

# HEDDON STREET

## KITCHEN

Heddon Street Kitchen is a stylish space set over two floors, open all day for brisk brunches and post-shopping pit stops through to lunch, dinners and after work cocktails

[Find out What's On](#)  
[Discover our Event Spaces](#)  
[The Ultimate Experience](#)

### Private Dining and Events Menus – [View](#)

*Lunch menu from £30pp*  
*Dinner menus from £45pp*

### Standing Event Menus – [View](#)

*From £20pp*

### Breakfast Menus – [View](#)

*From £25pp*

### Meeting Menus – [View](#)

*Daily Delegate Rate From £45pp*

### Wine & Drinks List – [View](#)


Our restaurant menus can also be arranged for private dining and events, on a bespoke basis and are subject to availability – [View](#)


To make an enquiry call [020 7592 1373](tel:02075921373)  
or email [privatediningandevents@gordonramsay.com](mailto:privatediningandevents@gordonramsay.com)


[www.heddonstreetkitchen.com](http://www.heddonstreetkitchen.com)

3-9 Heddon Street, London W1B 4BD

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A 12.5% discretionary service charge in main restaurant and in the Private Dining Room will be added to your final bill.

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## KITCHEN

### PRIVATE DINING AND EVENTS MENUS

[\(View more menus\)](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

#### LUNCH MENU

##### **Starter**

Steamed mussels, lemongrass, chilli, coriander, coconut milk  
Tamarind spiced chicken wings, spring onion, coriander  
Onion and cider soup, aged cheddar, croutons, crispy shallots

##### **Main Course**

Steamed sea bass, bok choy, carrots, spring onions,  
soy and lemongrass glaze, chilli  
Confit duck leg, couscous, pomegranate,  
orange and yoghurt dressing  
Oyster mushrooms and Parmesan emulsion rigatoni, chilli

##### **Dessert**

Chocolate mousse, hazelnut crumble  
Sticky toffee pudding, salted caramel ice cream  
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

**£30.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**

Additional cheese course **£10.00 per person**

Tea and Coffee **£3.50 per person**

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[Return to main page](#)

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#### MENU ONE

##### **Starter**

Tamarind spiced chicken wings, spring onion, coriander  
Onion and cider soup, aged cheddar, croutons, crispy shallots  
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts

##### **Main Course**

Steamed sea bass, bok choy, carrots, spring onions, soy and lemongrass glaze, chilli  
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée, spiced honey carrots  
Oyster mushrooms and Parmesan emulsion rigatoni, chilli  
Rib eye 10oz, hand cut chips, red wine jus (£10 supplement)

##### **Dessert**

Chocolate mousse, hazelnut crumble  
Sticky toffee pudding, salted caramel ice cream  
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

Tea and Coffee

**£45.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**  
1 slice of Beef Wellington, truffle mash, red wine jus **£20.00 per person**  
Additional cheese course **£10.00 per person**

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[Return to main page](#)

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#### MENU TWO

##### **Starter**

Cured soy salmon, wasabi mayo, avocado, crispy nori  
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers  
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée,  
orange dressing, spiced nuts

##### **Main Course**

Confit duck leg, couscous, pomegranate, orange and yoghurt dressing  
Roasted cod with crushed potatoes, artichoke, salted capers,  
red wine and lemon sauce  
Spelt risotto, roasted cauliflower, black garlic purée, puffed barley  
Rib eye 10oz, hand cut chips, red wine jus (£8 supplement)

##### **Dessert**

Chocolate mousse, hazelnut crumble  
Sticky toffee pudding, salted caramel ice cream  
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

Tea and Coffee

**£55.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**  
1 slice of Beef Wellington, truffle mash, red wine jus **£20.00 per person**  
Additional cheese course **£10.00 per person**

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[Return to main page](#)

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#### MENU THREE

##### **Starter**

Spicy tuna tartare, wonton crisps, crème fraiche

Roasted pumpkin, Fontina cheese,  
oyster mushrooms and caper berries flatbread

Wagyu meatballs, slow roast tomato sauce, polenta croutons, fried basil

##### **Main Course**

Whole grilled gilt-head bream, charred sprouting broccoli,  
mussels and spicy 'nduja

Mushrooms, truffle and ricotta tortelloni, parmesan emulsion, chilli

Rib eye 10oz, hand cut chips, red wine jus

##### **Dessert**

Pear and frangipane tart, white chocolate and Szechuan pepper ice cream

Chocolate fondant, salted caramel ice cream

Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

Tea and Coffee

**£65.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of canapés **£10.00 per person**

1 slice of Beef Wellington, truffle mash, red wine jus **£20.00 per person**

Additional cheese course **£10.00 per person**

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[Return to main page](#)



# HEDDON STREET

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### STANDING EVENTS MENUS

[\(View more menus\)](#)

#### CANAPÉ SELECTION

(48 hours notice required)

Pea and leek tart, Parmesan hollandaise glaze

Roasted pumpkin, Fontina cheese,  
oyster mushrooms and caper berries flatbread

Salt and pepper squid

Spicy tuna tartare, chilli garlic, wonton crisps

Smoked salmon, crème cheese, blini

Tamarind chicken pieces, spring onions, coriander

Potted beef, piccalilli, seeded cracker

Chorizo balls, garlic aioli

Wild mushrooms and truffle arancini balls

Pineapple, passion fruit, lime

Chocolate tart, honeycomb

Raspberry cheesecake

**£20.00 per person  
for a selection of 7 dishes**

(10 pieces per guest)

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[Return to main page](#)

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### STANDING EVENTS MENUS

#### **BOWL FOOD**

*(48 hours notice required)*

##### **Savoury selection**

*Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chilli*

*Dry aged beef burger, smoked bacon mayo, Monterey Jack cheese*

*Fish and chips, tartare sauce*

*Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée,  
orange dressing, spiced nuts*

*Red wine braised beef feather blade, mashed potato, salsa verde*

*Roasted cod, crushed potatoes, artichoke, salted capers,  
red wine and lemon sauce*

*Butter chicken and cashew nut curry, saffron rice, crème fraîche*

##### **Sweet selection**

*Sticky toffee pudding, clotted cream*

*Pineapple and kiwi carpaccio, passion fruit, coconut sorbet*

*Chocolate tart, honeycomb*

*Passion fruit sorbet, lime zest*

**£35.00 per person  
for a selection of 5 bowl food dishes**

*(Minimum of 15 guests)*

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[Return to main page](#)

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### BREAKFAST MENUS

#### **BREAKFAST SELECTION**

*Freshly baked pastries*

*Selection of fresh seasonal fruits*

*Vanilla yoghurt, HSK granola*

*Bacon rolls*

*Tea & coffee*

*Selection of juices*

**£25.00 per person**

***Other breakfast items available on request***

***Enhance your experience with an addition of:  
Unlimited healthy juice option £5.00 per person***

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[\*Return to main page\*](#)



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### MEETING BREAKS

*Selection of tea and coffee with assorted biscuits*  
**£5.00 per person**

*Selection of tea and coffee with assorted pastries*  
**£7.00 per person**

*Selection of tea and coffee with assorted cakes*  
**£7.00 per person**

### DAY DELEGATE RATE

*Room hire from 9.00am to 4.30pm*

*Tea, coffee and pastries on arrival*

*Mid-morning break to include tea, coffee and biscuits*

*Working lunch*

*Mid-afternoon break to include tea, coffee and biscuits*

*Mineral water and cordials throughout the day*

*Plasma screen*

**£45.00 per person**

**The following additional options are available:**

**Three course lunch menu**

*Price on request*

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[Return to main page](#)

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### WINE & DRINKS LIST

[\(View more\)](#)

#### SPARKLING WINES AND CHAMPAGNE

2016 Chapel Down, Three Graces, Kent, England	£50.00
NV Classic Cuvée, Hattingley Valley, Hampshire, England	£65.00
NV Devaux, Coeur Des Bar, Blanc de noir, Champagne, France	£70.00
NV Louis Roederer Brut Premier, Champagne, France	£90.00
NV Besserat de Bellefon, Rosé Brut, Champagne, France	£110.00
NV Besserat de Bellefon, Blanc de Blancs, Champagne, France	£110.00
NV Ruinart Rosé, Champagne, France	£150.00
2009 Dom Pérignon, Moët & Chandon, Champagne, France	£320.00

#### WHITE WINE

2018 Les Archères, Vieilles Vignes, IGP Pays de l'Hérault, France	£30.00
2018 Picpoul de Pinet, Baron, Languedoc-Roussillon, France	£36.00
2017 Bacchus Reserve, Chapel Down, Kent, England	£44.00
2017 The Italian Job, Meinert, Stellenbosch, South Africa	£45.00
2017 Peregrine Monhua, Sauvignon Blanc, Marlborough, New Zealand	£55.00
2009 Semillon, Mount Pleasant Elizabeth, Hunter Valley, Australia	£56.00
2018 Domaine Corinne Perchaud Chablis, Burgundy, France	£69.00
2016 Meursault, Domaine Jean-Michel Gaunoux, Burgundy, France	£140.00

#### ROSE WINE

2018 El Coto Rosado, Rioja DOCa, Spain	£33.00
2018 Ultimate Provence, Rosé, Côtes de Provence, France	£65.00

#### OTHER DRINKS

Beer from	£5.50
Spirits from	£5.00
Cocktails from	£9.00
Mineral water from	£4.50
Soft Drinks from	£4.50
Tea & Coffee from	£3.50

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[Return to main page](#)

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### WINE & DRINKS LIST

#### RED WINE

2018 Rouleur Carignan, Languedoc-Roussillon, Vin de France	£30.00
2016 Valpolicella Ripasso,, Veneto, Italy	£45.00
2018 Pinot Noir Domaine La Croix Gratiot Les Zazous, France	£49.00
2015 Meinert Merlot, Stellenbosch, South Africa	£49.00
2015 Chianti Classico, La Sala, Tuscany, Italy	£55.00
2017 Boekenhoutskloof, The Chocolate Block, South Africa	£67.00
2014 Château Saint-Ange, Saint Emilion Grand Cru	£74.00
2014 Malbec, Terroir Series Trapiche, Mendoza, Argentina	£90.00
2013 Volnay, Domaine Jean-Marc Bouley, Côte de Beaune, France	£105.00
2014 Brunello di Montalcino, Il Poggione, Tuscany, Italy	£110.00
2014 `Grains of Paradise` Barossa Valley Shiraz, South Australia	£125.00
2012 Château Talbot 4ème Cru Classé, Saint-Julien	£210.00

#### MAGNUMS

##### CHAMPAGNE

NV Devaux Cuvee D. Aged 5 years, Champagne, France	£140.00
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##### WHITE WINE

2015 Chablis Grand Cru, Gerard Tremblay, Burgundy, France	£180.00
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##### RED WINE

2015 Abadia Retuerta, Selecccion Especial, Castilla y Leon, Spain	£165.00
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#### DESSERT & FORTIFIED WINE

**Bottle**

2016 Cave de Gan Domaine Laguilhon Doux, Jurancon, France 750ml	£50.00
2014 Fonseca, Late Bottled Vintage Port, Douro, Portugal (750ml)	£60.00
2018 Donnafugata Kabir Moscato di Pantelleria, Sicily, Italy	£90.00

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[Return to main page](#)