

*Private Dining  
at  
The Bleeding Heart*





Bleeding  
Heart

RESTAURANT  
BISTRO  
TAVERN

— FOUNDED 1890 —

The BLEEDING HEART

The  
BLEEDING  
HEART  
Tavern

01996



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# About us

For almost 40 years, The Private Dining Rooms, at the privately-owned Bleeding Heart Restaurants in historic, cobblestoned Bleeding Heart Yard have been the city's first choice for client entertaining, business meetings, banquets, weddings, wine tastings, and any event that calls for a celebration.

Bleeding Heart Yard has a fascinating history. In 1626, it was the scene of the gruesome murder of the 17th century society heiress, the beautiful but wayward Lady Elizabeth Hatton, by a spurned lover, alleged to be a noted European ambassador.

Her body was found at dawn, torn limb from limb, her heart still pumping blood onto the cobblestones. From then on it was known as Bleeding Heart Yard.

The Yard is perfectly situated midway between the City and the West End, it is but a 3 minute stroll from Farringdon Station from where it is a single stop to Kings Cross St Pancras and the Eurostar terminal, and via the majestic new Elizabeth Line, a single stop from Liverpool Street Station, and onward to Canary Wharf. It is also just a five minute walk from Chancery Lane Station.



Its venues are unrivalled in their diversity: six individually decorated Private Rooms attached to three very distinct restaurants in and around the Yard – The Bleeding Heart Restaurant, The Bistro and The Tavern. We can host events for 12 to 120 people seven days a week and we are justly proud of our experienced and personable Private Events Team who will help you choose which of our Rooms will provide the right setting for your event, whether it is a breakfast, lunch, or dinner party.



# THE PARLOUR

The Parlour at Number 7 is our most intimate  
Private Dining Space seating from 10 to 16.

With its handsome mirror, the ancient fireplace, and hand-painted  
grape leaf walls and ceiling, it is decorated in the style of another  
briefly local resident William Morris.

It is as ideal for a working lunch or a boardroom dinner  
as it is for a special celebration.

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COCKTAILS &  
CANAPES

**25**

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LUNCH & DINNER -  
MAXIMUM

**16**

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# THE WINE CELLAR

The Wine Cellar, with its exposed brick walls and black metal wine bins, can seat 30. It's a depiction of the individual French Grape varieties - part of the Rhône Valley's University of Souza La Rousse collection of illustrations of all 167 grape varieties evoke the Cellar's original purpose, that of a working wine cellar.

Hidden away beneath Bleeding Heart Yard its vinous atmosphere lends to all manner of celebratory occasions.

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COCKTAILS &  
CANAPES

**40**

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LUNCH & DINNER -  
MAXIMUM

**30**

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# No1 DINING ROOM

The Bleeding Heart Dining Room at 1 Bleeding Heart Is the largest of our Private Rooms within the Yard, seating up to 50 for dinner. for a standing reception and brings together Bleeding Heart Restaurant and Wine Bar's long history of both oenophilia and bibliophilia.

Its handsome Library contains London's largest private collection of First Edition Books by local author Charles Dickens, in whose honour our very first House Red, Dickens Claret was named.

Made for us in Bordeaux at Chateau Magnol by Barton and Guestier, it was on our first wine list in 1983 at a very accessible 95 pence a glass.

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COCKTAILS &  
CANAPES

**70**

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LUNCH & DINNER -  
MAXIMUM

**50**

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# THE CRYPT

The magical medieval Crypt can comfortably seat 124 guests. Situated in Ely Place, which adjoins Bleeding Heart Yard, it can also be approached from Holborn Circus and Charterhouse Street an exceedingly convenient location for both the City and the West End.

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COCKTAILS &  
CANAPES

**200**

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LUNCH & DINNER -  
MAXIMUM

**124**

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**The 12th Century Crypt in Ely Place was the scene of the three-day feast to celebrate the wedding of Henry VIII and Catherine of Aragon, is the perfect setting for your event. It was once the undercroft of the former Palace of The Bishops of Ely The impeccable food and service at The Crypt are provided by the famed Bleeding Heart Restaurant next door.**





# EXAMPLE WINE LIST



## CHAMPAGNE & SPARKLING

	<b>BTL</b>
Champagne Piper-Heidsieck, Cuvée Brut, NV	<b>£63</b>
Champagne Piper-Heidsieck, Cuvée Sauvage, Brut Rosé, NV	<b>£79</b>
Gusbourne, Brut Reserve, Ashford, Kent, England, 2018	<b>£63</b>
Prosecco, Extra Dry, Ca' di Alte, Veneto, Italy, NV	<b>£36</b>

## WHITE

Sauvignon Blanc, 'TYDY', Thierry Delaunay, Val de Loire, France, 2021	<b>£29</b>
Vioignier, Mas La Chevalière, Pays d'Oc, Languedoc, France, 2020	<b>£36</b>
Côtes du Rhône, Blanc 'Nature', Famille Perrin, Rhône, France, 2020	<b>£39</b>
Bourgogne Aligoté, Domaine Perraud, Burgundy, France, 2020	<b>£43</b>
Chardonnay, Trinity Hill, Gimblett Gravels, New Zealand, 2019	<b>£51</b>
Pouilly Fumé, Domaine de Bel Air, Loire, France, 2020	<b>£57</b>
Chablis, Domaine Billaud-Simon, Burgundy, France, 2019	<b>£59</b>
Pouilly Fuissé, 'Clos Marie', La Soufrandise, Burgundy, France, 2020	<b>£67</b>
Montagny 1er Cru, 'Découverte', Stéphane Aladame, Burgundy, France, 2020	<b>£81</b>
Château Lamothe-Bouscalt, Blanc, Pessac-Leognan, Bordeaux, France, 2019	<b>£89</b>
Châteauneuf-du-Pape, Blanc, 'Les Sinards', Famille Perrin, Rhône, France, 2019	<b>£112</b>
Meursault, Domaine Faiveley, Burgundy, France, 2017	<b>£120</b>

## ROSE

Luberon, Rosé, Famille Perrin, France, 2021	<b>£31</b>
'Studio' by Miraval, Rosé, Côtes de Provence, France, 2021	<b>£41</b>

## RED

Pinot Noir, Trinity Hill, Hawkes Bay, New Zealand, 2019	<b>£33</b>
The Trinity (Merlot Blend), Trinity Hill, Hawkes Bay, New Zealand, 2018	<b>£34</b>
Côtes du Rhône, Rouge, 'Saint Esprit', Delas, Rhône, France, 2020	<b>£39</b>
Chinon, Château Coudray-Montpensier, Loire, France, 2019	<b>£42</b>
Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2019	<b>£54</b>
Les Hauts de Perganson, Haut-Médoc, Bordeaux, France, 2016	<b>£56</b>
Bourgogne, Pinot Noir, Domaine Faiveley, Burgundy, France, 2020	<b>£59</b>
Château Larose -Trintaudon, Cru Bourgeois, Haut-Médoc, Bordeaux, France, 2016	<b>£69</b>
Château Haut-Beausejour, Cru Bourgeois, St-Estèphe, Bordeaux, France, 2016	<b>£71</b>
Mercury 1er Cru, 'Les Puillels', Domaine du Château Philippe Le Hardi, Burgundy, France, 2019	<b>£89</b>
Vivens, 2nd wine of Château Durfort-Vivens, 2ème Cru Classé, Margaux, Bordeaux, France, 2015	<b>£110</b>
Santenay 1er Cru, 'Les Maladières', Jean-Claude Boisset, Burgundy, France, 2018	<b>£120</b>

## SWEET & PORT

Muscat de Beaumes de Venise, Delas, Rhône, France, 2019	<b>£29 (375ml)</b>
Sauternes, Château Delmond, Bordeaux, France, 2016	<b>£59 (750ml)</b>
LBV Port, Sandeman, Portugal	<b>£51 (750ml)</b>
10 Y.O. Tawny Port, Sandeman, Portugal	<b>£60 (750ml)</b>

Ask to see our full wine list with more than 260 wines  
Note: Vintages and prices may fluctuate.



# CANAPE MENU

3 CANAPÉS PER PERSON £9  
6 CANAPÉS PER PERSON £16.50



## MEAT

### HOT

Caramelised boudin blanc with onion marmalade & apple compote  
Duck cassoulet mushroom cups with parsley crust  
Steak frite 'on a stick', sauce béarnaise  
Rabbit, chorizo & smoked garlic croquettes

### COLD

Chicken Coronation on toasted onion croustade  
Ham & parsley rillette with a spice pear chutney  
Ficelle of foie gras on toasted brioche with griottine cherries

## FISH

### HOT

Tiger prawn paella with black garlic espuma  
Seared scallops with mangelista black pudding  
Smoked haddock & salmon fishcakes with preserved  
lemon mayonnaise  
Crab & Gruyère goujeres

## VEGETABLE

### HOT

Wild mushroom duxelle & quail eggs hollandaise  
Goats cheese, rosemary & olive 'arrancini'  
Roscoff onion tartlet with preserved tomatoes  
Honey roasted figs & Reblochon Tartiflette

### COLD

Banderillas of vegetable 'A La Grecque' with saffron aioli  
Enoki mushroom bundles with spiced plums and mouli radish  
Pepperonata vol-au-vent with basil  
Heritage rainbow beetroot and goats cheese croustade

# PRIVATE DINING MENU

£47.5



## STARTERS

Ballotine of Loch Duart salmon, with lemon crème  
fraiche and salmon caviar

Chicken liver terrine with peach compote, toasted  
brioche

Salad of Rainbow beets, toasted hazelnuts, orange  
tabbouleh & wild rocket (Vg)

## MAINS

Seabass filet with artichoke 'Barigoule' and new  
potatoes

Grilled Chicken Paillard with Herb Butter & Aromatic  
salad Leaves and new potatoes

Pea pod, broccoli & broad bean risotto with Pecorino (V)

## DESSERTS

Passion fruit Meringue with lime syrup

Strawberries Chantilly

Brie de Meaux cheese with spiced plum chutney,  
grapes & rye fruit bread

## CAFÉ AND PETITS FOURS

Some dishes may contain nuts- please tell us if you have any allergies.  
Prices are inclusive of VAT at the current rate, a discretionary 15 % service will be added to  
your bill. Menus are subject to change due to seasonality and product availability

# PRIVATE DINING MENU

£57.5



## STARTERS

Crab cocktail with sauce Marie Rose

Charred Red Peppers with Anchovies, green beans, and Mrs. Burfords' poached Brown Egg (Vegetarian without anchovies)

Feather game rillettes de la Maison, cornichon and toasted brioche

## MAINS

Herb-crust ed Cornish cod with Broccoletti and new potatoes

Grilled rump of lamb with vine tomatoes, new potatoes, and mint salsa

Roasted fillet of Herefordshire beef, new potatoes, cream ed spinach, red wine jus (supplement £7.50)

Tomato Tarte Tatin "Isle of Wight" with melted vegan feta, black olives and basil (VG)

## DESSERTS

Crème brûlée

Dark chocolate and hazelnut delice

Seasonal selection of three cheeses with chutney, grapes & rye fruit bread

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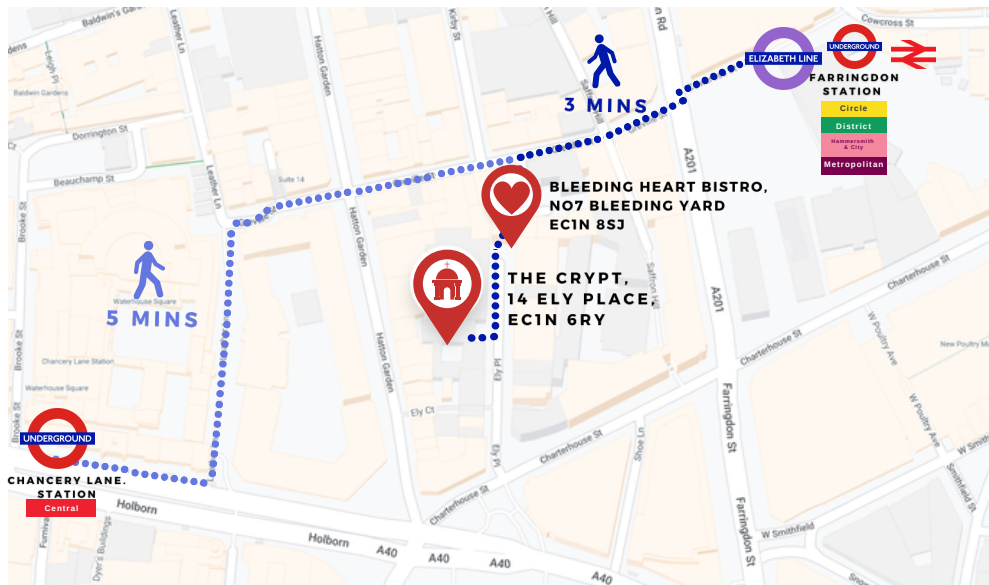


**“Best Venues in Britain  
for private dining” -  
The Independent**





## HOW TO FIND US



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**Bleeding Heart Restaurants**



## **Bleeding Heart Restaurants**

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