

# Menu



A GLASS OF CHAMPAGNE PIPER-HEIDSIECK RESERVE BRUT  
WITH AMUSE-BOUCHE DU SOIR

## TO START

Lobster Cocktail "Marie Rose" Nori Tuile  
Foie gras Terrine, caramelised orange compote & Madeira jus  
Rainbow Beets with cour de cheve (Vg)

## TO FOLLOW

Guinea fowl breast with pink fir potato gnocchi,  
smoked cauliflower, Girolles & pomegranate reduction  
Sea bass fillet with caviar pomme mousseline,  
asparagus and Squid Ink  
Cep and chive risotto with truffle oil & parmesan shavings (V)

## TO FINISH

Valhrona chocolate fondant with creme mousseline  
Vanilla & passion fruit crème brulee tartlet  
Gateau fromage blanc with cassis compote



**£57.50**

**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 staff, will be added to your bill To confirm your booking, Bleeding Heart Bistro requires a pre-payment of £57.50 per person.**