

# Private Dining at No 1 Dining Room

*by  
Bleeding Heart*





# About Bleeding Heart

Nestled in Bleeding Heart Yard, a stones throw away from Farringdon Station and Chancery Lane Station, stands that much-loved Bistro and Wine Bar & Grill. Bleeding Heart has been providing fantastic food and sublime service at outstanding value for almost 40 years.

In addition to the Bistro and Wine Bar & Grill, Bleeding Heart boasts 4 private dining spaces, which are all bursting with character. The Parlour, Wine Cellar and No 1 Dining Room, with the Crypt just round the corner.





# Saturday Party Packages

Whilst the Bleeding Heart Bar & Grill is open to the public Monday - Friday.

On Saturday the bar combines with our No 1 Dining Room to create the perfect venue for parties of up to 50.

There is the perfect setting on the ground floor for drinks, as well as access to the idyllic cobbled yard for drinks outside (weather permitting!).

Then you can head on downstairs to the No 1 Dining Room, for your 3 course feast.

For a limited time only for all private parties taking place from now until 31st August, we are also offering complimentary Champagne as a welcome drink for the entire party!



# SILVER PACKAGE 2023



£85 PER PERSON

Welcome glass of  
Gusbourne, Brut Reserve, Ashford, Kent, England,  
2019

3 canapes per person

3 course meal

Half a bottle of house wine

3 courses from menu 1

Tea, coffee & petit fours

# GOLD PACKAGE 2023



£120 PER PERSON

Welcome 2 glasses of  
Champagne Piper-Heidsieck, Cuvée, Brut, NV

4 canapes per person

3 course meal

Half a bottle of:  
Côtes du Rhône, Blanc, Domaine Delas, Rhône,  
France, 2021

Côtes du Rhône, Rouge, 'Saint Esprit', Delas, Rhône,  
France, 2021

3 courses from menu 2

Tea, coffee & petit fours

*Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill.*



# CANAPE MENU



3 CANAPÉS PER PERSON £9  
6 CANAPÉS PER PERSON £16.50

## MEAT

### HOT

Caramelised boudin blanc with onion marmalade & apple compote  
Duck cassoulet mushroom cups with parsley crust  
Steak frite 'on a stick', sauce béarnaise  
Rabbit, chorizo & smoked garlic croquettes

### COLD

Chicken Coronation on toasted onion croustade  
Ham & parsley rilette with a spice pear chutney  
Ficelle of foie gras on toasted brioche with griottine cherries

## FISH

### HOT

Tiger prawn paella with black garlic espuma  
Seared scallops with mangelista black pudding  
Smoked haddock & salmon fishcakes with preserved  
lemon mayonnaise  
Crab & Gruyère goujeres

## VEGETABLE

### HOT

Wild mushroom duxelle & quail eggs hollandaise  
Goats cheese, rosemary & olive 'arrancini'  
Roscoff onion tartlet with preserved tomatoes  
Honey roasted figs & Reblochon Tartiflette

### COLD

Banderillas of vegetable 'A La Grecque' with saffron aioli (VG on request)  
Enoki mushroom bundles with spiced plums and mouli radish (VG)  
Pepperonata vol-au-vent with basil  
Heritage rainbow beetroot and goats cheese croustade (VG on request)

**PLEASE NOTE THAT OUR MENUS AND THEIR PRICES ARE SUBJECTS TO SEASONAL CHANGES.**

# SPRING PRIVATE DINING MENU

## 2023



£49.50

### STARTERS

**Duck rillettes**  
orange & pistachio

**Smoked Atlantic prawn cocktail**  
avocado & Romaine lettuce

**Roasted beetroot, courgette & aubergine**  
feta mousseline (VG)

### MAINS

**Coq au vin de la grand-mère**

**Cornish Cod steak**  
hispi cabbage & samphire

**Asparagus & pea shoot risotto**  
pecorino shavings (VG on request)

### DESSERTS

**Vanilla crème brulee (V)**

**Chocolate delice, salted caramel roche (V)**

**Slow baked pineapple and coconut ice cream (VG)**

### CAFÉ FILTRE, PETIT FOURS

*Some dishes may contain nuts- please tell us if you have any allergies  
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your bill.*

***Menus are subject to change due to seasonality and product availability***



# SPRING PRIVATE DINING MENU 2

## 2023



£65

### STARTERS

**Foie gras duck & green peppercorn terrine**  
toasted brioche

**Loch Duart salmon pave**  
avocado & cucumber cordon

**Artichoke and parsley ravioli**  
broad bean & pea ragout (V)

**Soup du Jour (VG)**

### MAINS

**Lamb fillet**  
vine tomato tart tatin, black olive & basil jus

**Chicken paillard**  
red pepper & tomato compote

**Tranche of halibut**  
crushed new potatoes & shrimps

**Asparagus & pea shoot risotto**  
pecorino shavings (VG on request)

**Scotch beef fillet**  
crushed Jersey royale salaraise potatoes, tenderstem broccoli & summer truffle  
jus (£10 supplement)

### DESSERTS

**Rhubarb Cheesecake (V)**

**Raspberry & white chocolate, mille feuille (V)**

**Selection of cheeses, grapes, crackers & chutney (V)**

**Slow baked pineapple and coconut ice cream (VG)**

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# EXAMPLE WINE LIST



## CHAMPAGNE & SPARKLING

	<b>BT L</b>	<b>MAGNUM</b>
Champagne Piper-Heidsieck, Cuvée Brut, NV	<b>£71</b>	<b>£139</b>
Champagne Piper-Heidsieck, Cuvée Sauvage, Brut Rosé, NV	<b>£91</b>	
Gusbourne, Brut Reserve, Ashford, Kent, England, 2018	<b>£69</b>	
Prosecco, Extra Dry, Ca' di Alte, Veneto, Italy, NV	<b>£36</b>	

## WHITE

Sauvignon Blanc, Thierry Delaunay, Val de Loire, France, 2022	<b>£31</b>
Viognier, Mas La Chevalière, Pays d'Oc, Languedoc, France, 2022	<b>£38</b>
Côtes du Rhône, Blanc 'Nature', Famille Perrin, Rhône, France, 2021	<b>£39</b>
Bourgogne Aligoté, Domaine Perraud, Burgundy, France, 2021	<b>£43</b>
Chardonnay, Trinity Hill, Gimblett Gravels, New Zealand, 2020	<b>£51</b>
Pouilly Fumé, Domaine de Bel Air, Loire, France, 2021	<b>£57</b>
Chablis, Domaine Billaud-Simon, Burgundy, France, 2020	<b>£69</b>
Pouilly Fuissé, 'Clos Marie', La Soufrandise, Burgundy, France, 2021	<b>£75</b>
Château Lamothe-Bouscaut, Blanc, Pessac-Leognan, Bordeaux, France, 2019	<b>£92</b>
Montagny 1er Cru, 'Découverte', Stéphane Aladame, Burgundy, France, 2021	<b>£99</b>
Châteauneuf-du-Pape, Blanc, 'Les Sinards', Famille Perrin, Rhône, France, 2019	<b>£115</b>
Meursault, Domaine Faiveley, Burgundy, France, 2019	<b>£146</b>

## ROSE

Luberon, Rosé, Famille Perrin, France, 2022	<b>£34</b>
'Studio' by Miraval, Rosé, Côtes de Provence, France, 2022	<b>£45</b>

## RED

Pinot Noir, Trinity Hill, Hawkes Bay, New Zealand, 2021	<b>£33</b>
The Trinity (Merlot Blend), Trinity Hill, Hawkes Bay, New Zealand, 2018	<b>£34</b>
Côtes du Rhône, Rouge, 'Saint Esprit', Delas, Rhône, France, 2021	<b>£39</b>
Chinon, Château Coudray-Montpensier, Loire, France, 2020	<b>£42</b>
Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2019	<b>£56</b>
Les Hauts de Perganson, Haut-Médoc, Bordeaux, France, 2016	<b>£56</b>
Bourgogne, Pinot Noir, Domaine Faiveley, Burgundy, France, 2021	<b>£64</b>
Château Larose -Trintaudon, Cru Bourgeois, Haut-Médoc, Bordeaux, France, 2018	<b>£69</b>
2nd Pez, Château de Pez, St-Estèphe, Bordeaux, France, 2019	<b>£71</b>
Mercury 1er Cru, 'Les Puillets', Domaine du Château Philippe Le Hardi, Burgundy, France, 2020	<b>£104</b>
Vivens, 2nd wine of Château Durfort-Vivens, 2ème Cru Classé, Margaux, Bordeaux, France, 2015	<b>£110</b>
Santenay 1er Cru, 'Les Maladières', Jean-Claude Boisset, Burgundy, France, 2019	<b>£135</b>

## SWEET & PORT

Moscato d'Asti, G.D. Vajra, Asti, Piemonte, Italy, 2021	<b>£49 (750ml)</b>
LBV Port, Sandeman, Portugal	<b>£55 (750ml)</b>
10 Y.O. Tawny Port, Sandeman, Portugal	<b>£65 (750ml)</b>
Sauternes, Château Delmond, Bordeaux, France, 2018	<b>£75 (750ml)</b>

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