



Bleeding Heart  
RESTAURANTS

## Spring private dining menu £89.50

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### Amuse

Pea & mint shot with Pecorino arrancini

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### Starters

**Heritage beetroot pressé**

*avocado, whipped feta & Surrey honeycomb crumb (vg)*

**Trio of Scottish smoked and cured salmons**

*warm potato pancake, coddled quail's egg & horseradish cream*

**Quail, bacon and boudin blanc salad**

*sherry dressing*

**Dressed Cornish crab**

*pink grapefruit, ginger, toasted pain d'épices*

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### Mains

**Wild Halibut fillet**

*zucchini risotto & Datterini tomatoes*

**Tournedos Rossini of Black Angus, grain-fed Beef fillet**

*seared foie gras, buttered spinach, mushroom duxelles & rosti potato*

**Tranche of smoked North Sea Cod fillet**

*cockle & nettle bourride*

**Roasted Royal Park's Venison loin**

*roasted parsnips, braised red cabbage, fondant potato, juniper & redcurrant jus*

**Aubergine & mint schnitzel**

*with chickpea & broad bean hummus (vg)*

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### Pre dessert

Seville orange sorbet

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### Desserts

**Baba au rhum, crème chantilly**

**Chocolate soufflé**

*vanilla cream & salted caramel sauce*

**Cranberry, orange & roasted fig pavlova**

*kumquat syrup*

**Confit pineapple with Tahitian vanilla**

*macadamia nut brittle, coconut ice cream*

*Coffee & Petit fours*