

BAR & ROTISSERIE

Starters

Soup of the day	5.00
Terrine of rabbit and ham hock, apple and raisin chutney, honey mustard dressing	5.50
Welsh Rarebits with keens cheddar and red onion marmelade (V)	5.75
Goat Cheese fritters with spinach, pear, avocado and blood orange salad (V)	6.75
Venison Scotch Egg with pickled shallots, gherkins salad and cranberry relish	5.95
Dill-cured Shetland salmon on warm potato pancake and horseradish	6.50
Crispy fried Cornish Squid, red chilli, coriander and lime	6.95
Dorset white crab, brown crab mayonnaise on toast	9.00

Tavern sharing boards

Selection of charcuterie with cornichons, olives and crusty bread	13.95
Smoked and cured fish with chive sour cream and lemon	13.95

Sandwiches

Roast chicken, sage and onion stuffing	6.95
Salt beef pickle and mustard, rye bread ,coleslaw	7.95
Spit-roasted pork and apple sauce on country loaf	8.25

Bar Snacks

Sea salt nuts and almonds	3.50
Mediterranean olives	3.50

From the Rotisserie

Spit-roasted whole baby chicken, lemon, garlic and rosemary potatoes	12.95
Suckling pig with crackling, green beans, apple and mustard dressing	15.50

From the Sea

Day boat fish of the day (Please ask your waiter)	market price
Fillet of Peterhead Cod in batter with mushy peas, hand cut chips and tartar sauce	12.45
Salmon and haddock fish cake with buttered spinach, tomato relish and capers	11.95
Fillet of Cornish Hake with tender stem broccoli, fennel and brown shrimps	12.95

From the Grill

Chargrilled Lamb Burger with red cabbage slaw, chips and red currant jelly	9.75
Bavette steak 240g with red wine sauce, caramelised onion and chips	14.95
Scottish rib-eye steak 240g field mushrooms with béarnaise sauce and hand cut chips, English watercress	18.95
Grilled calf's liver with mashed potatoes, onion gravy, crispy bacon, sage	15.50

Pies

Our famous Tavern fish pie, gratin potatoes and buttered peas	11.95
Steak Ale and mushrooms with puff pastry crust	12.95

Seasonal Mains

Slow cooked Suffolk lamb shank, spinach, tomato and rosemary jus	16.00
Braised Rabbit Leg with it's own faggot, baby carrots, tarragon sauce	16.00

Vegetarian

Grilled Portobello mushroom risotto with butternut squash, salsa verde	8.50
Roasted Beetroot and goat cheese, hazelnuts and salad	8.50

Side Dishes (All at 3.50)

Green beans, Buttered peas, Green salad
Mash potatoes, New potatoes, Hand-cut chips

Have you tried the Bleeding Heart Restaurant at Number 3 Bleeding Heart Yard and the Bleeding Heart Bistro at Number 7 Bleeding Heart Yard ?

Follow us on Twitter (@bleedingheartyd)! & Facebook (Bleeding Heart Restaurants)!



Cheese 3.50

Brie de Meaux	
Keens very mature Cheddar	
Colston Basset Stilton	
St Maure de Touraine	

Platter of three served with Bleeding Heart own baked bread	9.00
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Desserts 4.95

Warm apple and blackberry crumble and custard	
Sticky toffee pudding with caramel sauce and clotted cream	
Chocolate brownie with pecan nut vanilla ice-cream	
Treacle tart with whisky jersey cream	
Passion fruit cheesecake, raspberry sauce	
Home-made ice creams and sorbets	

Coffees

Espresso	2.00
Café filter	2.50
Tea, tisane	2.50
Cappuccino	3.50

Some dishes may contain nuts

Please tell us if you have any allergies.
VAT is inclusive at current rate
A discretionary 12.5% service Charge



Hawkes Bay

(Our wines offer great taste and very good value)

	Glass 125ML	Carafe 375ML	Bottle
White			
311 Sauvignon Blanc 2013 Gold Medal, "Best value Sauvignon Blanc we tasted" said New York Times	5	11	22
312 Chardonnay 2013 Silver-medal Winner. New Zealand International Wine Show	6	12	24
Red			
571 Trinity 2012 Merlot, Cabernet, Cabernet Sauvignon Silver Medal winner.NZ International Show	6	12	24
580 Syrah 2014 Blue Gold medal and Top 100 Sydney International Wine Show	6	13	26
579 Pinot Noir 2012 Silver Medal winner. New World Wine Awards	6	13	26

Gimblett Gravel

(Fine wines from our premium vineyards, first to gain its own appellation)

	Glass 125ML	Carafe 375ML	Bottle
White			
313 Chardonnay 2011 90 points from Robert Parker's Wine Advocate	7	17	35
316 Marsanne Viognier 2013 18.5 + rated by Raymond Chan	7	17	36
Red			
573 Syrah 2012 Blue Gold medal and Top 100 Sydney International Wine Show	8	19	38
577 The Gimblett 2012 "Best Value Bordeaux blend in the world" said Jancis Robinson MW	8	19	38
576 Tempranillo 2010 93 points from Bob Campbell MW	8	19	38

Champagne and Sparkling

	Glass 125ML	Bottle
136 Raventós I Blanc L'HEUREU 2012 Conca del Riu Anoia, Barcelona, Spain	6	34
312 Champagne Laurent Perrier NV Tours-sur-Marne	9	49

White France

011 Muscadet Sèvre et Maine sur Lie 2014 Melon Blanc, Loire	23
872 Picpoul de Pinet 2014 Grange des Rocs, Languedoc Roussillon	26
852 Réserve de Gassac 2014 Viognier blend, Languedoc Roussillon	28
218 Bourgogne Aligoté 2013 Domaine Henry Prudhon,	29
212 Château de Fontenille Blanc 2013 Sauvignon / Sémillon, Bordeaux blanc	33
017 Vouvray sec 2012 Chenin Blanc, Domaine Gaudron, Loire Valley	37
210 Chablis 2014 Chardonnay, Domaine V. Dampt, Burgundy	45
019 Sancerre 2014 Sauvignon Blanc, Pascal Jolivet, Loire Valley	45
225 St Aubin 1er Cru 2013 Chardonnay, Domaine Henry Prudhon, Burgundy	55

Europe and New World

269 Vinho Verde Quinta de Azevedo 2014 Loureiro, Minho, Portugal	23
012 Bodega Santa Ana Eco Organic 2014 Torrantes, Mendoza, Argentina	25
013 Pinot Grigio Le Vigne 2014 Vignetto Cantarella, Veneto, Italy	30
341 The Padler 2014 Riesling, Marlborough, New Zealand	41
333 Thelema 2014 Sauvignon Blanc, South Africa	34
282 Yardstick Vineyard 2013 Chardonnay, Stellenbosch, South Africa	44
018 Gavi di Gavi La Minaia 2014 Corteze, Nicola Bergaglio Piedmont, Italy	37
020 Albariño Santiago Ruiz 2013 Rias Baixas, Spain	39

Rosé

	Glass	Carafe	Bottle
351 Pinot Noir Rosé 2014 Trinity Hill, Hawkes Bay, NZ	5	12	24
041 Château Sainte Marguerite 2014 Cru Classé de Provence, France			40

Red France

051 Château Laulerie 2013 Merlot, Bergerac, South West	24
054 Côte du Rhône 2014 Grenache/Syrah, Domaine Brusset	26
836 Minervois Tradition 2013 Carignan/Grenache/Syrah, P.Cros, Languedoc	29
892 Beaujolais Traditionnel 2014 Gamay, Domaine du Vissoux	31
451 Château des Gravières 2011 Cabernet Blend, Graves, Bordeaux	35
499 Bourgogne Rouge 2012 Pinot Noir, Domaine Chanson, Burgundy	37
480 Crozes-Hermitage Meysonniers 2013 Syrah, Domaine Chapoutier, Côtes du Rhône	41
407 Château Loudenne Cru Bourgeois 2010 Cabernet Sauvignon / Merlot, Médoc	49
531 Chorey-les-Beaune Rouge 2013 Pinot Noir, Domaine Maillard, Burgundy	54

Europe and New World

621 Santa Rita Gran Hacienda 2013 Cabernet Franc, Valle Central, Chile	24
622 Bodega Norton Finca La Colonia 2013 Barbera, Mendoza, Argentina	25
055 Montes Classic Series 2013 Merlot, Colchagua, Chile	27
847 Meerlust Red 2012 Merlot, Stellenbosch, South Africa	27
053 Humberto Canale 2014 Malbec, Patagonia, Argentina	29
546 Rioja Crianza, Bodegas Lan 2010 Tempranillo, Rioja, Spain	29
556 Chianti Classico Brolio 2012 Sangiovese/Merlot, Barone Ricasoli, Tuscany, Italie	42

Sticky

	Glass	Bottle
909 Noble Viognier 2009 Gimblett Gravels, Trinity Hill, New Zealand	6	29
908 Sauternes Château Delmond 2010 Bordeaux, France	8	62

Port

1601 Sandeman 2009 L.B.V.	5	40
1617 Taylor's 10 Year Old Tawny	8	59

PLEASE ASK TO SEE OUR RESTAURANT FULL WINE LIST