

## 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 'Lazy IPA', Adnams, Southwold, England (440ml)    | 6.90 |
| Cider Draught, Aspall, Suffolk, England (330ml)       | 6.50 |
| Lager (Alcohol Free) Bitburger Drive, Germany (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, 2020       | 12.50 | 69.00  |
| Prosecco Extra Dry, Ca' di Alte, Veneto, Italy, NV | 7.00  | 36.00  |

## WHITE

|   | 125ml | 500ml | Bottle |
|---|-------|-------|--------|
| Sauvignon Blanc T. Delaunay, Val de Loire, 2023         | 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  | 33.00 | 45.00  |
| 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           | 14.00 | 47.00 | 69.00  |

## FINE WHITE

|   | 125ml | 175ml | Bottle |
|---|-------|-------|--------|
| Priorato 'Coma Calcarí', Mas d'en Gil, Catalunya, Spain, 2020 | 16.00 | 23.00 | 89.00  |
| Trebbiano 'Sanbarnaba', Brolio, Ricasoli, Tuscany, Italy 2020 | 20.00 | 29.00 | 110.00 |
| Auxey-Duresses David Moret, Burgundy, France, 2021            | 24.00 | 33.00 | 124.00 |

## ROSE

|  | 125ml | 500ml | Bottle |
|--|-------|-------|--------|
| Luberon Rosé, Famille Perrin, Provence, 2023         | 7.00  | 26.00 | 37.00  |
| 'L'Exuberance' du Clos Cantenac, Bordeaux Rosé, 2022 | 8.00  | 28.00 | 39.00  |
| 'Studio' by Miraval, Côtes de Provence, 2023         | 9.00  | 34.00 | 46.00  |
| By.Ott, Domaines Ott, Côtes de Provence, 2022        | 11.00 | 38.00 | 55.00  |

## RED

|  | 125ml | 500ml | Bottle |
|--|-------|-------|--------|
| The Trinity Trinity Hill, Hawkes Bay, NZ, 2018             | 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, 2022            | 8.50  | 32.00 | 43.00  |
| Nero d'Avola 'Sherazade', Donnafugata, Sicily, Italy, 2022 | 9.00  | 35.00 | 46.00  |
| Tempranillo Reserva 'Museum', Cigales, Spain, 2019         | 11.00 | 39.00 | 55.00  |
| Saint-George Saint-Emilion Ch. Macquin, Bordeaux, 2021     | 12.00 | 42.00 | 59.00  |
| Bourgogne Pinot Noir Domaine Faiveley, Burgundy, 2021      | 14.00 | 47.00 | 69.00  |

## FINE RED

|  | 125ml | 175ml | Bottle |
|--|-------|-------|--------|
| Pinot Noir, Gusbourne, Kent, England, 2019             | 16.00 | 23.00 | 86.00  |
| Château Le Crock, Saint-Estèphe, Bordeaux, 2017        | 21.00 | 30.00 | 115.00 |
| Nuits-Saint-Georges 'Les Montrozieres', Faiveley, 2020 | 25.00 | 35.00 | 129.00 |

## SWEET, PORT & MADEIRA

|   | 75ml  | Bottle |
|---|-------|--------|
| Muscat de Beaumes de Venis Delas, Rhône, 2019 (375ml) | 7.00  | 31.00  |
| Tokaji Late Harvest, Dorgó, Hungary, 2017 (500ml)     | 9.00  | 52.00  |
| Sauternes Château Roumieu, Bordeaux, 2019 (750ml)     | 10.00 | 81.00  |
| Madeira 'Malmsey' 15 Y.O., Blandy's, Portugal (750ml) | 12.50 | 74.00  |
| LBV Port Sandeman, 2018, Portugal (750ml)             | 7.50  | 59.00  |
| Tawny Port 10 Y.O., Sandeman, Portugal (750ml)        | 8.50  | 67.00  |
| Tawny Port 20 Y.O., Sandeman, Portugal (750ml)        | 12.00 | 99.00  |
| Tawny Port 30 Y.O., Sandeman, Portugal (750ml)        | 19.00 | 170.00 |

## THE BISTRO

## MENU



### The legend of Bleeding Heart Yard

Lady Elizabeth Hatton was the toast of 17th-century London society. Lady Elizabeth was young, beautiful and very wealthy, the widowed daughter-in-law of the famous merchant Sir Christopher Hatton (one-time consort of Queen Elisabeth 1st). Her many and varied suitors 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 and danced her once around the room and through the garden through the double doors.

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 ENTREES

Soupe de legume du jour £7.00  
*rooftop herbs (Vg)*

Grilled Wye Vale asparagus with citrus salad £11.50  
*toasted dukkha and citrus oil (Vg)*

Heritage beetroot "presse" £12.50  
*Surrey honey honeycomb, sherry caramel and whipped feta (V)*

Mediterranean fish soup £9.50  
*rouille, croutons and gruyere*

Confit Loch Duart salmon £13.50  
*Pea and avocado jelly, horseradish salad*

Cornish crab & Nutbourne Farm tomato salad £15.50  
*flat leaf parsley, radish and lemon*

Seared diver caught Orkney scallops £15.00  
*risotto verde*

Steak tartare £12.50/£21.50  
*cornichons, Dijon mustard and toasted sourdough*

Escargot 'Bourguignonne' £11.50  
*garlic herb crust*

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

## MAIN COURSES

Salmon fishcake, sauce Hollandaise £17.50  
*buttered spinach*

Line caught Cornish cod filet £26.50  
*sautéed chanterelle, gnocchi and garlic leaf*

Roasted Seabass filet with stuffed courgette flower Provençale £29.50  
*vermouth beurre blanc*

Delice of halibut 'A la vapeur' £35.00  
*sautéed broad bean, samphire and pommes nouvelle, sauce vierge*

French rabbit leg a la moutarde £24.50  
*petite pois a la Française*

Herb roasted Banham cornfed chicken breast £27.50  
*braised white asparagus, carrots and sauce Albufera*

Rack of Cumbrian lamb with 7-hours slow-cooked shoulder £33.50  
*baked ratatouille*

Broad bean, green pea and asparagus risotto £17.50  
*Cloister garden herbs (Vg)*

## SIDE DISHES

All at £5.50

Herb & Tomato salad  
Tender stem broccoli  
Norfolk greens  
Buttered spinach with almonds  
Ratatouille  
Pommes frites  
Jersey Royale

Baguette with Netherend Farm butter £3.50

V = Vegetarian VG = Vegan

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

## ET LE BOEUF!

From McAuley Estate Limousin Beef  
served with Pierre Koffman fries and a choice of sauce:  
Béarnaise, peppercorn or garlic butter

28 day dry-aged rib-eye steak (220g) £35

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Filet of beef (220g) £37.50

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One-kilo 53 day dry-aged Côte de Boeuf on the bone  
for two £47.50 per person

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One-kilo 53 day dry-aged Châteaubriand  
for two £52.00 per person

## DESSERTS (V)

All at £8.50

Apple Tarte Tatin (for Two - £8.50 per person)  
*pouring cream*

Vanilla crème brulee  
*sable Breton*

Milford strawberry mille-feuille  
*honey and cinnamon palmier*

Rich chocolate, cardamom & orange tart  
*pistachio anglaise*

Toasted coconut rice pudding  
*lime, mango, mint and pineapple salad*

Glace et sorbet du jour (3 scoops)  
*et garni*

## LES FROMAGES

Selection of French unpasteurised cheeses from the board  
served with grapes, pickles & crackers  
£8.00 for two pieces or £17.00 for five pieces

## COFFEE

Espresso/double espresso £2.50/£3.50  
Americano £2.50  
Cappuccino or latte £4.00  
Macchiato/double macchiato £3.00/£4.00

Warm Madeleines £4.50  
Chocolate Truffles £4.50

## 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