

Heaven’s Kitchen Sunday Menu



Nibbles

Mediterranean Olives VE	5.50
Marinated green & black olives with garlic, sundried tomatoes & herbs	
Mediterranean Dips Trio V	14.90
A perfect selection of classic Mediterranean dips of Tzatziki, Taramasalata & Hummus served with warm flatbread	
Steak Byrek	7.90
Tender, slow-cooked steak wrapped in crispy, golden filo pastry. Seasoned with aromatic herbs and spices, served with tzatziki	
Garlic Flatbread V	6.50
Soft, fluffy, and infused with rich, roasted garlic butter, add cheddar 2.00	
Sticky Pork Belly Bites	8.50
Slow-cooked until tender, then coated in a rich, sticky glaze	

Starters

Homemade Steakcini	9.50	Greek Salad V	8.50
Slow cooked steak, Arborio rice & Mozzarella, coated with panko breadcrumbs, served with a rich bordelaise sauce & topped with parmesan		A fresh and vibrant classic, vine-ripened tomatoes, cucumber & red onion, tossed with olives & creamy Greek feta cheese, all drizzled with a blend of extra virgin olive oil & oregano	
King Scallops	12.90	Cheddar Mushrooms V	8.90
Seared king scallops served with fried garlic new potatoes and a medley of Med Veg		Mushrooms in a creamy cheddar sauce, topped with crispy onions, served with toasted bread	
Steak Yorkies	8.90	Potted Beef	8.50
Heaven's Kitchen signature. Our Steak Yorkies features tender steak smothered in a rich, flavorful red wine gravy & topped with cheddar & crispy onions		Diced beef mixed with mustard, herbs & spices on top of jalapeno & pickles, served with toasted bread & bone marrow butter	
Golden Brie Wedges V	9.50	King Prawns	12.95
Crispy panko fried Normandy Brie, served with cranberry sauce		King prawns, cooked in a white wine & tomato sauce with a hint of fresh chilli with toasted bread	
Baked Camembert V	16.95	Chicken Wings	8.50
Goosey oven-baked French Camembert with garlic & rosemary, served with toasted bread. Perfect to share		Free-range chicken wings, packed with natural flavour & tossed in your choice of BBQ / Piri-Piri / Extra Hot	
Nachos V	9.50/15.00	Calamari	8.50
Lightly salted tortilla chips, topped with melted cheese, salsa, jalapenos & sour cream		Tender rings of fresh calamari, lightly coated in crunchy golden panko breadcrumbs, sweet chilli dip	

HK Sunday-Boards

PRIME STEAK SUNDAY PLATTERS: Where quality meets the perfect value served with roast potatoes, seasonal veg and homemade Yorkshire pudding. Choose your gravy to complete your Roast: Red wine and thyme or Creamy wild mushroom

Choose your Beef:

Rump (10oz)	22.95
perfect for a laid-back Sunday	
Sirloin 8oz	24.95
For the light Sunday grazer	
Sirloin 12oz	29.95
Just right for most	
Sirloin 16oz	49.00
For the big appetite	
Rib-eye 8oz	26.95
Rich & juicy	
Rib-eye 12oz	32.95
Full-flavoured & perfectly marbled	

Choose alternative roast:

Roast chicken	¼ 16.95 - ½ 19.95	Grilled Chicken	18.95
Seasoned with lemon & thyme, oven-roasted until golden		Lightly seasoned and then flashed on the chargrill	
Lamb Shank	26.95	Sea Bass	22.95
Slow-braised until tender, then finished with a rich red wine gravy		Large fillet of Sea Bass, oven-roasted and garnished with sea salt	
Pork Belly	19.95	Roast Mediterranean Tart VE	17.95
Slow cooked until tender a finished with rock salt for added flavour		Golden pastry filled with a vibrant mix of courgettes and peppers	
Beef Brisket	22.95	Aubergine & Potato Gratin V	17.95
Seasoned with salt, pepper, paprika and garlic powder, slow cooked and tender		Homemade Mediterranean layered Gratin with rich tomato sauce & Feta	

Roast Sides

Roast potatoes	3.95	Cauliflower cheese	5.95	Tenderstem Broccoli	5.75
Sage & Onion Stuffing	4.95	Pigs in blankets	4.95	Mac & Cheese	5.95
Seasonal Vegetables	3.95	Yorkshire Puddings	3.95	Corn on the cob	4.95

HK Sunday Sharing Boards

All served on a board in the centre of the table with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy, cauliflower cheese, Pigs in blankets, sage & onion stuffing

The Sunday Sharer 29.00 (per person/minimum 2 to share)
8oz Sirloin, Half Chicken, Pork Belly & Beef Brisket

The Tender Sharer 32.00 (per person/minimum 2 to share)
12oz Rib-eye, Grilled Chicken, Lamb Shank & Pork Belly

The Flavoured Sharer 35.00 (per person/minimum 2 to share)
16oz Rib-eye, Beef Brisket, Half Chicken & 2 Steak Byrek

The Grazing sharer 19.00 (per person/minimum 4 to share)
16oz Sirloin, Grilled Chicken, Pork Belly & Beef Brisket, with 2 steak Yorkies and 2 steak Byrek

The Feast Sharer 23.00 (per person/minimum 4 to share)
8oz Sirloin, 8oz Rib-eye, Half Chicken & Lamb Shank with 2 steak yorkies, 2 steak byrek and Brisket mac & cheese

Sunday Mains

Beef Brisket 23.95
A rich and flavorful cut known for its succulent tenderness and deep, beefy taste. Slow-cooked, the meat becomes incredibly tender, served with sauteed new potatoes & Mediterranean veg

Sizzling Steak 24.95
The steak is seared on the chargrill before being added to the roasted peppers & onions in garlic butter and then served in a sizzling hot iron skillet, ensuring a dramatic presentation and an irresistible aroma, comes with skin-on fries

Steak Stifado 19.95
A Greek classic with a rich, comforting twist! Our Steak Stifado with linguine features tender, slow-cooked beef steak, gently braised in a fragrant red wine and tomato sauce infused with garlic and a hint of warm spices

Chargrilled Chicken 18.95
Marinated in a thyme & butter, then flame-grilled, delivering a juicy, smoky flavor with a beautifully charred exterior. Served alongside sauteed new potatoes and tenderstem broccoli, this dish offers a perfect balance of freshness and heartiness

Sea Bass 23.95
Oven-roasted sea bass is topped with a vibrant chimichurri sauce, made from fresh parsley, garlic, chili, & zesty lemon. Served alongside sauteed new potatoes and a medley of roasted Mediterranean vegetables. A beautifully fresh and vibrant dish that celebrates, high-quality flavors with a Mediterranean twist

Mediterranean Tart VE 17.95
The Mediterranean Tart is a golden pastry filled with a vibrant mix of courgettes and peppers, topped with a roasted tomato sauce and crumbled feta, served with Med veg, this dish is a light yet satisfying celebration of Mediterranean goodness

Sunday Salads

Chicken Salad 17.95
Chargrilled chicken breast served on a bed of vibrant baby leaves, paired with a hearty Mediterranean couscous, boiled new potatoes & French beans mixed in a herb-infused oil, this dish offers a delightful balance of textures and fresh, sun-kissed flavours

Steak Salad 19.95
Tender chargrilled steak on a bed of fresh baby leaves, mixed peppers & red onion, topped with a generous drizzle of zesty chimichurri dressing, packed with herbs, garlic, and a touch of heat, this salad is full of vibrant Mediterranean flair

Sea bass Salad 18.95
Oven-roasted fillet of seabass, served on a traditional Greek salad with, vine-ripened tomatoes, cucumber & red onion, tossed with olives & creamy Greek feta cheese, all drizzled with a blend of extra virgin olive oil & oregano

Sides

Bone Marrow Chips 7.25
Chunky chips with melted bone marrow butter

Tenderstem Broccoli 5.75

Sweet Potato Fries 5.25

Creamy Mash Potato 5.25

Corn-on-the-Cob 4.95

Mediterranean Veg 6.95
Fresh courgettes, aubergine, peppers & onions

Side Salad 5.95

Cheddar Mushrooms 6.90
Homemade Garlic, cheddar, cream & button mushrooms

Homemade Slaw 5.25

Mac & Cheese w/ Brisket 7.95
Our homemade mac & cheese with tender brisket

Mac & Cheese 5.95

Chunky Chips 5.25

Mediterranean Couscous 6.95
A unique blend of couscous, herbs & spices

Homemade Onion Rings 5.90

Truffle & Parmesan Chips 7.95
Chunky Chips coated in earthy truffle oil and parmigiana

Sauteed New Potatoes 5.95

Desserts

HK Chocolate Fudge Brownie GF 8.00
Morello cherry, vanilla ice cream, chocolate soil

HK Tiramisu 8.00
Layers of chocolate and coffee

HK Sticky Toffee Pudding 8.00
Honeycomb, caramel sauce, vanilla ice cream or anglaise

Our HK desserts are homemade and expertly prepared at our development kitchen

Fruit Crumble GF 8.00
Apple & Cinnamon, ice cream or creme anglaise

Cheesecake of the day 8.00
Please ask your server for today's flavour

Mini Donuts 7.00
Served with salted caramel and chocolate sauce

Sorbets 6.50
3 scoops of lemon, raspberry or blackcurrant

Sticky Toffee Sundae 7.00
Layers of sticky toffee pudding, honeycomb pieces, caramel sauce, cream & vanilla ice cream

Chocolate Brownie Sundae GF 7.00
Rich chocolate fudge brownie, chocolate sauce, cream & vanilla ice cream

Lemon Meringue Sundae 7.00
Zest lemon curd, crushed meringue, cream, vanilla ice cream, finished with a drizzle of citrus syrup

Vanilla ice cream 6.50
3 scoops of vanilla ice cream, choose your topping: Rich chocolate, sticky caramel, strawberry or lemon drizzle

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