

KITCHEN OPENING TIMES

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

Kids Eat Free

HEDDON STREET

KITCHEN

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, Rinquiquin 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>WHET YOUR APPETITE</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

Mixed marinated olives 5.00	Hand cut chips, truffle mayo 5.50	Salt & pepper squid 8.00	'Nduja filled gnocchi 8.00	Mixed spiced nuts 4.00
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STARTERS & SALADS

Bread basket 3.75	Celeriac soup, confit duck, chestnuts 8.50	Spicy tuna tartare, wonton crisps, crème fraîche 13.75	Tamarind spiced chicken wings, spring onions, coriander 10.50/15.00	Potted salt beef brisket with grain mustard, piccalilli, seeded crackers 10.50	Creamed truffle and Portobello flatbread, blue cheese, oyster mushrooms 10.00	Dill cured trout, beetroot, horseradish, orange, yoghurt 11.50
Caesar salad, pancetta, anchovies, soft boiled egg, aged Parmesan 8.50 /13.50	Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts 9.00/13.50	Crispy duck, watercress, mouli, chilli, radish, ginger, sesame seeds, orange and soy dressing 11.50 / 17.50	Add to salad:			
Spiced chicken 6.50	Smoked salmon 6.50	Halloumi 5.00				

SIDES

Triple cooked chips 5	Truffle brie mashed potato 5.50
Spiced honey carrots 5	Macaroni cheese, garlic roasted crumbs 6
Seasonal greens 5	

SUNDAY ROAST

All our roasts are served with Yorkshire pudding, duck fat roast potatoes, roast carrots, seasonal greens & red wine jus

Roasted Sirloin of beef 21.50
Slow roasted Saddleback pork belly 19.50
Roasted corn fed chicken 18.50

MAINS

Beef Wellington, truffle brie mashed potato, red wine jus 45.00per person (for 2 people, please allow 45 minutes)
Confit duck leg, grilled baby gem, pomegranate, crispy shallots 21.50
Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce 22.50
HSK fish and chips, crushed peas, tartare sauce 19.75
Mushroom, truffle and ricotta tortelloni, Parmesan emulsion, chilli 19.50
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

STEAKS

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

Chocolate fondant, salted caramel ice cream 9.00
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet 7.50
Bramley apple crumble, vanilla ice cream 8.00
Crème brûlée, blood orange sorbet 8.50
Sticky toffee pudding, clotted cream 8.50
Selection of British cheese, crackers, quince 12.00

BRUNCH

From 10am - 1pm

Smashed avocado, quinoa sourdough, free range poached eggs, vine tomato chutney, feta 10.50
Double decker bacon and cheese sandwich 5.50
Vanilla crêpes, cream cheese, maple syrup 7.50
Baked free range eggs, spicy chorizo, spinach, tomato, fresh chilli, ricotta 10.50
Eggs Benedict - British ham, free range poached eggs on a toasted muffin, hollandaise sauce 6.00/11.00
Eggs Royale - smoked salmon, free range poached eggs on a toasted muffin, hollandaise sauce 6.50/12.00
Eggs Florentine - steamed spinach, free range eggs on a toasted muffin, hollandaise 5.50/10.00
HSK English breakfast - sausage, bacon, tomato, mushroom, choice of eggs - scrambled, poached or fried 12.00

Extra Sides
3.50

mushrooms, tomato, smoked back bacon, halloumi, black pudding, baked beans, sausage

'Ice cream bar menu' 6.50

CHOOSE FROM
Cone
Sandwich
Bowl
Sundae glass

SELECT YOUR FLAVOURS

Vanilla Chocolate Raspberry
Salted Caramel Coconut Passion Fruit

TOP IT UP
Fresh Berries
Honeycomb
Oreos
Chocolate Sauce
Marshmallows
Merengue

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.