

APERITIFS

The Kirs Imperial (Chambord) or Royal (Crème de Cassis)	14.50
Classic Dry Martini vodka or gin, twist or olives	from 14.00
Aperol Spritz Aperol, Prosecco & soda, orange slice	12.50
Negroni gin, vermouth & Campari, orange slice	14.00
The Marys virgin or bloody	7.00/ 12.50

BEERS

Lager Peroni, Rome, Italy (330ml)	6.00
IPA 'Lazy IPA', Adnams, Southwold, England (440ml)	6.90
Cider Draught, Aspull, Suffolk, England (330ml)	7.00
Lager (Alcohol Free) Bitburger Drive, Germany (330ml)	5.00

WINE BY THE GLASS

	125ml	Bottle
Champagne Piper-Heidsieck Brut, NV	15.00	81.00
Gusbourne, Brut Reserve, Kent, England, 2021	14.00	78.00
Rare Champagne, Millesime 2013 (coravin)	55.00	345.00

WHITE

	125ml	500ml	Bottle
Sauvignon Blanc Wandering River, 2024	8.50	28.00	39.00
Bleeding Heart's Own NZ Sauvignon			
Chardonnay Wandering River, 2023	9.00	29.00	40.00
Bleeding Heart's Own NZ Chardonnay			
Côtes du Rhône, 'St. Esprit', Delas, Rhône, 2023	9.50	30.00	43.00
Aligoté Domaine Perraud, Burgundy, 2023	10.50	39.00	52.00
Riesling 'Classic', Famille Hugel, Alsace, 2023	11.00	40.00	56.00
Pouilly Fumé Domaine de Bel Air, Loire, 2023	12.50	45.00	66.00
Bourgogne Chardonnay Faiveley, Burgundy, 2022	14.50	52.00	75.00

FINE WHITE

	125ml	175ml	Bottle
Priorato 'Coma Calcarí', Mas d'en Gil, Catalunya, Spain, 2020	16.00	23.00	89.00
Chateauneuf du Pape, Andre Mathieu, 2020	21.00	29.00	115.00
Condrieu, Domaine de Monteillet, Rhone, 2023	24.00	33.00	129.00

ROSE

	125ml	500ml	Bottle
Luberon Rosé, Famille Perrin, Provence, 2024	9.00	29.00	42.00
'Studio' by Miraval, Côtes de Provence, 2024	10.00	35.00	49.00
By.Ott, Domaines Ott, Côtes de Provence, 2024	12.00	39.00	59.00

RED

	125ml	500ml	Bottle
Merlot Wandering River, 2021	8.00	29.00	42.00
Bleeding Heart's Own NZ Merlot			
Côtes du Rhône 'St. Esprit', Delas, Rhône, 2023	8.50	31.00	46.00
Pinot Noir Wandering River, 2022	9.00	32.00	47.00
The Wilson's New Zealand wine			
Saint-Nicolas-de-Bourgueil, Le Clos du Vigneau, 2022	11.00	38.00	55.00
Morgon, Les Charmes, Domaine Jean-Marc Lafont, 2022	12.00	42.00	59.00
Saint-George Saint-Emilion Ch. Macquin, Bordeaux, 2022	13.00	46.00	68.00
Bourgogne Pinot Noir Domaine Faiveley, Burgundy, 2023	14.50	55.00	76.00

FINE RED

	125ml	175ml	Bottle
Langhe, Nebbiolo, Fralu, Bruno Rocca, Italy 2022	18.00	25.00	96.00
Château Le Crock, Saint-Estèphe, Bordeaux, 2017	21.00	30.00	115.00
Nuits-Saint-Georges 'Les Montrozieres', Faiveley, 2022	25.00	35.00	149.00

SWEET, PORT & MADEIRA

	75ml	Bottle
Monbazillac, Jour de Fruit, Domaine de L'Ancienne Cure, 2021	7.00	30.00
Sauternes Château delmond, Bordeaux, 2022 (750ml)	10.00	82.00
Madeira 'Malmsey' 15 Y.O., Blandy's, Portugal (750ml)	12.50	74.00
LBV Port Sandeman, 2019, Portugal (750ml)	8.50	66.00
Tawny Port 10 Y.O., Sandeman, Portugal (750ml)	9.50	74.00
Tawny Port 20 Y.O., Sandeman, Portugal (750ml)	14.00	125.00
Tawny Port 30 Y.O., Sandeman, Portugal (750ml)	20.00	170.00

THE BISTRO

MENU



The Legend of Bleeding Heart Yard

Lady Elizabeth Hatton was the toast of 17th-century London society. Lady Elizabeth was young, beautiful and very wealthy, the widowed daughter-in-law of the famous merchant Sir Christopher Hatton (one-time consort of Queen Elisabeth 1st). Her many and varied suitors included a leading London bishop and a prominent European ambassador.

Invitations to her soirées in Hatton Garden were much sought after, and her annual winter ball on January 26, 1626, was one of the highlights of the London social season.

Halfway through the evening's festivities, the doors to Lady Hatton's grand ballroom were flung open. In strode a swarthy gentleman, slightly hunched of shoulder, with a clawed right hand. The party hushed, for it was Lady Hatton's most recently jilted lover. He took her by the hand and danced her once around the room and through the garden through the double doors.

A buzz of gossip arose. Would Lady Elizabeth and the European Ambassador (for it was he) kiss and make up, or would she return alone?

Neither was to be.

The next morning, her body was found in the cobblestone courtyard-torn limb from limb, with her heart still pumping blood onto the cobblestones. And from thenceforth, the yard was to be known as The Bleeding Heart Yard.

Join the Bleeding Heart Newsletter for events, promos, offers, and more.

Visit www.bleedingheart.co.uk or scan below



LES ENTRÉES

Soupe de legume du jour £7.50
rooftop herbs (V)

Heritage beetroot presse £13.50
whipped feta, sherry honeycomb (vg)

Mediterranean fish soup £12.50
rouille, croutons and Gruyere

Cured Loch Duart Salmon £13.50
Avocado puree, creamed horseradish & cucumber jelly

Cornish crab with fennel, endive & red pepper hummus £15.50
lemon and virgin olive oil

Bayonne ham £13.50
with Charentais melon & bocconcini

Steak tartare £15.50/ £26.50
cornichons, Dijon mustard and toasted sourdough

Foie gras, duck liver & green peppercorn terrine £15.00
toasted brioche

MAIN COURSES

Salmon fishcake, sauce Hollandaise £18.50
buttered spinach

Lobster Tagliolini à la marinière £29.50
garlic & parsley

North Sea Cod fillet £31.50
roasted baby artichokes, bagna cauda & charred broccoli

Roasted Norfolk White chicken £29.50
with grilled asparagus, morel & tarragon veloute

Whole, boned, Cornish black bream £29.50
pommes sauté & sauce vierge

French rabbit leg a la moutarde £28.50
petite pois a' la Française

Burrata & broad risotto £20.50
with garlic leaf pesto (Vg)

SIDE DISHES

All at £6.00

Herbed salad leaves

Green beans

Pommes frites

New potatoes with mint

Gratin Dauphinois

Baguette with Netherend Farm butter £4

V = Vegetarian VG = Vegan

Food and allergies intolerance - before ordering, please speak to member of staff

ET LE BOEUF!

From McAuley Estate Limousin Beef
served with Pierre Koffman fries and a choice of sauce:
Béarnaise, peppercorn or garlic butter

28 day dry-aged rib-eye steak (220g) £39.50

Fillet of beef (220g) £40.00

One-kilo 53 day dry-aged Côte de Boeuf on the bone
for two £55.00 per person

One-kilo 53 day dry-aged Châteaubriand
for two £62.50 per person

DESSERTS (V)

Vanilla crème brûlée £8.50
sable Breton

English raspberry charlotte £10.50
with vanilla ice cream

Glace et sorbet du jour (3 scoops) £9.50
et garni

Twice baked chocolate soufflé (12 mins) £14.50
vanilla ice cream & salted caramel sauce

Apple Tarte Tatin (for Two - £12.50 per person)
pouring cream

Rich chocolate and hazelnut marquise £8.50
with pistachio anglaise

LES FROMAGES

Selection of French unpasteurised cheeses from the board
served with grapes, pickles & crackers
£8.00 for two pieces or £17.00 for five pieces

COFFEE

Espresso/double espresso £3/ £3.50

Americano £3.00

Cappuccino or latte £4.00

Macchiato/double macchiato £3.00/ £4.00

Warm Madeleines £4.50

Chocolate Truffles £4.50

TEA AND INFUSIONS

All at £3

English Breakfast, Peppermint, Earl Grey

Green Tea and Chamomile

An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to staff will be added to your bill.

Prices include VAT