



Bleeding Heart's 37th Birthday Menu

£37

***Amuse Bouche du Jour, Three Courses and
a Glass of Piper-Heidsieck Champagne***

Starters

Trio Of Dorset Crab, Marinated Scottish Salmon And Smoked Salmon With Pink
Pickled Ginger And Lemon Dressing

Rabbit , Ham Hock And Foie Gras Terrine With Apricot And Fig Compote And Grain
Mustard Dressing

Candied Golden And Ruby Beetroot With A Goats Cheese Mousseline
And Toasted Hazelnuts (V)

Main Courses

Herb-Crusted Fillet Of Halibut with new season Scottish Girolles, Parmentier Rosemary
Potatoes and black roe and white wine sauce.

Assiette Of Cheshire Suckling Pig With Pomme Fondant, Heritage Carrots And Apple
Sauce

Slow- Roasted Aubergine With Artichoke, Wild Mushrooms, Celeriac Puree And
Tamarind Sauce (VG)

Desserts

Raspberry Macaron Heart With Raspberry Ice-Cream.

Chocolate And Salted Caramel Delice

Selection Of French Cheese With Grapes and Celery

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

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

BOOK FOR THE BISTRO