



Bleeding Heart
RESTAURANTS

Summer private dining menu £75.00

MISE EN BOUCHE

Cornish salted shortbread with Comte foam

STARTERS

Foie gras & chicken liver terrine
red onion & toasted brioche

Confit salmon
elderflower & apple salad

Heritage tomato & grilled summer squash
Panzanella, fresh oregano (v)

MAINS

Herb-crusted lamb fillet
crushed Jersey royals, Nicoise jus

Peppered breast of duck with Manuka honey
hasselback potatoes & buttered mustard greens

Crispy-skinned Cornish Seabass
cockle & nettle bourride

Pea & shallot tortellini
charred tender stems, baby spinach & plum tomatoes (v)

DESSERTS

Classic crème brûlée
sable Breton

Raspberry & white chocolate torte

Poached peaches
lemon poppy seed madeline

Coffee & Petit fours