

Private Dining at The Bleeding Heart



Bleeding Heart

RESTAURANTS



For more than 40 years, Bleeding Heart has been the City of London's first choice for private dining and celebration. From client entertaining and wine tastings to parties, business lunches and anniversary dinners, our distinctive rooms and warm hospitality have made us a trusted setting for memorable occasions.

Bleeding Heart is tucked away just a few minutes' walk from Farringdon Station and the Elizabeth line, plus fast links to King's Cross, Liverpool Street, and Canary Wharf. Chancery Lane Station is also close by, just five minutes on foot, making it easily accessible from across London.

The image shows a restaurant interior with a rustic, stone-walled background. A prominent feature is a tall, narrow, arched window with a vibrant blue and white stained glass design. The room is dimly lit, with warm, yellowish light from small, round pendant lights hanging on the left. In the foreground, several round tables are covered with white tablecloths and are meticulously set for a meal. Each table has white plates, silverware, and several wine glasses. Dark wood chairs with red upholstered seats are arranged around the tables. The overall atmosphere is elegant and historic.

Our Spaces



Bleeding Heart
RESTAURANTS



No.1 Dining Room
At 1 Bleeding Heart Yard
Seats up to 50 people



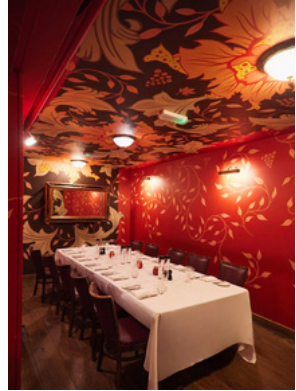
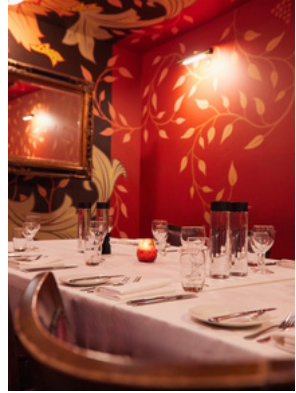
Bleeding Heart
RESTAURANTS



The Wine Cellar
At 7 Bleeding Heart Yard
Seats up to 30 people



Bleeding Heart
RESTAURANTS



The Parlour

At 7 Bleeding Heart Yard

Seats up to 18 people



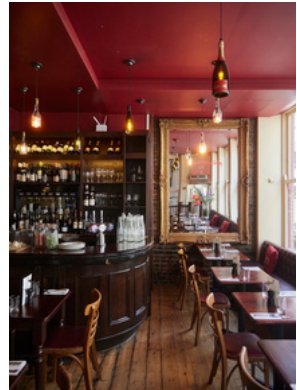
Bleeding Heart
RESTAURANTS



The Terrace
At 7 Bleeding Heart Yard
Seats up to 50 people



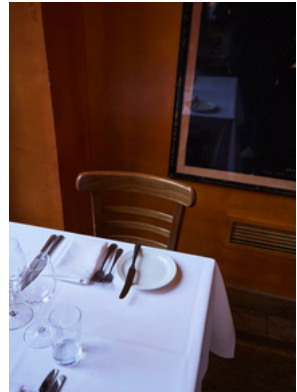
Bleeding Heart
RESTAURANTS



The Tavern (Weekend hire)
At 1 Bleeding Heart Yard
Seats up to 50 people



Bleeding Heart
RESTAURANTS



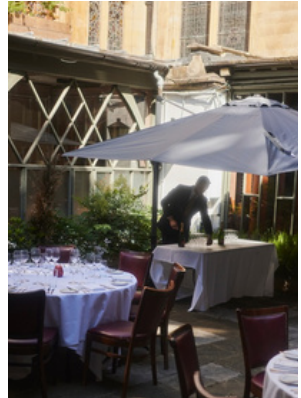
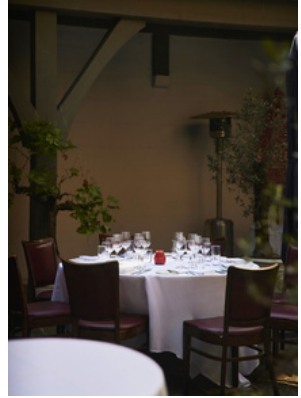
The Bistro (Weekend hire)
At 7 Bleeding Heart Yard
Seats up to 50 people



The Medieval Crypt in Ely Place

Next door to The Bleeding Heart

Seats up to 126 people



The Cloister Garden at The Crypt
Ely Place. Next door to The Bleeding Heart
Seats up to 40 people

Menus





We will work closely with you to create a standout menu tailored to your event, your guests, and your budget. From seasonal dishes to a curated wine list, every element will be thoughtfully considered and professionally delivered.

The following pages present a selection of the food and drink we offer. Menus vary depending on the style and location of your booking, whether it's a seated dinner, a standing reception, or something in between.

Please note that all our menus and prices are subject to seasonal change.



Bleeding Heart
RESTAURANTS

Summer 2025 Private Dining Menu

£69.50pp

Bread roll & salted Netherend butter

Amuse

Cheese Straws

Starters

Foie gras, duck liver & green peppercorn terrine *toasted brioche*

Confit Loch Duart salmon

Mint, apple & cucumber

'Tartine Nicoise'

Fine beans, black olives, soft-boiled quail's egg, basil pesto & parmesan foam (V)

Mains

Charred lamb fillet, 'piperade'

Confit tomatoes & red peppers, basil mousseline & black olive jus

Cornish cod 'bouillabaisse'

Rouille croute & salt marsh asparagus

Spiced cauliflower filo Wellington

Butter bean mash & portobello mushroom

Desserts

Classic crème brûlée

Bleeding Heart shortbread

Summer berry & lemon pavlova

Crystalised petals & raspberry coulis

Caramelia chocolate 'Tranche'

Smoked orange Chantilly

Café filtre, petit fours

Please inform us of any dietary requirements or allergies when placing your order.

Menus are subject to change due to seasonality and product availability.



Bleeding Heart
RESTAURANTS

Summer 2025 Private Dining Menu

£55pp

Bread roll & salted Netherend butter

Starters

Bayonne ham & melon 'rosette'
Sherry vinaigrette

Confit Loch Duart salmon
Mint, apple & cucumber

Heritage beetroot pressé, whipped feta
Sherry honeycomb (VG)

Mains

Le Poulet en cocotte
Fine beans & Pink Fir potatoes, tarragon cream

Cornish cod 'bouillabaisse'
Rouille croute & salt marsh asparagus

Spiced cauliflower filo Wellington
Butter bean mash & portobello mushroom (V)

Desserts

Classic crème brûlée
Bleeding Heart shortbread

Gariguetto strawberry & white chocolate vacherin
Rose petal & elderflower syrup

Salted chocolate 'palmier'
Smoked almond praline & roasted peaches

Café filtre, petit fours

*Please inform us of any dietary requirements or allergies when placing your order.
Menus are subject to change due to seasonality and product availability.*



Bleeding Heart

RESTAURANTS

2025 Canapé Menu

2 Canapés per person: £9 / 4 Canapés per person: £16.50

Meat

Hot

Steak Frites 'on a stick,' sauce Béarnaise

Smoked chicken bouchon, vadouvan mayonnaise

Truffled rabbit cigarillos

Ham & Raclette cheese gougères

Hachis Parmentier tartlets

Crispy pork belly with roasted apples

Cold

Foie gras torchon with candied orange

Chicken liver & port jelly parfait on toasted brioche

Duck rillettes, cornichons & redcurrant jelly

Peppered roasted beef with horseradish & watercress

Fish

Hot

Queenie scallops Rockefeller

Crab Thermidor tartlet

Salt cod brandade cake, smoked garlic aioli

Prawn paella, red pepper rouille

Cold

Salmon & prawn boudin, sour cream & keta caviar

Smoked eel with beetroot rösti & watercress

Skewered Dublin Bay prawn cocktail

Crab, tomato & avocado gâteau, pea cress

Vegetable

Hot

Baked Brie de Meaux, black pepper & strawberry tart

Butternut squash, wild mushroom & Pecorino quiche

Spiced halloumi, red pepper & spinach arancini

Cold

Enoki mushroom bundles with spiced plum chutney

Spiced aubergine with honeyed yoghurt, onion seeds

Tomato & mozzarella pressé with basil

Menus may change based on seasonality and availability.



Bleeding Heart

RESTAURANTS

2025 Bowl Menu

£8.50 per bowl

Meat

Hot

Steak frites, bearnaise & caramelised onions, rocket leaves
Shirarcha roasted chicken with coconut rice & honey sesame drizzle
Truffled rabbit risotto with broad beans & garden peas
Rotisserie roasted pork loin with thrice-cooked chips & apple sauce

Cold

Salade paysanne with confit duck liver, garlic croutons, chopped egg
Rare roasted beef fillet with rocket leaves, red peppers & artichokes
Herb roasted chicken vinaigrette with ratte potatoes & gem lettuce
Sliced Jambon de Bayonne with charentaise melon & figs

Fish

Hot

Salmon fishcakes, crispy new potatoes, iceberg lettuce & tartare sauce
Seared tuna nicoise salad
Roasted cod bouchons with mash & parsley sauce
Chilli fried squid with aioli & spiced slaw

Cold

SConfit of salmon with asparagus & new potatoes, hollandaise
Cornish smoked fish & shaved fennel salad with horseradish
Crab & lobster cocktail with sauce Marie rose (£5 supplement)
Tuna, avocado & mango poke with sticky coconut rice

Vegetable

Hot

Moroccan spiced root vegetable, toasted couscous, honeyed yoghurt
Sri Lankan butternut squash, coconut & lime curry
Wild mushroom risotto with taleggio & sage
Pumpkin tortellini, sprouting broccoli, parmesan & smoked tomato sauce

Cold

Panzanella salad with charred cauliflower & Israeli couscous
Turkish eggs with roasted aubergine, chilli oil & toasted sesame
Heritage tomato salad with watermelon, shallots & rosemary focaccia
Roasted beetroot, walnuts, crumbled feta & honeycomb crumbs



Bleeding Heart
RESTAURANTS

Sample Wine List

	Bottle	Magnum
SPARKLING		
NV Cuvée Essentiel Extra Brut, Piper-Heidsieck, Champagne, France	85.00	249.00
Gusbourne, Brut Reserve, Ashford, Kent, England, 2021	78.00	-
NV Rosé Sauvage, Piper-Heidsieck, Champagne, France	99.00	269.00
NV Essentiel Blanc de Blancs Extra Brut, Piper-Heidsieck, Champagne, France	125.00	269.00
Louis Roederer, Collection 245, Brut NV	129.00	-
WHITES		
Sauvignon Blanc, Wandering River, New Zealand, 2024	39.00	-
Chardonnay, Wandering River, New Zealand, 2023	40.00	-
Le Cabanon Viognier, Maison Les Alexandrins, Rhône, France, 2023	46.00	-
Pinot Blanc, Les Princes Abbés, Schlumberger, 2022	50.00	-
Albarino, 'Nora', Val do Salnes, Rias Baixas, Galicia, 2023	56.00	-
Gavi, Pio Cesare, Piemonte, Italy, 2023	59.00	-
Gimblett Gravels Chardonnay, Trinity Hill, Hawkes Bay, New Zealand, 2022	65.00	165.00
Sancerre, Pascal Jolivet, Loire, France, 2024	74.00	149.00
Chablis, Billaud-Simon, Burgundy, France, 2023	86.00	-
Rully, Maison de Montille, Burgundy, France 2020	103.00	-
ROSÉS		
Studio by Miraval, Rosé, Côtes de Provence, France, 2023/Mag. 2023	49.00	98.00
Domaines Ott, By Ott Rose, 2023	59.00	-
Miraval, Cotes de Provence, 2023/Mag. 2022	66.00	132.00
REDS		
Merlot, Wandering River, New Zealand, 2021	43.00	-
Côtes du Rhône Saint Esprit, Delas, Rhône, France, 2023	46.00	82.00
Pinot Noir, Wandering River, New Zealand, 2022	47.00	-
Cahors Malbec, 'Clos du Colombier', Domaine de Lavaur, France 2020	48.00	-
Saint-Chinian, Laouzil, Thierry Navarre, 2022	55.00	-
Rioja DOC Crianza 'Xtreme' Organic Bodegas LAN, Rioja, Spain, 2020	55.00	-
Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2022	68.00	-
Toscana 'Le Volte dell'Ornellaia', Tenuta dell'Ornellaia, Italy, 2022	74.00	-
Mercury, 'Vieilles Vignes', Domaine Faiveley, France, 2023	83.00	-
Langhe, Nebbiolo, Fralu, Bruno Rocca, Italy 2022	96.00	-
SWEET, PORT & SHERRIES		
Riesling, Mount Horrocks 'Cordon Cut', Clare Valley, Australia, 2023 (375ml)	76.00	-
Sauternes, Château Delmond, Bordeaux, France, 2022 (750ml)	82.00	-
Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal, 2019 (750ml)	66.00	-
Colheita Tinta Negra, Justino's Madeira, Madeira, Portugal, 1999 (750ml)	120.00	-



Bleeding Heart
RESTAURANTS

Sommelier Selection

WHITES

Domaine Faiveley, Mercurey Clos Rochette, Burgundy 2022	£89
Chateau Lamothe-Bouscaut Blanc, Pessac-Leognan, Bordeaux 2019	£92
Langhe, Riesling, 'Petracine', Vajra, Piemonte 2021	£95
Chardonnay, 'Hartford Court', Hartford Family, Russian River Valley, Sonoma 2018	£110
Condrieu, Domaine du Monteillet 2022	£129

REDS

Domaine Faiveley, Mercurey 'Vieilles Vignes' 2022	£82
Chateau La Garde, Dourthe, Pessac-Leognan 2015	£93
Barbera d'Alba, 'Fides', Pio Cesare, Piemonte 2019	£96
Chianti Classico, Barone Ricasoli, Gran Selezione, Toscana 2018	£112
Domaine Trapet, Marsannay 2021	£125

SWEET

Sauternes, 'Castelnau de Suduiraut', 2 nd wine, Bordeaux 2014	£99
Tokaji Aszu, 5 Puttonyos, Dorgo Vineyards, Tokaj (500ml) 2014	£129



Bleeding Heart
RESTAURANTS

Sample Bar Menu

BEER + CIDER	<i>330ML</i>
Cider Draught, Aspall, Suffolk, England	£6.50
Lager, Peroni, Rome, Italy	£6.00
Lager, (Alcohol-free) Heineken, Amsterdam, Netherlands	£5.00
SOFT DRINKS	
<i>Fizzy Drinks (by Fever-Tree)</i>	<i>200ML</i>
Ginger Ale, Ginger Beer	£3
Lemonade, Tonic, Slim Line Tonic, Soda, Coke, Diet Coke	£3
<i>Juices (by PAGO)</i>	
Apple, Cranberry, Orange, Pineapple	£3.50
Nordaq 'Fresh' Water (Still/Sparkling) 750ml	£2.50
SPIRITS (<i>All mixers £1.50</i>)	<i>50ML</i>
Beefeater, Gin (Vauxhall, London)	£6.50
Praznik, Vodka (Glasgow, Scotland)	£6.50
Bacardi, Carta Blanca Rum (Cuba)	£6
Capitan Morgan, Spiced Gold Rum (Jamaica)	£6.50
Olmecca, Blanco Tequila (Jalisco, Mexico)	£6
Dewar's, White Label Scottish Blended Malt Whiskey	£6
DIGESTIFS	<i>50ML</i>
Cognac - Hine, 'Rare', VSOP, Fine Champagne	£12
Calvados - Dupont, VSOP, Pays d'Auge	£11
Amaretto, Disaronno	£6
Baileys	£6



"The food, the wine, the service – flawless from start to finish. Our guests are still talking about it!"

Get In Touch:

events@bleedingheart.co.uk

bleedingheart.co.uk

[@bleedingheartgroupe](https://www.instagram.com/bleedingheartgroupe)

020 7242 2056 / 020 7242 8238

