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 Bread Street Kitchen cookbook today. Ask your waiter for more details.

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Hendrick's gin, Ringuinguin Peach, Elderflower, lemon, fresh mint

Love Potion No. 9

Croft pink port//mint//raspberries// lemon//sugar//Champagne

Suicide Shrub

Patron Silver tequila, pink grapefruit shrub, Grand Marnier, lime, Peychaud's bitters, egg white 11.00

Glory of Expedition

Watercress infused Bombay Sapphire qin// St Germain elderflower//Fever-Tree tonic 10.00

WHET YOUR APPETITE

Sazerac

Bulleit Rye//Maxime Trijol//Peychauds Bitters// sugar//Absinthe washed glass

El Rey Dorado

Salted butter infused El Dorado rum 12yr, homemade smoked corn syrup, Aztec chocolate bitters, smocked cinnamon

Bellini

Fresh peach, Crème de Pêche, prosecco 12.00

Champagne & Sparkling 125ml Ayala Extra Age, Champagne NV 12.50 Besserat de Bellefon rose, Champagne NV 16.50

Besserat de Bellefon Blanc de Blancs Grand Cru, Champagne NV 17.50

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

STARTERS

Bread basket	3.50
Soup of the day	7.50
Roast beef carpaccio, truffle, watercress, gribiche, quail egg, horseradish	12.50
Spicy tuna tartare, wonton crisps, crème fraîche	12.50
HSK prawn cocktail, cucumber, avocado, pink grapefruit, tobiko	13.00
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

FLATBREAD AND SALADS

Creamed truffle and Portobello mushroom, blue cheese	10.50
Caesar salad, soft boiled egg, pancetta, anchovies	7.50 / 10.50
Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts	7.50 / 10.50
Roast heritage beetroot salad, squash, goat's cheese, grapes and pis	stachios 7.50 / 10.50

Creamed truffle and Portobello mushroom, blue cheese

Add chicken 6.00 Add grilled prawns 5.00 Add halloumi 4.50

SIDES

Triple cooked chips	5.00	Buttered spinach	5.00
Honey roasted carrots	5.00	Mashed potato	5.00
Macaroni cheese	5.00	New potatoes	5.00
Mixed leaf salad	5.00	Buttered green beans	5.00

MAINS

Sea bream, tender stem broccoli, garlic and parsley butter	21.00
Cornish cod fillet, bouillabaisse butter sauce,	
mussels and veg	21.50
HSK fish and chips, crushed peas, tartare sauce	19.50
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 39.00 pp (for 2 people, please allow 45 minutes)

FROM THE GRILL

Rib eye 10 oz.			35.00
Fillet 8 oz.			38.00
HSK chart rib b	ungan Mant	Tll	
		erey Jack cheese, le cooked chips	18.50
			18.50

All steaks are accompanied by

roasted cherry tomato, confit garlic and baby watercress

'ICE CREAM CONE SPECIAL' £6.00 or visit our ice cream bar to create your own

NATIVE & RARE BREED CUTS

Daily selection of dry aged,

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Native and rare breed, p	orime beef cuts.	
We mature these in our own		
Himalayan Salt dry ager	for a minimum	
of 35 days. Please see	e our servers	
for today's specials	and prices.	
Rib eye on the bone	£11 Per 100g	
T-Bone	£12 Per 100g	
Porterhouse	£12 Per 100g	

DESSERTS

Chocolate fondant, vanilla ice cream 8	.00
Pineapple carpaccio, passion fruit, coconut sorbet	.50
Bramley apple crumble, vanilla ice cream 6	.00
Crème brûlée, raspberry sorbet 6	.50
Sticky toffee pudding, clotted cream 6	.50
HSK British cheese selection 10	.00

Extra Sides -

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 poached eggs, vine tomato chutney, feta	rang 8.50
Baked free range eggs, spicy chorizo, baby spinach, crispy onion, chili oil, ricotta	8.50

Eggs Benedict - British ham, free range poached eggs on a toasted muffin 6.00/8.50

Eggs Royale - London oak smoked salmon, free range poached eggs on a toasted muffin 6.50/9.00

HSK Build your own Breakfast -

Choice of two eggs (scrambled, poached, fried) white or brown sourdough toast choice of three sides 12.00

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