APPETISERS

Saucisson Sec and Olives	£2.50
Basket of organic sourdough bread and salted butter or olive oil	£ 2.50

STARTERS

Soupe de Poisson de chez nous, gruyere cheese, croutons, rouille	£9.50
Cornish crab, avocado and tomato tartine	£12.50
Hot & cold smoked salmon with potato salad & coddled quails' egg	£11.50
Escargots (6) with garlic and parsley butter	£7.50
Chicken liver and foie gras parfait, red onion marmalade, homemade brioche	£11.50
Warm salad of confit duck leg, new potatoes, broad beans, & bacon dressing	£12.50
Rainbow beetroot carpaccio, whipped feta cheese with walnut & Sherry vinaigrette (V)	£10.50

MAIN COURSES

Bleeding Heart's Fishcake Florentine with poached egg, sauteed spinach Hollandaise sauce	£16.95
Loch Duart salmon steak confit, with tomato Bearnaise and broccoli	£22.50
Crispy-skinned seabass fillet, braised fennel and olives, pommes purée	£24
Roasted Cod fillet on a Lobster and crayfish Risotto	£26.50
Confit belly of Suffolk pork with braised red cabbage, honey roasted parsnips, thyme roasting juices	£22.50
Coq au vin "Grand mère", pommes purée	£18.50
Braised rabbit a la mourtarde, petits pois a la Française	£22
Rump of English Lamb en Cassoulet with haricots blancs and baby carrots	£27
Risotto verde of pea shoots and wild garlic leaves (V)	£17
Slow-cooked aubergine, tamarind, wild mushrooms, white bean purée (Vg)	£15

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

Bleeding Heart RESTAURANTS ESTABLISHED 1983

Et Le Boeuf !

From a Hereford Herd, grassfed in Shoreham Kent

served with Pierre Koffman fries and a choice of sauce: Béarnaise, peppercorn or garlic butter

28 Day Dry-aged Rib-Eye steak (250g)
£32

Fillet of beef (240g)
£35.50

One-kilo 53 days Châteaubriand,
for two
£40.00 per person

SIDE DISHES

All at £4.5

Epinards a la creme	Ratatouille
Haricots verts	Gratin Dauphinois
Tenderstem broccoli	Pomme frites
Salade verte	Pommes puree
Petit pois a la Française	Jersey Royals

LES FROMAGES

£3.50 per piece

Served with crackers, bread, grapes, and chutney

DESSERTS

All at £7 (sauf les glaces)

Vanilla creme brulee

Tarte au citron de Chez Nous, cassis sorbet

Raspberry and almond tart with praline ice cream

Gooseberry crumble with vanilla ice cream

Chocolate fondant, salted caramel

Glaces et sorbets du jour (£2 la boule)

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

APERITIF

The Kirs: Imperial or Royal Chambord (Raspberry Liqueur) or Crème de Cassis top up with Champagne Piper Heidsieck Brut	13.5
Classic Dry Martini Vodka (or Gin), twist or olives.	10
Aperol Spritz Aperol, Prosecco & Soda, Organge Slice.	8
Negroni Gin, Vermouth & Campari.	12
The Maries: Virgin or Bloody Spice Mix & Tomato Juice / Vodka (or Gin), Spice Mix & Tomato Juice	5 / 7.5

BEER

Lager, Heineken, Amsterdam, Holland (330ml)	4.5
IPA, 'Punk', Brewdog Brewery, Ellon, Scotland (330ml)	6.5
Cider, 'Wild Wave', Adnams Brewery, Suffolk, England (330ml)	4
Alcohol Free Lager, Peroni 'Libera' 0.0%, Rome, Italy (330ml)	4

WINE BY THE GLASS

CHAMPAGNE & SPARKLING	125ml	Btl	Mag
Champagne Piper-Heidsieck, Cuvée Brut, NV	13.5	63	120
Prosecco, Extra Dry, Ca' di Alte, Veneto, Italy, NV	7	36	

WHITE	175ml	500ml	Btl
Sauvignon Blanc, Pacal Jolivet, Touraine, Loire, 2020	8.5	22	33
Chardonnay, Trinity Hill, Hawkes Bay, NZ, 2020	9	23	34
Côtes du Rhône, Blanc 'Nature', Famille Perrin, Rhône, 2020	10	29	39
Pinot Blanc, 'Les Princes Abbés', Schlumberger, Alsace, 2017	10.5	30	41
Bourgogne Aligoté, 'Loeuvre de Perraud', Dom. Perraud, 2020	11	31	43
Montagny, Domaine Faiveley, Burgundy, 2019	14	39	54
Pouilly Fumé, Domaine de Bel Air, Loire, 2020	14.5	40	56

ROSE	175ml	500ml	Btl
Luberon, Rosé, Famille Perrin, 2020	8	22	31
'Studio' by Miraval, Côtes de Provence, 2020	10	29	39
'Clos Mireille', Domaine Ott, Côtes de Provence, 2020	21	60	85

RED	175ml	500ml	Btl
Pinot Noir, Trinity Hill, Hawkes Bay, NZ, 2018	8.5	22	33
'The Trinity' Red Blend, Trinity Hill, Hawkes Bay, NZ, 2018	9	23	34
Côtes du Rhône, 'St. Esprit', Domaine Delas, Rhône, 2020	10	29	39
Chinon, Château Coudray-Montpensier, Loire, 2018	11	31	42
Château Macquin, Saint-Georges-Saint-Émilion, 2018	14	39	54
Les Hauts de Perganson, Cru Bourgeois, Haut-Médoc, 2015	14.5	40	56
Bourgogne Pinot Noir, Domaine Faiveley, Burgundy, 2019	15	42	59

FINE	125ml	175ml	Btl
Chablis 1er Cru, 'Les Lys', Daniel Etienne Defaix, 2006	21	31	120
Brunello di Montalcino, Castglion del Bosco, 2015	22	33	125
Châteauneuf-du-Pape, 'Les Chapouins', Famille Perrin, 2012	28	42	167

SWEET & PORT	75ml	Btl
Muscat de Beaumes de Venise, Delas, Rhône, 2019 (375ml)	6	29
LBV Port, Sandeman, 2016 (750ml)	6	51
10 Y.O., Tawny Port, Sandeman (750ml)	8	60
Sauternes, Château Delmond, 2016 (750ml)	9	69
Riesling, `Cordon Cut`, Mount Horrock, AUS, 2021 (375ml)	14	68