

Join us for breakfast with all of the classics, from a Full English to Smashed Avocado, every day.

# HEDDON STREET

## KITCHEN

Enjoy a Sunday Roast with all the trimmings every Sunday from 12pm.

**Le Grand Fizz**  
Grey Goose Vodka  
St Germain Elderflower  
Liqueur, lime, soda 13.00

**Sea Goose**  
Grey Goose Vodka,  
peach purée, grapefruit juice,  
cranberry juice, lemon 13.00

**Equinox Garden**  
Bombay Sapphire Gin, rhubarb,  
Cointreau, orange, lime,  
basil, agave 13.00

**Lavender Dream**  
Patron Silver Tequila, Choya Plum  
Liqueur, homemade plum & lavender  
shrub, Peychauds bitters, egg white 13.00

## COCKTAILS

**Princess Elena**  
Amaro Montenegro, Verde  
Momento Mezcal, pineapple,  
lime, agave, dessicated  
coconut 12.00

**Old Man**  
Maker's Mark Bourbon,  
Courvoisier VS Cognac,  
Martini Rosso, Quince Liqueur,  
Angostura, Peychauds bitters 13.50

**BSK Espresso Martini**  
Bacardi Spiced Rum, Caramel  
Liqueur, house blend espresso 13.50

**Champagne & Sparkling** 125ml  
Devaux CdB Blanc de Blanc  
Champagne, France NV 15.00  
Devaux, Rosé D,  
Champagne, France NV £19.50  
Hattingley Valley Classic Cuvée,  
Hampshire, Southern England NV £13.00

## SNACKS & BREAD TO SHARE

Mixed marinated olives 5.00  
Harissa spiced nuts 5.50  
Salt and pepper squid 10.50  
Padron peppers 7.00  
Bread basket with butter 4.50

## STARTERS & SALADS

Roasted pepper and tomato soup,  
crème fraiche, chive 9.00  
Burrata, heritage beetroot, black olives,  
pine nuts, dill 12.00  
Prawn cocktail, cucumber, avocado,  
pink grapefruit, tobiko 14.00  
Tamarind spiced chicken wings,  
spring onions, coriander 11.00  
Spicy tuna tartare, wonton crisps,  
crème fraiche, avocado 15.00  
Potted salt beef brisket with grain mustard,  
piccalilli, seeded crackers 12.50  
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 9.50  
/13.00  
Crispy duck, watercress, mooli, chilli, radish,  
ginger, sesame seeds, orange and soy dressing 12.00  
/18.00

Add to your salad

Avocado 5.00 Halloumi 5.00  
Smoked salmon 7.00 Chicken 7.00

## LARGE CUTS

Selection of dry aged, rare breed beef cuts sourced  
from the best British farms, 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 800g and are great for sharing

Bone in prime rib..... per 100g...11.00  
Bone in sirloin..... per 100g...11.00  
T-bone..... per 100g... 11.50  
Porterhouse..... per 100g... 12.00

## FROM THE GRILL

Dry-aged Chateaubriand 14oz for two ..... 85.00  
Dry-aged rib-eye steak 10oz ..... 40.00  
Dry-aged sirloin steak 10oz .....38.00  
Grilled spatchcocked poussin, chimichurri sauce ..... 25.00

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

## CHOICE OF A SAUCE 3.00

Béarnaise, peppercorn,  
marrowbone and shallot sauce, chimichurri

## SIDES

Koffmann's Fries 6.00  
Creamy mashed potato 6.00  
Macaroni cheese, roasted garlic crumbs 6.75  
Mixed leaves, cherry tomatoes 5.50  
Tenderstem broccoli 6.25  
Honey roast carrots 5.75

## MAINS

Beef Wellington, creamy mashed potato,  
honey roast carrots, red wine jus 49.50pp  
(for 2 people, please allow 45 minutes)  
Steamed sea bream, braised leeks,  
cherry tomatoes, samphire, brown shrimps 22.50  
Butter chicken and cashew nut curry,  
saffron rice, poppadum 23.00  
Roasted cod, crushed potatoes, artichoke,  
salted capers, red wine and lemon sauce 25.00  
Baked spinach and ricotta cannelloni,  
tomato, mornay sauce, basil 22.00  
Slow-roasted Cumbrian Saddleback pork belly,  
Braeburn apple purée 22.00  
Fish and chips, mushy peas, tartare sauce 21.50  
Celery steak, grilled mushroom, watercress,  
wild rice, mushroom gravy 17.50  
Heddon Street Kitchen Burger, dry aged  
beef burger, Monterey Jack cheese,  
sriracha mayo, Koffmann's Fries 21.00

Add to your burger

Avocado 5.00 Fried egg 3.00  
Streaky bacon 3.75

## DESSERTS

Chocolate fondant, salted caramel ice cream 10.00  
Pineapple and kiwi carpaccio, passion fruit,  
lime, coconut sorbet 8.00  
Monkey Shoulder cranachan cheesecake,  
raspberry sorbet 10.00  
Selection of British cheese, crackers,  
grapes, chutney 12.50  
Sticky toffee pudding, vanilla ice cream 9.00  
Selection of ice creams and sorbets 7.00

A discretionary 15% service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices include VAT.

Adults need around 2000 kcal a day

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