GORDON RAMSAY

HEDDON STREET

KITCHEN

GROUP MENU ONE £60 PER PERSON

STARTERS

Red Pepper & Tomato Soup

Black olive crostini

BSK Poke Bowl

Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame

Tamarind Spiced Chicken Wings

Spring onions, coriander

MAINS

BBQ Soy Glazed Aubergine

Tofu cream, crisp shallots, chilli

Steamed Sea Bream

Green beans, cherry tomato, Moilee sauce

Grilled Harissa Poussin

Charred lemon, tomato & shallot salad, mint yoghurt

Dry-aged Sirloin

Dauphinoise potato, watercress, red wine jus (£12.50 supplement)

DESSERTS

Selection of Ice Creams & Sorbets

Tropical Fruit Sundae

Mango, pineapple & passionfruit compote, coconut sorbet, coconut foam. Biscoff biscuit

Sticky Toffee Pudding

Clotted cream ice cream

Enhance your experience with: Additional cheese course £12.50 | Chef's selection of canapes £11.00

GORDON RAMSAY

HEDDON STREET

KITCHEN

GROUP MENU TWO £70 PER PERSON

STARTERS

Burrata

Red pepper pesto, basil, pane carasau

Prawn Cocktail

Cucumber, avocado, pink grapefruit, tobiko

Tamarind Spiced Chicken Wings

Spring onions, coriander

MAINS

Baked Spinach & Ricotta Cannelloni

Tomato, Mornay sauce, basil

Dry-aged Rib-Eye Steak 10oz

Dauphinoise potato, watercress, red wine jus (£10.00 supplement)

Steelhead Sea Trout

Pearl couscous, ras el hanout, preserved lemon dressing

Lamb Rogan Josh

Saffron rice, garlic roti

DESSERTS

Tropical Fruit Sundae

Mango, pineapple & passionfruit compote, coconut sorbet, coconut foam, Biscoff biscuit

Monkey Shoulder Cranachan Cheesecake

Strawberry ice cream, macerated strawberries

Sticky Toffee Pudding

Clotted cream ice cream

Enhance your experience with: Additional cheese course £12.50 | Chef's selection of canapes £11.00

GORDON RAMSAY

HEDDON STREET

KITCHEN

GROUP MENU THREE £80 PER PERSON

STARTERS

Burrata

Red pepper pesto, basil, pane carasau

Spicy Tuna Tartare

Avocado, crispy wonton, sesame

Rare Roast Beef Tonnato

Tuna & anchovy mayonnaise, chopped egg, caperberries, frisee lettuce

MAINS

Baked Spinach & Ricotta Cannelloni

Tomato, Mornay sauce, basil

Roasted Cod

Crushed potatoes, artichoke, capers, red wine & lemon sauce

Dry-aged Rib-Eye Steak 10oz

Dauphinoise potato, watercress, red wine jus

Beef Wellington

Creamy mash potato, watercress, red wine jus (£15.00 supplement)

DESSERTS

Tropical Fruit Sundae

Mango, pineapple & passionfruit compote, coconut sorbet, coconut foam, Biscoff biscuit

Monkey Shoulder Cranachan Cheesecake

Strawberry ice cream, macerated strawberries

Chocolate Fondant Tart

Pistachio ice cream, caramelised banana

Enhance your experience with: Additional cheese course £12.50 | Chef's selection of canapes £11.00