

HEDDON STREET

KITCHEN

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

Ask your waiter for more details.

WHET YOUR APPETITE

<p>Lady Regent Hendrick's gin, Rinquinquin Peach, elderflower, lemon, fresh mint 11.50</p> <p>Love Potion No. 9 Croft pink port, mint, raspberries, lemon, sugar, Champagne 13.50</p>	<p>Fiero Spritz Martini Fiero, Prosecco, soda water 11.50</p> <p>Glory of Expedition Watercress infused Bombay Sapphire gin, St Germain elderflower, tonic water 11.50</p>	<p>Le Grand Fizz Grey Goose Vodka, St Germain Elderflower, Lime, Soda 11.50</p> <p>Proud Negroni Bombay Sapphire gin, Martini Fiero, Campari 12.50</p>	<p>Tora Suntory Roku gin, extra shiso umeshu plum wine, wasabi syrup, lime juice 12.00</p> <p>Espresso Martini Finlandia vodka, coffee liqueur, sugar syrup, espresso coffee 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	Salt & pepper squid 9.50	Padron peppers 7.00	Harissa spiced Nuts 4.50
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STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraîche, chives	8.50
35 Days aged beef carpaccio, salsa verde, mushrooms, crispy shallot	14.50
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
Steamed mussels, white wine and tarragon sauce, burnt lemon	11.50
Caramelized onions and fontina flatbread, radicchio, hazelnuts, aged balsamic	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, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50

Add avocado	Add halloumi	Add smoked salmon	Add chicken
3.50	4.50	6.50	6.00

SIDES

Triple cooked chips 5.00	Winter leaf salad, pickled shallot, tomato 5.50
Seasonal greens 5.00	Macaroni cheese, garlic roasted crumbs 6.00
Truffle brie mashed potato 5.50	

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus (for 2 people, please allow 45 minutes) 47.50 per person	
Steamed sea bream, bok choy, carrots, spring onions, soy and lemongrass glaze, chilli 21.50	
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce 23.50	
Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chilli 21.50	
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée 19.50	
HSK fish and chips, crushed peas, tartare sauce 20.50	
Butter chicken and cashew nut curry, saffron rice, poppadum 21.50	
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	
Celeriac steak, grilled mushroom, watercress, puffed barley, mushroom gravy 16.50	
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

Add grilled prawn 4.00

DESSERTS

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

BRUNCH

Saturdays & Sundays 10am - 1pm

Smashed avocado, sourdough, free range poached eggs, tomato chutney, feta 11.50	
Bacon or sausage and egg roll 8.00	
Buttermilk pancakes, fresh berries, maple syrup 12.50	
Spicy scramble, chorizo, tomato, caramelized onion, Monterey jack cheese 11.50	
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 4.25	
smoked back bacon, black pudding 3.75	
Baked beans, grilled tomatoes, mushrooms 6.00	
Smoked salmon	

A discretionary 15% 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.