



## *Bleeding Heart Menu £39.50*

*Marinated Scottish Salmon with shaved fennel, orange salad and toasted pine nuts*

*Chicken liver parfait with apricot compote and toasted sourdough*

*Soupe de legumes with vegetables crisp (VG)*



*Filet of Hake with a fricassee of tri-colour English  
vine cherry tomatoes and spring greens*

*Roast Maize fed chicken, herbs de Provence, lemon and garlic, vegetables and herbs  
risotto*

*Gnocchi, ratatouille, shaved Parmesan (V)*



*Pavlova with mix of fresh berries, vanilla cream*

*White chocolate cheesecake with trinity poached apricot*

*Selection of Farmhouse cheeses with grapes  
and celery*



*Café and Petits fours*

*Some dishes may contain nuts- please tell us if you have any allergies*  
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be  
added to your bill.



## *Bleeding Heart Menu £47.50*

*Cornish crab and avocado tian with cucumber, tomato and dill*

*Crispy Duck, Watermelon and Spiced Ginger Salad*

*Croustillant of goat's cheese with aubergine and sundried tomato  
and basil(V)*



*Fillet of seabass with Provençal vegetables and basil*

*Roast rump of lamb caramelised root vegetables and Bleeding  
Heart roof top rosemary jus*

*Roast Fillet of Charolais Beef, confit shallots and garlic red wine sauce  
(Supplement £5.00)*

*Slow roasted aubergines with wild mushrooms, and lemon  
thyme fricassee tamarind sauce (VG)*



*Dark chocolate delice, caramelised hazelnuts, cherries.*

*Classic Lemon tart with Raspberry coulis*

*Selection of Farmhouse cheeses with grapes  
and celery*



*Café and Petits fours*

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