

KITCHEN OPENING TIMES

Mon to Fri - 8am to 11pm | Sat - 10am to 11pm | Sun - 10am to 10pm

Kids Eat Free

HEDDON STREET

KITCHEN

GLUTEN 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.

WHET YOUR APPETITE

<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 13.50</p>	<p>Grapefruit Blossom Patron Silver tequila, pink grapefruit shrub, Grand Marnier, lime, Peychaud's bitters, egg white 12.00</p> <p>Glory of Expedition Watercress infused Bombay Sapphire gin, St Germain elderflower, Fever-Tree tonic 11.00</p>	<p>Le Grand Fizz Grey Goose Vodka, St Germain Elderflower, Lime, Soda 11.00</p> <p>Sea Goose Grey Goose Vodka, peach puree, cranberry, grapefruit, lemon 12.00</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 10.00</p>	<p>Champagne & Sparkling 125ml</p> <p>Devaux, Coeur Des Bar, Blanc de noir 14.00 Champagne, France</p> <p>Besserat de Bellefon, Rosé Brut, Champagne, France 16.50</p> <p>Besserat de Bellefon Cuvée Blanc de Blancs, Champagne, France 16.50</p>
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SNACKS

Gluten free bread basket 3.75	Mixed marinated olives 5.00
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STARTERS

Celeriac soup, confit duck, chestnuts 7.50
Burrata, crispy artichokes, bronze fennel, lemon 12.50
Potted salt beef brisket with grain mustard, piccalilli 10.50
Dill cured trout, beetroot, horseradish, orange, yoghurt 11.50

SALADS

Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan 8.50 / 13.00
Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts 9.00 / 13.50
Add spiced chicken 6.50 Add halloumi 5.00 Add smoked salmon 6.50

SIDES

Triple cooked chips 5	Heritage beetroots, toasted hazelnuts, mint, balsamic dressing 5
Spiced honey carrots 5	Truffle brie mashed potato 5.50
Seasonal greens 5	

MAINS

Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce 22.50
Confit duck leg, grilled baby gem, crispy shallots 21.00
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée 19.50
Grilled celeriac, sautéed wild mushrooms, hazelnuts, puffed quinoa 16.00

FROM THE GRILL

Surf and turf of dry aged sirloin steak, Scottish langoustines, truffle butter, chips 42.00
Dry aged Herdwick lamb cutlets 28.50
Dry aged beef burger, Monterey Jack cheese, smoked bacon ketchup, triple cooked chips 18.75
Add avocado 2.50 Add halloumi 2.50 Add bacon 2.50

28 days dry aged Rib eye steak 10 oz 36.00
28 days dry aged Fillet steak 8 oz. 40.00

Sauces: peppercorn, béarnaise, red wine 1.50

All steaks are accompanied by cherry vine tomatoes, roasted mushroom and watercress

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 sirloin 10.50 per 100g
T-bone 11.00 per 100g
Porterhouse 11.50 per 100g

DESSERTS

Pineapple and kiwi carpaccio, passion fruit, coconut sorbet 7.50
Crème brûlée, blood orange sorbet 8.50
Selection of British cheese, crackers, quince 12.00

BREAKFAST

From 8am - 12pm

Traditional English porridge, spiced apple compote 5.50
Smashed avocado, gluten free toast, free range poached eggs, vine tomato chutney, feta 10.50
Eggs Benedict - British ham, free range poached eggs on a gluten free toast, hollandaise 6.00/11.00
Eggs Royale - smoked salmon, free range poached eggs on a gluten free toast, hollandaise 6.50/12.00
Eggs Florentine - steamed spinach, free range eggs on a gluten free toast, hollandaise 5.50/10.00
Scrambled eggs, smoked salmon 10.50
HSK English breakfast - bacon, tomato, mushroom, choice of eggs - scrambled, poached or fried 12.00

Extra Sides 3.50

smoked back bacon, halloumi, grilled tomatoes, baked beans, mushrooms

'ICE CREAM BAR MENU' 6.50

SELECT YOUR FLAVOURS

Vanilla Chocolate Raspberry
Salted Caramel Coconut Passion Fruit

TOP IT UP

Fresh Berries
Merengue
Chocolate Sauce

Make your own? Ask a member of our team to show you the way

A discretionary 12.5% 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.