

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](#)

[The Ultimate Experience](#)

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

Lunch Menu from £30pp

Dinner Menus From £45pp

Standing Event Menus - [View](#)

From £20pp

Breakfast Menus - [View](#)

From £25pp

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 [020 7592 1373](tel:02075921373)
or email groupsandevents@gordonramsay.com
www.heddonstreetkitchen.com

3-9 Heddon Street, London W1B 4BD

[020 7592 1212](tel:02075921212)

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

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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

LUNCH MENU

Starter

Roasted peppers and tomato gazpacho, cucumber, basil
Mackerel two ways, mint, fennel, pickled cucumber
Tamarind spiced chicken wings, spring onion, coriander

Main Course

Confit duck leg, grilled baby gem, crispy shallots
Fresh tagliolini, black olives, confit tomatoes, pesto
Steamed sea bass, bok choy, ginger and soy glaze

Dessert

Crème brûlée, raspberry sorbet
Sticky toffee pudding, clotted cream
Pineapple and melon carpaccio, passion fruit, coconut sorbet

£30.00 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 **£3.50 per person**

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MENU ONE

Bread & Butter

Starter

Roasted peppers and tomato gazpacho, cucumber, basil
Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts
Tamarind spiced chicken wings, spring onion, coriander

Main Course

Steamed sea bass, bok choy, ginger and soy glaze
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée
Fresh tagliolini pasta, black olives, confit tomatoes, pesto

Dessert

Chocolate mousse, hazelnut crumble
Sticky toffee pudding, salted caramel ice cream
Pineapple and melon carpaccio, passion fruit, coconut sorbet

Tea, Coffee

£45.00 per person

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Additional cheese course **£10.00 per person**

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MENU TWO

Bread & Butter

Starter

Mackerel two ways, mint, fennel, pickled cucumber

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

Superfood salad, avocado, kale, cucumber, alfalfa cress, nuts

Main Course

Goosnargh duck breast, fennel, new potatoes, apricot, port glaze

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

Miso glazed aubergine, pickled shiitake, sesame, nori

Rib eye 10oz, hand cut chips, red wine jus (£8 supplement)

Dessert

Chocolate mousse, hazelnut crumble

Sticky toffee pudding, salted caramel ice cream

Pineapple and melon carpaccio, passion fruit, coconut sorbet

Tea, Coffee

£55.00 per person

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Additional cheese course **£10.00 per person**

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MENU THREE

Bread & Butter

Starter

*Spicy tuna tartare, wonton crisps, crème fraîche
Hummus, feta and confit tomatoes flatbread, crispy chickpeas, rocket
Wagyu meatballs, slow roast tomato sauce, polenta croutons, fried basil*

Main Course

*Whole roasted Lemon sole, shrimps, caper beurre noisette,
rocket and fennel salad
Ricotta and courgette tortelloni, black olives, confit tomatoes, pesto
Rib eye 10oz, hand cut chips, red wine jus*

Dessert

*Crème brûlée, raspberry sorbet
Chocolate fondant, vanilla ice cream
Pineapple and cantaloupe melon carpaccio, passion fruit, coconut sorbet*

Tea, Coffee

£65.00 per person

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Additional cheese course **£10.00 per person***

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BREAKFAST MENUS

BREAKFAST SELECTION

Freshly baked pastries
Selection of fresh seasonal fruits
Vanilla yoghurt, HSK granola
Bacon rolls

Tea and coffee
Selection of juices

£25.00 per person

Other breakfast items available on request

***Enhance your experience with an addition of:
Unlimited healthy juice option £5.00 per person***

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STANDING EVENTS MENUS

CANAPÉ SELECTION

48 hours notice needed

Heritage tomato, mozzarella, basil, balsamic

Pea and leek tart, parmesan hollandaise glaze

*Flatbread slice, hummus, feta, confit tomatoes,
crispy chickpeas and rocket*

Salt and pepper squid

Spicy tuna tartare, chilli garlic, wonton crisps

Smoked salmon, crème cheese, blini

Tamarind chicken pieces, spring onions, coriander

Potted beef, piccalilli, seeded cracker

Chorizo balls, garlic aioli

Desserts

Pineapple, passion fruit, lime

Chocolate tart, honeycomb

Raspberry cheesecake

£20.00 per person for a selection of 7 canapé dishes
(10 pieces per person, minimum of 10 guests)

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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

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

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WINES & DRINKS LIST

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SPARKLING WINE AND CHAMPAGNE

NV Prosecco, Ca' di Alte, Veneto, Extra Dry	£39.00
2013 Chapel Down, Three Graces, Kent, England	£48.00
NV Devaux, Coeur Des Bar, Blanc de noir, Champagne, France	£65.00
NV Louis Roederer Brut Premier, Champagne, France	£90.00
NV Besserat de Bellefon, Rosé Brut, Champagne, France	£95.00
NV Besserat de Bellefon, Blanc de Blancs, Champagne, France	£95.00
2009 Dom Pérignon, Moët & Chandon, Champagne, France	£299.00

WHITE WINE

2017 Les Archères, Vieilles Vignes, IGP Pays de l'Hérault, France	£28.00
2016 Picpoul de Pinet, Grange des Rocs, Languedoc, France	£32.00
2015 Bacchus Reserve, Chapel Down, Kent, England	£40.00
2017 Grüner Veltliner, Weingut R & A Pfaffl, Weinviertel, Austria	£43.00
2016 Peregrine Monhua, Sauvignon Blanc, Marlborough, New Zealand	£55.00
2009 Semillon, Mount Pleasant Elizabeth, Hunter Valley, Australia	£56.00
2016 Chablis 1er Cru, Clos de Rochet, Burgundy, France	£72.00
2008 Meursault 1er Cru Les Perrières, J-M Gaunoux, France	£160.00

ROSE WINE

2016 Somontano Rosado, Bodegas Pirineos, Spain	£32.00
2015 Symphonie Rosé, Château ST Marguerite, Provence, France	£46.00

OTHER DRINKS

Beer from	£5.50
Spirits from	£5.00
Cocktails from	£9.00
Mineral water from	£4.50
Soft Drinks from	£4.50
Tea & Coffee from	£3.50

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RED WINE

2016 Rouleur Carignan, Languedoc-Roussillon, Vin de France	£28.00
2016 Mas de Daumas Gassac, Pinot Noir., France	£35.00
2015 Valpolicella Ripasso., Veneto, Italy	£45.00
2014 Mount Pleasant Phillip Shiraz, Hunter Valley, Australia	£50.00
2013 Chianti Classico, La Sala, Tuscany, Italy	£55.00
2015 Boekenhoutsbloof, The Chocolate Block, , South Africa	£65.00
2012 Château Saint-Ange, Saint Emilion Grand Cru	£69.00
2011 Malbec, Terroir Series Trapiche , Mendoza, Argentina	£82.00
2012 Brunello di Montalcino, Il Poggione, Tuscany, Italy	£110.00
2011 Château Talbot, 4ème Cru Classé, Saint-Julien	£210.00

MAGNUMS

CHAMPAGNE

NV Devaux, Cuvée D, Aged 5 years, Champagne, France	£140.00
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WHITE WINE

2015 Chablis Grand Cru, Gerard Tremblay, Burgundy, France	£145.00
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RED WINE

2013 Crianza, Pago de Los Capellanes, Ribera del Duero, Spain	£160.00
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DESSERT & FORTIFIED WINE

Bottle

2014 Monbazillac Jour de Fruit, South West France (375ml)	£26.00
2011 Fonseca, Late Bottled Vintage Port, Douro, Portugal (750ml)	£60.00
2006 Tokaji Aszú 6 Puttonyos, Patricius, Hungary (500ml)	£75.00

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