



Bleeding Heart
RESTAURANTS

Summer private dining menu £89.50

Amuse

La Petite Tartelette Nicoise and black olive tartlet

Starters

Severn & Wye smoked salmon
asparagus vinaigrette

Brixham crab & lobster cocktail
melba toast

Artichoke Caesar salad
coddled bantam eggs (v)

Kale quadrotti pasta
crumbled feta & walnut pesto (v)

Mains

Fillet of Aberdeen Angus beef
roasted shimeji mushrooms, rosti potato & peppercorn jus

Rotisserie chicken breast & leg
roasted Hispi cabbage, bagna cauda

Cornish halibut with baby shrimps
beurre noisette, capers & lemon

Roasted seabass fillet
slow-cooked tomatoes, basil & burnt butterbeans

Artichoke, spinach & mushroom Wellington
broad bean & pea hummus (v)

Pre dessert

Classic sorbet Roche

Desserts

Raspberry shortcake
malted white chocolate ice cream

Champagne Poached peach & strawberry tartlet
vanilla ricotta

Caramelised banana parfait
salted caramel honeycomb

Rich chocolate mille-feuille
mint choc chip ice cream

Baron Bigood Brie
Pickled Blackberries, chive shortbread biscuits

Coffee & Petit fours