

## APERITIFS

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

## BEERS

<b>Lager</b> Peroni, Rome, Italy (330ml)	6.00
<b>IPA</b> 'Curious', Curious Brewery, Ashford, England (330ml)	7.50
<b>Cider Draught</b> , Aspall, Suffolk, England (330ml)	6.50
<b>Lager (Alcohol Free)</b> Heineken, Amsterdam, Netherlands (330ml)	5.00

## WINE BY THE GLASS

	125ml	Bottle
<b>Champagne</b> Piper-Heidsieck, Cuvée Brut, France, NV	13.50	71.00
<b>Gusbourne</b> , Brut Reserve, Kent, England, 2019	12.00	69.00
<b>Prosecco</b> Extra Dry, Ca' di Alte, Veneto, Italy, NV	7.00	36.00

## WHITE

	125ml	500ml	Bottle
<b>Sauvignon Blanc</b> T. Delaunay, Val de Loire, 2022	7.00	24.00	35.00
<b>Chardonnay</b> Trinity Hill, Hawkes Bay, NZ, 2021	8.00	28.00	39.00
<b>Côtes du Rhône</b> Blanc 'Nature', Fam. Perrin, Rhône, 2022	8.50	33.00	45.00
<b>Aligoté</b> Domaine Perraud, Burgundy, 2022	9.00	34.00	47.00
<b>Riesling</b> 'Classic', Famille Hugel, Alsace, 2022	10.00	36.00	49.00
<b>Pouilly Fumé</b> Domaine de Bel Air, Loire, 2022	12.00	43.00	61.00
<b>Bourgogne Chardonnay</b> Faiveley, Burgundy, 2020	13.50	45.00	64.00

## FINE WHITE

	125ml	175ml	Bottle
Château Lamothe-Bouscaut, Blanc, <b>Pessac-Leognan</b> , 2019	18.00	23.00	92.00
<b>Rioja</b> 'Capellania', Marqués de Murrieta, Spain, 2017	28.00	35.00	110.00

## ROSE

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

## RED

	125ml	500ml	Bottle
<b>The Trinity</b> Trinity Hill, Hawkes Bay, NZ, 2021	7.50	26.00	37.00
<b>Côtes du Rhône</b> 'St. Esprit', Delas, Rhône, 2021	8.00	28.00	39.00
<b>Chinon</b> Château Coudray-Montpensier, Loire, 2021	8.50	32.00	43.00
<b>Nero d'Avola</b> 'Sherazade', Donnafugata, Sicily, Italy, 2021	9.00	35.00	46.00
<b>Tempranillo</b> Reserva 'Museum', Cigales, Spain, 2016	10.00	37.00	53.00
<b>Saint-George Saint-Emilion</b> Ch. Macquin, Bordeaux, 2020	12.00	42.00	59.00
<b>Bourgogne Pinot Noir</b> Domaine Faiveley, Burgundy, 2021	14.00	47.00	69.00

## FINE RED

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

## SWEET AND PORT

	75ml	Bottle
<b>Muscat de Beumes de Venis</b> , Delas, Rhône, France, 2021 (375ml)	7.00	31.00
<b>Sauternes</b> , Château Delmond, Bourdeaux, France, 2018 (750ml)	9.00	79.00
<b>LBV Port</b> , Sandeman, 2018, Portugal (750ml)	7.50	59.00
<b>Tawny Port</b> , 10 Y.O., Sandeman, Portugal (750ml)	8.50	67.00
<b>Tawny Port</b> , 20 Y.O., Sandeman, Portugal (750ml)	12.00	99.00
<b>Tawny Port</b> , 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

Steak tartare, cornichons £9.50/16.50  
*Dijon mustard, toasted sourdough*

Les escargots "Bourguignonne" £11.50  
*garlic herb crust*

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

Mediterranean fish soup £7.50  
*rouille & croutons*

Confit Loch Duart salmon £12.50  
*preserved lemon, fennel jelly*

Cornish crab & Nutbourne Farm tomato salad £16  
*flat leaf parsley, lemon*

Rainbow salad of beetroot & Autumn squash £10.50  
*feta mousseline (Vg)*

## MAIN COURSES

Rabbit leg à la moutarde £24  
*petit pois a la francaise*

Poularde de Bresse, roti £27.50  
*'en cocotte'*

Braised Cumbrian Hogget £27.50  
roasted root gratin, autumn greens

Roasted Royal Parks venison loin £32.50  
*victoria plum jus & tartiflette*

Salmon fishcake, hollandaise £16.50  
*buttered spinach*

Fillet of Brixham Seabass £27  
*fennel fondant, saffron cream*

Line caught Cornish cod fillet £28.50  
*puy lentils, tender stem broccoli & sauce, jus gras*

Wild mushroom risotto £17.50  
*Jerusalem artichoke (V)*

## SIDE DISHES

All at £5

Fine green beans  
Herb Salad

Tender stem broccoli  
Pommes frites

Gratin Dauphinoise  
Pommes purée

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

Warm blueberry galette  
vanilla ice cream

Rich chocolate delice  
salted caramel

Classic crème brulée  
almond tuile

Apple tarte tatin (for two) £15  
pouring cream

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