

APERITIFS

The Kirs Imperial (Chambord) or Royal (Crème de Cassis)	13.50
Classic Dry Martini vodka or gin, twist or olives	from 10.00
Aperol Spritz Aperol, Prosecco & soda, orange slice	8.50
Negroni gin, vermouth & Campari, orange slice	12.00
The Marys virgin or bloody	5.00 / 7.50

BEERS

Lager Peroni, Rome, Italy (330ml)	6.00
IPA 'Punk', Brewdog Brewery, Ellon, Scotland (330ml)	7.50
Cider Draught, Aspall, Suffolk, England (330ml)	6.50
Lager 0.0% (Alcohol Free) Peroni 0.0%, Rome, Italy (330ml)	5.00

WINE BY THE GLASS

	125ml	Bottle
Champagne Piper-Heidsieck, Cuvée Brut, France, NV	13.50	71.00
Gusbourne , Brut Reserve, Kent, England, 2019	11.50	63.00
Prosecco Extra Dry, Ca' di Alte, Veneto, Italy, NV	7.00	36.00

WHITE

	125ml	500ml	Bottle
Sauvignon Blanc T. Delaunay, Val de Loire, 2022	7.00	24.00	35.00
Chardonnay Trinity Hill, Hawkes Bay, NZ, 2021	8.00	28.00	39.00
Côtes du Rhône Blanc 'Nature', Fam. Perrin, Rhône, 2022	8.50	32.00	43.00
Aligoté Domaine Perraud, Burgundy, 2022	9.00	34.00	47.00
Riesling 'Classic', Famille Hugel, Alsace, 2022	10.00	36.00	49.00
Pouilly Fumé Domaine de Bel Air, Loire, 2022	12.00	43.00	61.00
Bourgogne Chardonnay Faiveley, Burgundy, 2020	13.50	45.00	64.00

FINE WHITE

	125ml	175ml	Bottle
Château Lamothe-Bouscaut, Blanc, Pessac-Leognan , 2019	18.00	23.00	92.00
Chablis 1er Cru 'Beuroy' Laurent Tribut, France, 2020	28.00	35.00	137.00

ROSE

	125ml	500ml	Bottle
Luberon Rosé, Famille Perrin, Provence, 2022	7.00	24.00	35.00
'L'Exuberance' du Clos Cantenac, Bordeaux Rosé , 2022	8.00	28.00	39.00
'Studio' by Miraval, Côtes de Provence , 2022	9.00	34.00	46.00
By.Ott, Domaines Ott, Côtes de Provence , 2022	11.00	38.00	55.00

RED

	125ml	500ml	Bottle
Pinot Noir Trinity Hill, Hawkes Bay, NZ, 2021	7.50	26.00	37.00
Côtes du Rhône 'St. Esprit', Delas, Rhône, 2021	8.00	28.00	39.00
Chinon Château Coudray-Montpensier, Loire, 2021	8.50	32.00	43.00
Nero d'Avola 'Sherazade', Donnafugata, Sicily, Italy, 2021	9.00	34.00	47.00
Cigales Reserva 'Museum', Finca Museum, Spain, 2016	10.00	37.00	53.00
Saint-George Saint-Emilion Ch. Macquin, Bordeaux, 2020	12.00	42.00	59.00
Bourgogne Pinot Noir 'Les Ursulines', J.C. Boisset, 2022	14.00	46.00	66.00

FINE RED

	125ml	175ml	Bottle
Pinot Noir, 'Grossi Laüe', Famille Hugel, Alsace , 2012	21.00	28.00	115.00
'Vivens', Ch. Durfort-Vivens, 2ème CC, Margaux , 2016	23.00	30.00	120.00

SWEET AND PORT

	75ml	Bottle
Muscat de Beaufort de Venis , Delas, Rhône, France, 2021 (375ml)	7.00	31.00
LBV Port , Sandeman, 2018, Portugal (750ml)	7.50	59.00
Tawny Port , 10 Y.O., Sandeman, Portugal (750ml)	8.50	67.00
Sauternes , Château Delmond, Bourdeaux, France, 2018 (750ml)	9.00	79.00
Tawny Port , 30 Y.O., Sandeman, Portugal (750ml)	19.00	170.00

THE BISTRO

MENU



The legend of Bleeding Heart Yard

Lady Hatton and Bleeding Heart

Lady Elizabeth Hatton was the toast of 17th century London society. The widowed daughter-in-law of the famous merchant Sir Christopher Hatton (one time consort of Queen Elisabeth 1st), Lady Elizabeth was young, beautiful and very wealthy. Her suitors were many and varied, and included a leading London bishop and a prominent European ambassador.

Invitations to her soirées in Hatton Garden were much sought after and her annual winter ball on January 26, 1626 was one of the highlights of the London social season.

Halfway through the evening's festivities, the doors to Lady Hatton's grand ballroom were flung open. In strode a swarthy gentleman, slightly hunched of shoulder, with a clawed right hand. The party hushed, for it was Lady Hatton's most recently jilted lover. He took her by the hand, danced her once around the room and out through the double doors into the garden.

A buzz of gossip arose. Would Lady Elizabeth and the European Ambassador (for it was he) kiss and make up, or would she return alone?

Neither was to be.

The next morning her body was found in the cobblestone courtyard-torn limb from limb, with her heart still pumping blood onto the cobblestones. And from thenceforth the yard was to be known as The Bleeding Heart Yard.

LES ENTRÉES

Les escargots "Bourguignonne" £11
garlic herb crust

Ribbons of Charentaise melon & Bayonne ham £12.50
beaume de Venise dressing

Foie gras duck liver & green peppercorn terrine £14.50
toasted brioche

Mediterranean fish soup £6.50
rouille & croutons

Seared tuna loin "a la Niçoise" £12.50
fine beans, egg, olives, marinated anchovies

Confit Loch Duart salmon Pave £12.50
summer blossom salad, avocado, rainbow radishes

Cornish crab & heritage tomato salad £14.50
flat leaf parsley, lemon

Rainbow salad of beetroot & summer squash £10
feta mousseline (Vg)

Courgette flower fritter £12
lemon, ricotta (V)

MAIN COURSES

Rabbit leg Fricasse £21.50
petit pois a la Français, mustard sauce

Chargrilled Cumbrian lamb rump £24.50
minted gremolata crust, confit tomato, aubergine caviar

Lemon and rosemary roasted Norfolk Chicken £25.50
asparagus, broad bean pea, tarragon nage

Salmon & crab fishcake, hollandaise £15.50
buttered spinach

Roasted Monkfish, samphire £23.50
saffron, tomato risotto

Troncon of Cornish Halibut £27.50
sauce choron

Grilled Scottish Lobster with herb butter £30
fries, watercress salad

Roasted tomato, spinach, pine nut risotto £17.50
Roquefort (V)

SIDE DISHES

All at £4.75

Rocket leaf salad
Fine beans

Charred summer squash
Tender stem broccoli
Pommes frites
Buttered new potatoes

V = Vegetarian VG = Vegan

Food and allergies intolerance - before ordering please speak to member of staff

ET LE BOEUF!

From Aberdeen Angus Limosin Beef
served with Pierre Koffman fries and a choice of sauce:
Béarnaise, peppercorn or garlic butter

28 day dry-aged rib-eye steak (250g) £35

Fillet of beef (240g) £37.50

One-kilo 53 day dry-aged Côte de Boeuf on the bone
for two £45.00 per person

One-kilo 53 day dry-aged Châteaubriand
for two £50.00 per person

DESSERTS

Warm madeleines £4.50

All at £7.50

Apple tarte fine
Vanilla ice cream

Elderflower and lemon posset
Langue du chat

Chocolate delice
cherry compote

Classic crème brulee
Almond tuile

Oeufs a la neige
Crème Anglaise, praline

Glaces et sorbets du jour £2.00 la boule

LES FROMAGES

£8.00 for two pieces or £17.00 for five pieces

Served with crackers, bread, grapes and chutney

COFFEE

Espresso/double espresso £2.00/£3.00

Americano £2.50

Cappuccino or latte £3.50

Macchiato/double macchiato £2.50/£3.50

TEA AND INFUSIONS

All at £2.50

English Breakfast, Peppermint, Earl Grey

Green Tea and Chamomile

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.

Prices include VAT