

KITCHEN OPENING TIMES

Mon to Fri -7:30am to 11pm | Sat - 10am to 11pm | Sun - 10am to 9pm

Book a Table

Kids Eat Free

Our Sunday brunch menu is available from 10am and roasts are served from 12 noon.

Pick up your copy of Gordon's brand new Ultimate Fit Food cookbook today. Ask your waiter for more details.

<p>Lady Regent Hendrick's gin, Rinquinquin Peach, elderflower, lemon, fresh mint 11.00</p> <p>Love Potion No. 9 Croft pink port, mint, raspberries, lemon, sugar, Champagne 12.50</p>	<p>Suicide Shrub Patron Silver tequila, pink grapefruit shrub, Grand Marnier, lime, Peychaud's bitters, egg white 11.00</p> <p>Glory of Expedition Watercress infused Bombay Sapphire gin// St Germain elderflower//Fever-Tree tonic 10.00</p>	<p>WHET YOUR APPETITE</p> <p>Sazerac Bulleit Rye, Maxime Trijol, Peychauds bitters, sugar, Absinthe washed glass 11.00</p> <p>More than Illegal Woodford reserve whiskey, Illegal mescal, Illy coffee, brown sugar, banana pure 13.00</p>	<p>Naked You Naked Grouse, Montenegro, lemon juice, orange marmalade, orange bitters and some toast 13.00</p> <p>Bellini Fresh peach, Crème de Pêche, Prosecco 12.00</p>	<p>Champagne & Sparkling 125ml</p> <p>Ayala Extra Age, Champagne NV 13.00</p> <p>Besserat de Bellefon rose, Champagne NV 16.50</p> <p>Besserat de Bellefon Cuvée Blanc de Blancs, Champagne 17.50</p>
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SNACKS

Mixed marinated olives 4.50	Brie fritters 6.00	Salt & pepper squid, tartare sauce 7.50	'Nduja filled gnocchi 6.50	Mixed spiced nuts 4.00
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STARTERS

Soup of the day 7.50	Roast beef carpaccio, truffle, watercress, gribiche, quail egg, horseradish 12.50	Spicy tuna tartare, wonton crisps, crème fraîche 12.75	HSK prawn cocktail, cucumber, avocado, pink grapefruit, tobiko 13.50	Tamarind spiced chicken wings, spring onion, coriander 10.50 / 15.00	Chicken liver parfait, sourdough bread crisp, fruit chutney, hazelnuts 10.50	Cured dill salmon, wasabi mayo, avocado 13.50	Tuna and avocado tartare, inspired by Gordon's 'Ultimate Fit Food' cookbook 13.50
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FLATBREAD AND SALADS

Creamed truffle and Portobello mushroom, blue cheese 10.50	Caesar salad, soft boiled egg, pancetta, anchovies 8.50 / 13.50	Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts 9.00 / 12.00	Roast heritage beetroot salad, squash, goat's cheese, grapes and pistachios 7.50 / 11.50
Add spiced chicken 6.00	Add Marie Rose prawns 5.00	Add halloumi 4.50	

SIDES
All at 5.00

Triple cooked chips	Buttered spinach
Honey roasted carrots	Mashed potato
Macaroni cheese	New potatoes
Mixed leaf salad	Buttered green beans

MAINS

Sea bream, tender stem broccoli, garlic and parsley butter 21.50	Cornish cod fillet, bouillabaisse butter sauce, mussels and veg 22.00	HSK fish and chips, crushed peas, tartare sauce 19.75	Braised lamb, crushed green peas, sundried tomato, olive and mint jus 24.50	Confit duck leg, marinated red cabbage, pomegranate jus 21.00	Roast BBQ pork belly, creamed savoy cabbage, burned Bramley apple purée, calvados jus 21.50	Burrata tortellini, artichokes, olives, heirloom tomatoes, wild garlic pesto 18.50	Beef Wellington, brie mashed potato, red wine jus 40.00pp (for 2 people, please allow 45 minutes)
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FROM THE GRILL

Rib eye 10 oz. 36.00	Fillet 8 oz. 39.00	HSK short rib burger, Monterey Jack cheese, smoked bacon ketchup, triple cooked chips 18.75	California 'fried chicken' burger, inspired by Gordon's 'Ultimate Fit Food' cookbook 18.50
Add avocado 2.50	Add halloumi 2.50	Add bacon 2.50	
Sauces: <i>peppercorn, béarnaise, red wine</i> 1.50			
All steaks are accompanied by air dried tomato, roast mushroom & baby watercress			

NATIVE & RARE BREED CUTS

Daily selection of dry aged, Native and rare breed, prime beef cuts. We mature these in our own Himalayan Salt dry ager for a minimum of 35 days. Please see our servers for today's specials and prices.

Rib eye on the bone	£11.00	Per 100g
T-Bone	£12.00	Per 100g
Porterhouse	£12.00	Per 100g

DESSERTS

Chocolate fondant, vanilla ice cream 9.00	Pineapple carpaccio, passion fruit, coconut sorbet 7.50	Bramley apple crumble, vanilla ice cream 7.50	Crème brûlée, raspberry sorbet 8.00	Sticky toffee pudding, clotted cream 8.50	Cheesecake in a jam-jar, inspired by Gordon's 'Ultimate Fit Food' cookbook 7.50
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'ICE CREAM CONE SPECIAL' £6.00
or visit our ice cream bar to create your own

BREAKFAST
From 7:30 - 12pm

Bircher muesli, chia seed, goji berries 6.50	Sweetcorn and green chilli fritter, red pepper relish, avocado, crème fraîche 8.50	Freshly baked pastries - pain aux raisins, pain au chocolat, croissant 2.00	Traditional English porridge, spiced apple compote 5.50	Buttermilk pancakes, summer berries, maple syrup 6.50	Smashed avocado, quinoa sourdough, free range poached eggs, vine tomato chutney, feta 10.50	Baked free range eggs, spicy chorizo, baby spinach, crispy onion, chili oil, ricotta 10.50	Eggs Benedict - British ham, free range poached eggs on a toasted muffin 6.00/11.00	Eggs Royale - London oak smoked salmon, free range poached eggs on a toasted muffin 6.50/12.00
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HSK Build your own Breakfast -
Choice of two eggs (scrambled, poached, fried) white or brown sourdough toast choice of three sides 12.00

Extra Sides -
Sausages, smoked back bacon, smoked salmon, avocado, black pudding, halloumi, grilled tomatoes, baked beans, mushrooms 3.50

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT