

Bleeding Heart Menu £39.50

Marinated Scottish Salmon with shaved fennel, orange salad and toasted pine nuts

Chicken liver parfait with caramelised red onion marmalade and toasted sourdough

Soupe de legumes with vegetables crisp (VG)

Filet of Hake with a fricassee of tri-colour English vine cherry tomatoes and spring greens

Roast Maize fed chicken, herbs de Provence, lemon and garlic, vegetables and herbs risotto

Pea and broad beans risotto, with basil pesto (V)

Summer fruits Pavlova with passion fruit sauce

White chocolate cheesecake with trinity poached apricot

Apple and raisin frangipane tart with sauce anglaise

Café and Petits fours

Some dishes may contain nuts- please tell us if you have any allergies Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill.



Bleeding Heart Menu £47.50

Cornish crab and avocado tian with cucumber, tomato and dill

Crispy Duck, Watermelon and Spiced Ginger Salad

Croustillant of goat's cheese with aubergine and sundried tomato and basil(V)

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Fillet of seabass with Provencal vegetables and basil

Roast rump of lamb caramelized root vegetables and Bleeding Heart roof top rosemary jus

Roast Fillet of Charolais Beef, confit shallots and garlic red wine sauce (Supplement £5.00)

Slow roasted aubergines with wild mushrooms, and lemon thyme fricassee tamarind sauce (VG)

Chocolate and caramel delice

Raspberry macaron heart with raspberry cream

Classic Lemon tart with Raspberry coulis

Café and Petits fours

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