

## SUNDAY LUNCH

2 COURSES £30

3 COURSES £35

### STARTERS

Chilled gazpacho, cucumber concasse, garlic croutons, chive oil (V)

Salmon tartare, black sesame, cucumber, aubergine chips, lemon dressing

Chicken liver and foie gras parfait, apricot compote, homemade brioche

Watermelon and feta salad, chickpeas, cucumber, mix leaves, sweet mustard dressing (V)

### MAIN COURSES

Half grilled Scottish Lobster with frites, salad and aioli (supplement £5)

Atlantic cod, mussels, summer vegetables, new potatoes, beurre blanc sauce

Classic Bistro fishcake, samphire, crayfish sauce

Slow-cooked aubergines, tamarind, roasted onions, white bean purée (Vg)

### *Sunday Roasts*

*With all the trimmings, roast potatoes, Yorkshire pudding and gravy*

Half roast maize fed chicken served with roast potatoes, fine green beans and red wine sauce

Roast sirloin of Aged Scottish beef, Yorkshire pudding and all the trimmings

Roast suckling pig with crackling, Bramley apple puree, seasonal vegetables, red wine sauce

### **Et Le Boeuf !**

Served with frites and a choice of sauce  
Béarnaise, peppercorn or garlic butter

*including your choice of starter or dessert*

**Pure bred Hereford Rib-Eye steak dry aged for 25 days (240g)**  
Portobello mushroom, grilled tomato, salade verte £34

**One-kilo Pure bred Hereford Côte de boeuf on the bone,**  
dry aged for 35 days, for two  
£39.50 per person



### SIDE DISHES

All at 4.5

Salade verte

Pommes frites

Haricots verts

Pommes nouvelles

Legumes de saison

Roast potatoes

Extra Yorkshire pudding and Gravy £1.50

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

### DESSERTS

Dark chocolate delice, caramelised hazelnuts, cherries

Tarte au citron

White chocolate cheesecake with poached apricot

“Sunday Sundae” (our Knickerbocker glory)

Selection of Farmhouse cheeses with grapes and celery (supplement £3.5)

### CHILDREN'S MENU

£12.50 FOR 2 COURSES

Choice of:

Mini beef roast,

Breaded chicken goujons & chips,

Cod goujons & frites

Gnocchi with tomato sauce and Parmesan

and

Sunday Sundae

(our Knickerbocker glory)

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

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

## APERITIF & COCKTAIL

Kir Imperial

Champagne Piper Heidsieck and Chambord black Raspberry liqueur

Classic Martini

Your choice of Vodka or Gin with a twist or an olive

Negroni

Beefeater, Martini Rosso and Campari, Ice, Orange Peel

Bleeding Heart Bloody Mary

Bleeding Heart spice mix, Vodka Kalinska

Aperol Spritz

Aperol, Prosecco Ca di Alte, soda and orange slice

## BEER

Adnams Mosaic Pale Ale, Suffolk (330ml)

Bittburger Premium Pils, Germany (330ml)

Adnams Wild Wave cider, Suffolk (330ml)

Adnams Ghost Ship 0.5% (330ml)

## WINE BY THE GLASS

### CHAMPAGNE AND SPARKLING

	125ml	Btl
Champagne Piper-Heidsieck, Cuvée Brut NV	13	59
Gusbourne Estate Rosé, Kent, England 2016	14	69
Prosecco Spumante Ca di Alte, Italy NV	7	36

### WHITE

	175ml	500ml	Btl
Sauvignon Blanc, Trinity Hill, Hawkes Bay, NZ 2020	8	20	29
Alvarinho Reserva, Azevedo, Portugal 2019	9	23	34
Kamptal Grüner Veltliner, Loimer, Lower Austria 2019	10	29	39
Macon chardonnay Villages, Domaine Perraud, 2019	12.5	35	46
Sancerre, Pascal Jolivet, Loire Valley 2020	13.5	40	54

### ROSE

	175ml	500ml	Btl
Luberon Rosé, Famille Perrin, 2019	8.5	22	31
Studio de Miraval, Côtes de Provence, 2020	9.75	28	39
Domaine Ott “Clos Mireille”, Côtes de Provence 2020	21	60	85

### RED

	175ml	500ml	Btl
Syrah IGP. Baron de Badassière, Languedoc 2018	8	20	29
Trinity Hill “The Trinity”, Hawkes Bay, New Zealand 2019	8.5	22	32
Chinon, Château Coudray-Montpensier, Loire 2018	11	31	42
Château Macquin, St George St Emilion, Bordeaux 2018	13.5	40	54
Bourgogne Pinot Noir Les Ursulines, J.C. Boisset 2019	14.5	42	57

### FINE

	125ml	175ml	Btl
Chateauneuf du Pape, Blanc, Chateau de La Nerthe 2018	16	22.5	95
Château Calon Ségur, 3ème Cru, St Estèphe, Bordeaux 2011	22	31	125

### SWEET & FORTIFIED

	75ml	Btl
Riesling Late Harvest Mount Horrock, Australia (37.5cl)	11	52
Sauternes, Château Delmond, Bordeaux 2016 (75cl)	8	65
Madeira Malmsey 10 years old, Blandy's	7	45
Sandeman LBV Port (75cl)	6	44
Sandeman 10 Year Old Tawny Port (75cl)	8	60

CHAMPAGNE	Gls 125ml	Btl
Champagne Piper-Heidsieck, Cuvée Brut	13	59
Champagne Devaux Cuvée D, Aged 5 Years		81
Champagne Charles Heidsieck Brut reserve		85
Champagne Louis-Roederer brut		88
Champagne Pol Roger Brut Reserve		95
Champagne Perrier Jouet Grand Brut		99
Champagne Bollinger Special Cuvée		109
Champagne Charles Heidsieck Brut Millésimé 2012		159

Champagne Piper-Heidsieck Rosé Brut Sauvage		75
Champagne Moët et Chandon Rosé Imperial Brut		95
Champagne Krug, Grande Cuvée Rosé		395

ENGLISH SPARKLING WINES	Gls 125ml	Btl
Gusbourne Estate Rosé, Kent, England 2016	14	69
Gusbourne Estate Brut, Kent, England 2016		59
Rathfinny Estate, Brut, Southern England 2016		62
Nyetimber Classic, Southern England		75
Bride Valley Blanc de blancs, Dorset, England		81

SPARKLING WINES	Gls 125ml	Btl
Prosecco Spumante Ca di Alte, Italy	7	36
Crémant de Bourgogne Extra Brut, Aladame		47

WHITE WINES		
Picpoul de Pinet, Baron de Badassiere, Languedoc 2020		30
Pinot blanc, Domaine Schlumberger, Alsace 2017		31
Chardonnay, Domaine Laroche, Languedoc 2019		37
Albarino Martin Codax, Rias Baixas, Spain 2019		45
Marsanne Viognier, Trinity Hill Gimblett gravel, Hawkes Bay, NZ 2018		48
Sauvignon Blanc, Te Wa, Ata Rangī, Martinborough NZ 2018		49
Chardonnay Piodilei, Pio Cesare, Langhe, Italy 2016		52
Ribeiro `Manar dos Seixas`, Gallina de Piel, Galicia, Spain 2018		52
Chablis Village, Domaine Billaud Simon 2018		56
Rioja Blanco Reserva Viña Gravona, Bod. R.L de Heredia, Spain 2010		62

ROSE SELECTION		
Luberon Rosé, Famille Perrin, 2019		31
Studio de Miraval, Côtes de Provence, 2020		39
Domaine Ott "Clos Mireille", Côtes de Provence 2020		85

RED WINES		
Sangiovese, Terre di Chieti, Fantini Farnese, Tuscany, Italy 2019		30
Pinot Noir Trinity Hill, Hawkes Bay, New Zealand 2019		32
Malbec Amalaya Valle Calchaqui, Argentina 2019		36
Côtes du Rhône rouge, Famille Perrin 2018		37
McLaren Vale Shiraz/Viognier, Willunga 100, South Australia 2018		38
Chianti Rufina, Selvapiana, Tuscany, Italy 2019		46
Crozes Hermitage "Les Launes", Domaine Delas, Rhône 2018		49
Les Hauts de Perganson, 2 <sup>nd</sup> wine, Médoc 2015		52
Lubéron, Château de La Verrerie, Southern Rhône 2016		59
Meerlust Rubicon, Stellenbosch, South Africa 2016		62
Etienne Courtois Les Cailloux du Paradis "Racine" Loire Valley 2013		72
Anjou Cabernet Franc "Clau de Nell", Anne Claude Leflaive 2016		79
Chorey Les Beaunes, Domaine Tollot Beaut 2017		85
Barolo Giacomo Fenocchio, Piemonte 2014		105

DESSERT WINES		Btl
Côteaux du Layon Langlois Château (375ml)		29
Riesling Nectari VT, Torres, Chile (375ml)		32
Gewurztraminer VT Schlumberger (750ml)		65
Vin Santo, Isole e Olena 2006 (375ml)		90

PORT		Btl
Port Graham's Quinta dos Malvedos (375 ml)		39
Port Fonseca Guimaraens 2004 (750ml)		75

MADEIRA		Btl
Madeira Malmsey 10 years old		47
Madeira Blandy's 10 Y.O. Sercial (500 ml)		47
Madeira Blandy's 15 Y.O. Malmsey (500 ml)		75
Madeira H&H, 2000, Bual Single Harvest (750ml)		95
Madeira Blandy's 20 Y.O. Terrentez (500 ml)		118

COFFE AND TEA			
Espresso	£2.00	English Breakfast	£2.50
Double espresso	£3.00	Peppermint	£2.50
Americano	£2.50	Earl Grey	£2.50
Cappuccino	£3.50	Green tea	£2.50
Latte	£3.50	Chamomile	£2.50
Noisette	£2.50		
Large macchiato	£3.50		

# BLEEDING HEART BISTRO MENU

