



Bleeding Heart
RESTAURANTS

Bistro Dessert Menu

DESSERTS (V)

Vanilla crème brûlée £8.50

Sable Breton

Gariguettes strawberry & lemon pavlova £9.50

crystalised petals & raspberry coulis

Caramelised nougat parfait £10.50

blackberry compote

Glace et sorbet du jour (3 scoops) £9.50

Twice-baked chocolate soufflé (12 mins) £14.50

vanilla ice cream & salted caramel sauce

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

with cream

Rich chocolate mousse £9.50

with sesame orange tuile

LES FROMAGES

*Selection of French unpasteurised cheeses from the board served with
grapes, pickles & crackers*

£4.50 per piece or £21.50 for five pieces

V = Vegetarian VG = Vegan Food and allergies intolerance - before ordering, please speak to our staff about your requirements.

An optional service charge of 12.5%, which goes entirely to staff, will be added to your bill.

Prices include VAT



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SWEET, PORT & MADERIRA

75ml / Bottle

Monbazillac, Jour de Fruit, Domaine de L'Ancienne Cure, 2023

£7 / £30

Sauternes Château Delmond, Bordeaux, 2022 (750ml)

£10 / £82

Madeira Malmsey 15 Y.O., Blandy's, Portugal (500ml)

£12.50 / £74

LBV Port Sandeman, 2019, Portugal (750ml)

£9 / £68

Tawny Port 10 Y.O., Sandeman, Portugal (750ml)

£10.5 / £79

Tawny Port 20 Y.O., Sandeman, Portugal (750ml)

£14.5 / £126

Tawny Port 30 Y.O., Sandeman, Portugal (750ml)

£21 / £174

DIGESTIFS

Hine, 'Rare', VSOP Fine Champagne Cognac £15

Dartigalongue, VSOP Bas-Armagnac £14

Dupont, VSOP Pays d'Auge Calvados £16.50

Poire Williams Tradition, G.Miclo Eau de Vie £17

Have you seen our private spaces? We offer four private dining rooms, perfect for any occasion.
Speak to a member of our events team today to book: bookings@bleedingheart.co.uk