

Heddon Street Kitchen - Gordon Ramsay Restaurants

Sample Menu

Snacks

Mixed marinated olives £5

Hand cut chips, truffle mayo £5.50

Salt & pepper squid £8

Nduja filled gnocchi £8

Mixed spiced nuts £4

Starters

Bread basket £4

English asparagus, torched pastrami, pecorino and crispy egg £12.50

Roasted pepper and tomato soup, chive crème fraiche £8.50

Spicy tuna tartare, wonton crisps, crème fraiche £13.75

Wagyu meatballs, slow roast tomato sauce, polenta croutons, fried basil
£13.50

Tamarind spiced chicken wings, spring onions, coriander £10.50 / £15

Potted salt beef brisket with grain mustard, piccalilli, seeded crackers
£10.50

Creamed truffle and Portobello flatbread, blue cheese, oyster
mushrooms £10

Kingfish ceviche, lime dressing, red onion, sweetcorn £13

Main courses

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus £45 per person
(For 2 people, please allow 45 minutes)

Steamed sea bass, bok choy, carrots, spring onions, soya and coriander sauce £21.50

Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce £22.50

Mushrooms, truffle and ricotta tortelloni, parmesan emulsion, chilli £19.50

Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée £19.50

HSK fish and chips, crushed peas, tartare sauce £19.75

Grilled Jerusalem artichoke and puntarelle, sunflower seeds, blood orange £14.50

Confit duck leg, grilled baby gem, pomegranate, crispy shallots £21.50

Butter chicken and cashew nut curry, saffron rice, popadum £20.50

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

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 per 100g

Porterhouse £11.50 per 100g

From the grill

28 Days dry aged Rib eye steak 10 oz. £36

28 Days dry aged Fillet steak 8 oz. £40

Surf and turf of dry aged sirloin steak, Scottish langoustines, truffle butter, chips £42

Dry aged Herdwick lamb cutlets £28.50

Sauces: peppercorn, béarnaise, red wine £2

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

Sides

Triple cooked chips £5

Spiced honey carrots £5

Seasonal greens £5

Buttered Jersey Royals £5

Truffle brie mashed potato £5.50

Macaroni cheese, garlic roasted crumbs £6

Desserts

Chocolate fondant, salted caramel ice cream £9

Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet £7.50

Apple and rhubarb crumble, vanilla ice cream £8

Crème brûlée, blood orange sorbet £8.50

Sticky toffee pudding, clotted cream £8.50

Selection of British cheese, crackers, quince £12