



Bleeding Heart

RESTAURANTS

Spring private dining menu £75

Mise en bouche

Cornish salted shortbread with Comte foam

Starter

Sautéed Cornish scallops

Sorrel beurre blanc

Foie Gras & duck confit terrine

Poached Yorkshire rhubarb

Griddled Yorkshire asparagus v

Spinach, sauce maitaise

Mains

Challonnaise duckling

Roasted beetroot, shallot, apples

Southdowns ribeye of lamb

Minted new potatoes, braised leeks, charred tenderstem broccoli

Roasted filet of Cornish brill

Sauté Jersey Royales, roasted broccoli puree

Pot au feu of roasted courgette & acorn squash vg

Smoked aubergine, mushrooms

Desserts v

Blood orange pannacotta

Hazelnut shortbread

Strawberry & pink pepper, basil parfait

Rhubarb compote

Apple & pear tatin

vanilla ice cream

Selection of seasonal cheeses

grapes, chutney, crackers

Coffee & Petit fours



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Private Dining Wine List

CHAMPAGNE & SPARKLING

	<i>Bottle / Magnum</i>
NV Cuvée Brut, Piper-Heidsieck, Champagne, France	£83.00 / £185.00
Gusbourne, Brut Reserve, Ashford, Kent, England, 2022	£79.00
Gusbourne, Rose Brut, Ashford, Kent, England, 2019	£86.00
Louis Roederer, Collection 246, Brut NV	£129.00
NV Essentiel Blanc de Blancs Extra Brut, Piper-Heidsieck, Champagne, France	£145.00 / £289.00

WHITE

	<i>Bottle / Magnum</i>
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, 2024	£48.00
Pinot Blanc, Les Princes Abbés, Schlumberger, 2022	£53.00
Albariño, Antonio Montero, Val do Salnés, Rías Baixas, Galicia, 2023	£58.00
Gavi, Pio Cesare, Piemonte, Italy, 2024	£65.00
Gimblett Gravels Chardonnay, Trinity Hill, Hawkes Bay, New Zealand, 2022	£68.00
Sancerre, Pascal Jolivet, Loire, France, 2024	£79.00 / £169.00
Chablis, Billaud-Simon, Burgundy, France, 2023	£89.00
Mercrey, Clos Rochette, Domaine Faiveley 2023	£93.00

ROSE

	<i>Bottle / Magnum</i>
Studio by Miraval, Rosé, Côtes de Provence, France, 2024/ Mag. 2024	£49.50 / £118.00
Domaines Ott, By Ott Rose, 2024	£59.00
Miraval, Côtes de Provence, France, 2022/ Mag. 2021	£66.00 / £132.00

RED

	<i>Bottle / Magnum</i>
Primitivo 'I Muri', Vigneti del Salento 2024	£42.00
Côtes-du-Rhône Saint-Esprit, Delas, Rhône, France, 2023	£47.00 / £94.00
Cahors Malbec, 'Clos du Colombier', Domaine de Lavaur, France, 2020	£49.00
Rioja DOC Crianza 'Xtreme' Organic, Bodegas LAN, Rioja, Spain, 2020	£55.00
Saint-Chinian, Laouzil, Thierry Navarre, 2022	£59.00
Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2022	£69.00
Toscana 'Le Volte dell'Ornellaia', Tenuta dell'Ornellaia, Italy, 2023	£76.00
Mercrey, 'Vieilles Vignes', Domaine Faiveley, France, 2023	£86.00
Crozes-Hermitage, Domaine de Grand Chemin, Delas, 2021	£92.00

SWEET & PORT

	<i>Bottle</i>
Riesling, Mount Horrocks 'Cordon Cut', Clare Valley, Australia, 2023 (375ml)	£76.00
Sauternes, Château Delmond, Bordeaux, France, 2022 (750 ml)	£82.00
Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal, 2020 (750ml)	£68.00
Colheita Tinta Negra, Justino's Madeira, Madeira, Portugal, 1999	£120.00

Note: Vintages and prices may fluctuate