

BEERS

Lager Peroni, Rome, Italy (330ml)	6.00
Pale Ale ‘Mosaic’, Adnams, Southwold, England (440ml)	6.90
Cider Draught, Aspall, Suffolk, England (330ml)	7.00
Lager (Alcohol Free) Bitburger Drive, Germany (330ml)	5.00

CHAMPAGNE

	125 ml	Bottle
Champagne Piper-Heidsieck, Brut NV	16.00	83.00
Gusbourne, Brut Reserve, Kent, England 2022	14.50	79.00
Champagne Louis Roederer, Collection 245 Brut NV	25.00	129.00
Rare Champagne, Millésime 2013	55.00	345.00

WHITE

	125 ml	500ml	Bottle
Sauvignon Blanc Wandering River, 2024	8.50	28.00	39.00
<i>The Wilson’s New Zealand wine</i>			
Chardonnay Wandering River, 2023	9.50	29.00	40.00
<i>The Wilson’s New Zealand wine</i>			
Côtes du Rhône, ‘St. Esprit’, Delas, Rhône, 2023	9.75	32.00	45.00
Aligoté Domaine Perraud, Burgundy, 2024	10.75	39.50	55.00
Riesling ‘Classic’  uille Hugel, Alsace, 2023	11.50	42.00	58.00
Pouilly-Fumé Domaine de Bel Air, Loire, 2024	12.75	46.00	69.00
Bourgogne Chardonnay Faiveley, Burgundy, 2023	14.75	53.00	76.00

FINE WHITE

	125ml	175ml	Bottle
Priorato ‘Coma Calcarì’, Mas d’en Gil, Catalunya, Spain, 2020	16.00	23.00	89.00
Châteauneuf-du-Pape, André Mathieu, 2022	21.00	29.00	119.00
Condrieu, Domaine de Monteillet, Rhône, 2023	24.00	33.00	129.00

ROSE

	125ml	500ml	Bottle
Luberon Rosé, Famille Perrin, Provence, 2025	9.00	29.50	43.00
‘Studio’ by Miraval, Côtes de Provence, 2025	10.00	36.00	49.50
By.Ott, Domaines Ott, Côtes de Provence, 2025	12.50	43.00	59.00

RED

	125ml	500ml	Bottle
Bleeding Heart Syrah, Hawkes Bay, New Zealand 2022	8.75	29.50	42.00
Côtes du Rhône ‘St. Esprit’, Delas, Rhône, 2024	9.00	32.00	47.00
Pinot Noir Wandering River, 2022	9.50	33.00	48.00
<i>The Wilson’s New Zealand wine</i>			
Saint-Nicolas-de-Bourgueil, Le Clos du Vigneau, 2022	11.50	39.00	56.00
Morgon, Les Charmes, Domaine Jean-Marc Lafont, 2022	12.50	43.00	62.00
Saint-George Saint-Emilion Ch. Macquin, Bordeaux, 2023	13.50	49.00	69.00
Bourgogne Pinot Noir Domaine Faiveley, Burgundy, 2023	15.75	54.00	78.00

FINE RED

	125ml	175ml	Bottle
Rioja Reserva  a Ardanza, La Rioja Alta SA 2019	18.00	26.00	99.00
Château Le Crock, Saint-Estèphe, Bordeaux, 2017	21.00	30.00	118.00
Nuits-Saint-Georges ‘Les Montrozieres’, Faiveley, 2022	25.00	35.00	149.00

THE BISTRO
MENU



The Legend of Bleeding Heart Yard

Lady Elizabeth Hatton was the toast of 17th Century London - young, beautiful and extremely wealthy, she was the widowed daughter-in-law of the famous merchant Sir Christopher Hatton (one time consort of Queen Elizabeth Ist). 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, offers, and more.

Visit www.bleedingheart.co.uk

APERITIFS

The Kirs: Imperial (Chambord) or Royal (Crème de Cassis)	£17.00
Classic Dry Martini: vodka or gin, twist or olives	£15.00
Negroni: gin, vermouth & Campari, orange	£14.50
Old Fashioned: bourbon, bitters, orange	£15.00
Aperol Spritz: prosecco, soda & Aperol	£13.00

FIZZ BY THE GLASS

Champagne Piper-Heidsieck, Brut, NV	125ml	£16.00
Gusbourne, Brut Reserve, Kent, England, 2022		£14.50
Champagne Louis Roederer, Collection 245 Brut NV		£25.00
Rare Champagne, Millesime 2013		£55.00

SHERRY

Manzanilla -Sanlúcar de Barrameda ‘Solear’, Barbadillo, Spain (375 ml)	75ml	5.50
Oloroso – ‘Don Gonzalo’ VOS, Jerez, Spain (500 ml)		16.00

TO START

Soupe du jour £7.00
rooftop herbs (V)

Charred Norfolk asparagus, smoked ricotta £14.50
Beetroot tapenade (V)

Mediterranean fish soup £11.50
rouille, croutons and Gruyère

Smoked duck breast £14.50
salade landaise

Loch Duart salmon carpaccio £15.50
pickled cucumber & flowering herbs

Dressed Cornish crab, pink grapefruit, ginger £16.50
& toasted pain d’épices

Les escargots de Bourgogne £13.50
garlic butter

Steak tartare £14.50/ £25.00
cornichons, Dijon mustard and toasted sourdough

Foie gras & green peppercorn terrine £17.00
toasted brioche



Scan to view the allergens

V – Vegetarian VG – Vegan

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

An optional service charge of 12.5% goes entirely to staff will be added to your bill.
Prices include VAT

The Bistro is available for exclusive private events at weekends - email or phone us to find out more and to book at bookings@bleedingheart.co.uk

MAIN COURSES

Salmon fishcake, sauce hollandaise £19.50
buttered spinach

Schnitzel of minted aubergine £21.50
with chickpea & broad bean hummus (Vg)

Scottish lobster linguini £29.50
garlic & parsley

Grilled Scottish lobster half £35.50 /whole £65
pomme frites, salade verte

Tranche of smoked North Sea cod £33.50
Cockle & nettle bourride

Wild halibut fillet £37.50
zucchini risotto & Dattarini tomatoes

French rabbit leg à la moutarde £27.50
petite pois à la Française

Le Poulet Anglaise à la rotisserie £27.50
Summer leaves, roasted artichokes & tarragon vinaigrette

South Down's lamb filet mignon £36.50
Ratatouille rustique & pesto potatoes

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) £42.50

Fillet of beef (220g) £45.00

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

SIDE DISHES

All at £6.00

Wild rocket & plum tomato salad
Green beans

Pierre's Pommes frites
Minted new potatoes

Buttery Broccoli
Baguette with Netherend Farm butter £3.50