

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 12.00</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 12.00</p> <p>Glory of Expedition Watercress infused Bombay Sapphire gin, St Germain elderflower, tonic water 12.50</p>	<p>Le Grand Fizz Grey Goose Vodka, St Germain Elderflower, Lime, Soda 12.00</p> <p>Proud Negroni Bombay Sapphire gin, Martini Fiero, Campari 13.00</p>	<p>Tora Suntory Roku gin, extra shiso umeshu plum wine, wasabi syrup, lime juice 12.50</p> <p>Espresso Martini Finlandia vodka, coffee liqueur, sugar syrup, espresso coffee 13.00</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	3.50
Add halloumi	4.50
Add smoked salmon	6.50
Add chicken	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
Celeriac steak, grilled mushroom, watercress, Wild rice, mushroom gravy	16.50
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

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	
smoked back bacon, black pudding	4.25
Baked beans, grilled tomatoes, mushrooms	3.75
Smoked salmon	6.00

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.