

Sunday is special at Bleeding Heart!

Sunday Menu

3 Courses £35

Soupe de Poisson de chez nous with all the trimmings

Seared Tuna on a heritage spring carrot puree with an avocado and herb salsa

Chicken liver parfait with caramelised red onion marmalade and toasted sourdough

Six Escargots with garlic and parsley butter

Soupe de legumes de Saison (V)



Crispy confit pork belly with purple sprouting broccoli, sage and apple sauce

Filet of hake with a fricassee of tri colour English vine cherry tomato and spring greens

The Bistro Classic Fishcake on a bed of spinach with lemon and parsley sauce

Spring pea and broad bean risotto with basil pesto (V)

Slow roasted Aubergine with a wild mushroom and lemon thyme fricassée, Tamarind sauce (Vg)



Wye Valley New season English rhubarb tart with Crème Anglaise

Dark chocolate mousse with candied blood orange

Warm sticky toffee pudding with salted caramel sauce

“Sunday Sundae”
(our Knickerbocker glory)

Selection of three cheeses with bread, grapes and celery (supplement £3.50)

Under 12? We can adapt this menu for children.

Please ask your waiter



Sunday Specials

Roast sirloin of Aged Scottish beef, Yorkshire pudding

+and all the trimmings

Roast maize fed chicken (for two) served with roast potatoes, fine green beans and red wine sauce

Side Dishes £4.50

Fine green beans

Salade verte

Purple sprouting broccoli

Pommes frites

Pommes nouvelles

Roast potatoes

Organic sourdough bread basket with salted butter or olive oil £2.50

Extra Yorkshire pudding and Gravy £1.50

Chef: Julian Marshall

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

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