

<div>Lady Regent <i>Hendrick’s gin, Rinquinquin Peach, Elderflower, lemon, fresh mint</i>11.00</div> <div>Love Potion No. 9 <i>Croft pink port//mint//raspberries//lemon//sugar//Champagne</i>12.50</div>	<div>Suicide Shrub <i>Patron Silver tequila, pink grapefruit shrub, Grand Marnier, lime, Peychaud’s bitters, egg white</i>11.00</div> <div>Glory of Expedition <i>Watercress infused Bombay Sapphire gin//St Germain elderflower//Fever-Tree tonic</i>10.00</div>	<div>WHET YOUR APPETITE</div> <div>Sazerac <i>Bulleit Rye//Maxime Trijol//Peychauds Bitters//sugar//Absinthe washed glass</i>11.00</div>	<div>El Rey Dorado <i>Salted butter infused El Dorado rum 12yr, homemade smoked corn syrup, Aztec chocolate bitters, smocked cinnamon</i>11.00</div> <div>Bellini <i>Fresh peach, Crème de Pêche, prosecco</i>12.00</div>	<div>Champagne & Sparkling125ml</div> <div>Ayala Extra Age, Champagne NV12.50</div> <div>Besserat de Bellefon rose, Champagne NV16.50</div> <div>Besserat de Bellefon Blanc de Blancs Grand Cru, Champagne NV17.50</div>
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<div>SNACKS</div> <div><div>Mixed marinated olives4.00</div><div>Brie fritters6.00</div><div>Salt & pepper squid, tartare sauce7.50</div><div>‘Nduja filled gnocchi6.00</div><div>Mixed spiced nuts4.00</div></div>	<div>STARTERS</div> <div><div>Bread basket3.50</div><div>Soup of the day7.50</div><div>Roast beef carpaccio, truffle, watercress, gribiche, quail egg, horseradish12.50</div><div>Spicy tuna tartare, wonton crisps, crème fraîche12.50</div><div>HSK prawn cocktail, cucumber, avocado, pink grapefruit, tobiko13.00</div><div>Tamarind spiced chicken wings, spring onion, coriander10.50 / 15.00</div><div>Chicken liver parfait, sourdough bread crisp, fruit chutney, hazelnuts10.50</div><div>Cured dill salmon, wasabi mayo, avocado13.50</div></div> <div>FLATBREAD AND SALADS</div> <div><div>Creamed truffle and Portobello mushroom, blue cheese10.50</div><div>Caesar salad, soft boiled egg, pancetta, anchovies7.50 / 10.50</div><div>Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts7.50 / 10.50</div><div>Roast heritage beetroot salad, squash, goat’s cheese, grapes and pistachios7.50 / 10.50</div><div><div>Add chicken6.00</div><div>Add grilled prawns5.00</div><div>Add halloumi4.50</div></div></div> <div>SIDES</div> <div><div>Triple cooked chips5.00</div><div>Honey roasted carrots5.00</div><div>Macaroni cheese5.00</div><div>Mixed leaf salad5.00</div><div>Buttered spinach5.00</div><div>Mashed potato5.00</div><div>New potatoes5.00</div><div>Buttered green beans5.00</div></div>	<div>MAINS</div> <div><div>Sea bream, tender stem broccoli, garlic and parsley butter21.00</div><div>Cornish cod fillet, bouillabaisse butter sauce, mussels and veg21.50</div><div>HSK fish and chips, crushed peas, tartare sauce19.50</div><div>Braised lamb, crushed green peas, sundried tomato, olive and mint jus24.50</div><div>Confit duck leg, marinated red cabbage, pomegranate jus21.00</div><div>Roast BBQ pork belly, creamed savoy cabbage, burned Bramley apple purée, calvados jus21.50</div><div>Burrata tortellini, artichokes, olives, heirloom tomatoes, wild garlic pesto18.50</div><div>Beef Wellington, brie mashed potato, red wine jus39.00 pp (for 2 people, please allow 45 minutes)</div></div> <div>FROM THE GRILL</div> <div><div>Rib eye 10 oz.35.00</div><div>Fillet 8 oz.38.00</div><div>HSK short rib burger, Monterey Jack cheese, smoked bacon ketchup, triple cooked chips18.50</div><div><div>Add avocado2.00</div><div>Add halloumi2.00</div><div>Add bacon2.00</div></div><div>Sauces: <i>peppercorn, béarnaise, red wine</i>1.50</div><div><i>All steaks are accompanied by roasted cherry tomato, confit garlic and baby watercress</i></div></div>	<div>NATIVE & RARE BREED CUTS</div> <div><div>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.</div><div><div>Rib eye on the bone£11 Per 100g</div><div>T-Bone£12 Per 100g</div><div>Porterhouse£12 Per 100g</div></div></div> <div>DESSERTS</div> <div><div>Chocolate fondant, vanilla ice cream8.00</div><div>Pineapple carpaccio, passion fruit, coconut sorbet6.50</div><div>Bramley apple crumble, vanilla ice cream6.00</div><div>Crème brûlée, raspberry sorbet6.50</div><div>Sticky toffee pudding, clotted cream6.50</div><div>HSK British cheese selection10.00</div><div>‘ICE CREAM CONE SPECIAL’ £6.00 <i>or visit our ice cream bar to create your own</i></div></div>	<div>BREAKFAST</div> <div>From 7:30 – 12pm</div> <div><div>Bircher muesli, chia seed, goji berries6.50</div><div>Sweetcorn and green chilli fritter, red pepper relish, avocado, crème fraîche8.50</div><div>Freshly baked pastries - pain aux raisins, pain au chocolat, croissant2.00</div><div>Traditional English porridge, spiced apple compote5.50</div><div>Buttermilk pancakes, summer berries, maple syrup6.50</div><div>Smashed avocado, quinoa sourdough, free range poached eggs, vine tomato chutney, feta8.50</div><div>Baked free range eggs, spicy chorizo, baby spinach, crispy onion, chili oil, ricotta8.50</div><div>Eggs Benedict - British ham, free range poached eggs on a toasted muffin6.00/8.50</div><div>Eggs Royale - London oak smoked salmon, free range poached eggs on a toasted muffin6.50/9.00</div></div> <div>HSK Build your own Breakfast - Choice of two eggs (scrambled, poached, fried) white or brown sourdough toast choice of three sides12.00</div> <div>Extra Sides - Sausages, smoked back bacon, smoked salmon, avocado, black pudding, halloumi, grilled tomatoes, baked beans, mushrooms3.50</div>
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