Parmesan 16.00
Superfood Salad 9.50
Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds 14.00
Crispy Duck Salad 12.00
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing 19.50
Add To Your Salad Avocado 5.00 | Halloumi 5.00 | Chicken 7.00 | Smoked Salmon 7.00

BEEF WELLINGTON

Beef Wellington for two, creamy mashed potato, red wine jus (please allow 45 minutes)
49.50 per person

Ask the team for more information about our Beef Wellington Experience

LARGE CUTS

A selection of Rare Breed beef cuts matured in our own Himalayan Salt, dry-aged for a minimum of 35 days. Please ask your server for today's selection and prices, they are generally a minimum of 900g and are great for sharing.

Bone in Sirloin 12.00/100g
Bone in Rib-eye 12.50/100g
Porterhouse 13.00/100g
T-Bone 13.00/100g

FROM THE GRILL

All steaks are served with cherry tomatoes, grilled mushroom, watercress

Dry-aged Rib-eye Steak 43.00
Dry-aged Sirloin Steak 40.00
Grilled Spatchcocked Poussin..... 25.00
Chimichurri

Choice of Sauce 3.00

Béarnaise | Peppercorn | Marrowbone & Shallot | Chimichurri

SIDES

Koffmann's Fries 6.00
Creamy Mashed Potato 6.50
Macaroni Cheese, Roasted Garlic Crumbs 7.00
Mixed Leaves, Cherry Tomatoes 5.50
Hispi Cabbage 6.50
Honey Roasted Carrots 6.00

MAIN COURSES

Roasted Cod 28.00
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce
Slow-roasted Cumbrian Saddleback Pork Belly 23.00
Braeburn apple sauce
Steamed Sea Bream 23.50
Braised leeks, cherry tomatoes, samphire, brown shrimps
Butter Chicken & Cashew Nut Curry 24.00
Saffron rice, poppadom
Baked Spinach & Ricotta Cannelloni 22.00
Tomato, mornay sauce, basil
Fish & Chips 22.00
Mushy peas, tartare sauce
Celeriac Steak 17.50
Grilled mushroom, watercress, wild rice, mushroom gravy
Heddon Street Kitchen Burger 21.50
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries
Add To Your Burger Avocado 5.00 | Fried Egg 3.00 | Bacon 3.75

DESSERTS

Chocolate Fondant 10.00
Salted caramel ice cream
Pineapple & Kiwi Carpaccio 9.00
Passion fruit, lime, coconut sorbet
Monkey Shoulder Cranachan Cheesecake 10.00
Raspberry sorbet
Sticky Toffee Pudding 10.00
Vanilla ice cream
Selection of Ice Creams & Sorbets 7.00
Selection of British Cheese 12.50
Crackers, grapes, chutney

A discretionary 15% service charge will be added to your final bill. Prices include 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. Adults need around 2000kcal a day.