

HEDDON STREET

KITCHEN

Heddon Street Kitchen is a stylish space set over two floors, open all day for brisk brunches and post-shopping pit stops through to lunch, dinners and after work cocktails.

[Find out What's On](#)

[Discover our Event Spaces](#)

Group & Private Dining Menus - [View](#)

Menus From £35pp

Festive Menu From £50pp

Standing Event Menus - [View](#)

From £20pp

Meeting Menus - [View](#)

From £5pp

Daily Delegate Rate From £35pp

Wine & Drinks Lists - [View](#)

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability - [View](#)

To make an enquiry call 0207 592 1373 or email groupsandevents@gordonramsay.com

www.heddonstreetkitchen.co.uk

3-9 Heddon Street, London W1B 4BD

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and a 15% discretionary service charge in the Private Dining Rooms will be added to your final bill.

GROUP & PRIVATE DINING MENUS

[\(View more menus\)](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

FESTIVE MENU

Available from 23 Nov – 24 Dec 2015

Pumpkin and sage tortellini, Parmesan, brown butter sauce

Roasted turkey with all the trimmings

Christmas pudding ice cream sundae with brandy caramel sauce

£50.00 per person

Enhance your experience with an addition of:

Chef's selection of canapés **£10.00 per person**

Additional cheese course **£10.00 per person**

Tea/Coffee and mince pies **£3.25 per person**

Christmas crackers and take away gift **£5.00 per person**

MENU ONE

This menu will not be available from 23 Nov – 24 Dec 2015

Rillettes of Scottish salmon, avocado and watercress

Tamarind spiced chicken wings, spring onions, coriander

Ironbark pumpkin soup, crispy kale and sage

Roasted Atlantic cod, poached egg, tartar mash

Slow-roasted Saddleback pork belly, spring onion mash

Rigatoni, tomatoes, peppers, buffalo mozzarella, Pecorino Romano

Pineapple carpaccio, passion fruit, coconut sorbet

Baked New York cheesecake, blueberry compote

Chocolate and Oreo Milkshake

£35.00 per person

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Chef's selection of canapés **£10.00 per person**

Additional cheese course **£10.00 per person**

Tea/Coffee **£3.25 per person**

GROUP & PRIVATE DINING MENUS

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

MENU TWO

Spicy tuna tartare, chilli, garlic, sesame oil, wonton crisps
Potted salt brisket, grain mustard, piccalilli, buckwheat crackers
Watermelon, rocket, feta and avocado salad

Steamed sea bream, tenderstem broccoli, mussels, ginger and chilli velouté
28 day aged English sirloin 8oz, stealth fries, red wine sauce
Baked spinach, ricotta and artichoke cannelloni

Chocolate tart, honeycomb, vanilla ice cream
HSK caramelised rice pudding, Victoria plums
Ice cream sandwich

£45.00 per person

Enhance your experience with an addition of:
Chef's selection of canapés **£10.00 per person**
Additional cheese course **£10.00 per person**
Tea/Coffee **£3.25 per person**

MENU THREE

Crab and apple salad
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing
Watermelon, rocket, feta and avocado salad

Whole grilled English plaice, brown shrimp, caper and fennel
12oz English rib-eye, stealth fries, red wine sauce
Baked spinach, ricotta and artichoke cannelloni

Chocolate fondant, salted caramel, amaretto ice cream
Seasonal cheeses – served with house made lavosh and chutney
HSK ice cream bar daily special

£55.00 per person

Enhance your experience with an addition of:
Chef's selection of canapés **£10.00 per person**
Additional cheese course **£10.00 per person**
Tea/Coffee **£3.25 per person**

STANDING EVENT MENUS

Canapé Selection

(48 hours notice needed)

HSK mini burger

Pork belly bites with apple sauce

Spicy tuna tartare, chilli garlic served on a wonton crisps

Chorizo sausage roll

Cured salmon, cucumber and dill

Tamarind chicken pieces, spring onions, coriander

Rock shrimp cocktail slider

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Flatbread slice, butternut squash, mushrooms, caper, Taleggio cheese

Confit potato, soured cream

Pea and leek tart, Parmesan, hollandaise glaze

Wild mushroom arancini balls

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Gingerbread and vanilla cheesecake

Chocolate tart, honeycomb

Chocolate brownies

**£20.00 per person
for a selection of 7 canapés**

MEETING MENUS

MEETING BREAKS

Selection of tea and coffee with assorted biscuits
£5.00 per person

Selection of tea and coffee with assorted pastries
£7.00 per person

Selection of tea and coffee with assorted cakes
£7.00 per person

DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

Plasma screen

£35.00 per person

The following additional options are available:

Three course lunch menu

Price on request

WINE & DRINKS LIST

CHAMPAGNE AND SPARKLING

8023	Prosecco di Conegliano, Frassinelli, Valdobbiadene, Extra Dry NV
8004	Ayala Brut Majeur, Champagne, France NV
8006	Nyetimber Classic Cuvée, West Sussex, England 2009
8005	Bruno Paillard, Brut Premiere Cuvée, Champagne, France NV
8007	Louis Roederer Brut Premier, Champagne, France NV
8012	Bollinger la Grande Année, Champagne, France 2004
8013	Dom Pérignon, Moët & Chandon, Champagne, France 2004

WHITE WINE

5001	Côtes de Gascogne, Cuvée Marine, Domaine de Ménard, France 2014	£22
5002	Mauzac / Sauvignon Blanc, Domaine Vigne-Lourac, South-West France 2014	£26
5015	Trebbiano d'Abruzzo, Masciarelli, Abruzzo, Italy 2014	£28
5043	Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand 2014	£37
5033	Albariño O Rosal, Terras Gauda, Rías Baixas, Spain 2014	£40
5008	Gavi di Gavi, Lugarara, Giustiniana, Piedmont, Italy 2013	£40
5022	Pouilly-Fuissé, Les Scélés, Domaine Thibert Père et Fils, Burgundy, France 2013	£51
5023	Hamilton Russell Vineyards, Hemel-en-Aarde, South Africa 2013	£55
5047	Red Shoulder Ranch, Shafer Vineyard, Napa Valley, USA 2012	£95
5029	Puligny Montrachet, "Noyers Bret", J. M. Pillot, Burgundy, France 2011	£100
5028	Cervaro Della Sala, Antinori, Umbria, Italy 2012	£105

ROSE WINE

7001	Château Haut-Rian, Bordeaux Rosé, Entre-deux-Mers, France 2014	£24
7002	Turkey Flat Rosé, Barossa Valley, Australia 2014	£31
7003	Massaya Rosé, Bekaa Valley, Lebanon 2014	£35
7004	Miraval Rosé, Côtes de Provence, Jolie-Pitt & Perrin, Provence, France 2013	£50

RED WINES

£32	6001	Sangiovese di Romagna, Finca Grande, Poderi dal Nespole, Italy 2013	£22
£56	6003	Cabernet Franc, Dolomite, Raats, Stellenbosch, South Africa 2013	£27
£70	6022	Côtes du Roussillon Villages, Les Vignes de Bila-Haut, M. Chapoutier, France 2013	£27
£70	6010	Pinot Noir, Tierra Alta, Central Valley, Chile 2012	£28
£80	6024	Pasion de Bobal, Sierra Norte, Utiel-Requena, Spain 2012	£28
£145	6023	Côtes du Rhône, Nature Rouge, Famille Perrin, France 2012	£34
£235	6011	Clos Henri, "Le Petit Clos", Henri Bourgeois, Marlborough, New Zealand 2014	£37
	6035	Château Gachon, Montagne- St. Émilien 2010	£40
	6046	Merlot/Cabernet Sauvignon, Thunderchild, Springfield Estate, Robertson, South Africa 2013	£43
	6093	Malbec, Valentini Bianchi, Mendoza, Argentina 2012	£45
	6090	Bourgogne, Pinot Noir, Terroir Noble, Vincent Girardin, France 2012	£45
	6037	Château Siaurac, Lalande de Pomerol 2009	£60
	6068	Rioja Reserva, Bodegas Roda, Spain 2009	£70
	6092	Barolo, 'Le Albe', G.D Vajra, Piedmont, Italy 2010	£82
	6015	Beaune Teurons, Domaine Chanson, Burgundy, France 2011	£85
	6019	Gevrey Chambertin, Taupenot-Merme, Burgundy, France 2008	£95

OTHER DRINKS

Beer from	£4.5
Spirits from	£5
Cocktails from	£9
Mineral water from	£2.50
Soft Drinks from	£3
Tea & Coffee from	£3.25