

APERITIFS

The Kirs Imperial (Chambord) or Royal (Crème de Cassis)	14.50
Classic Dry Martini vodka or gin, twist or olives	from 14.00
Aperol Spritz Aperol, Prosecco & soda, orange slice	10.50
Negroni gin, vermouth & Campari, orange slice	12.00
The Marys virgin or bloody	6.50 / 10.50

BEERS

Lager Peroni, Rome, Italy (330ml)	6.00
IPA 'Lazy IPA', Adnams, Southwold, England (440ml)	6.90
Cider Draught, Aspall, Suffolk, England (330ml)	7.00
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	13.75	72.00

WHITE

	125ml	500ml	Bottle
Sauvignon Blanc Wandering River, 2024 <small>A Wilson New Zealand wine</small>	7.50	26.00	37.00
Chardonnay Wandering River, 2023 <small>A Wilson New Zealand wine</small>	8.00	28.00	39.00
Côtes du Rhône Blanc 'Nature', Fam. Perrin, Rhône, 2023	8.50	33.00	45.00
Aligoté Domaine Perraud, Burgundy, 2022	9.00	34.00	47.00
Riesling 'Classic', Famille Hugel, Alsace, 2022	10.50	37.00	53.00
Pouilly Fumé Domaine de Bel Air, Loire, 2023	12.00	43.00	61.00
Bourgogne Chardonnay Faiveley, Burgundy, 2021	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
Chateaufeuf du Pape, Andre Mathieu, 2020	20.00	29.00	112.00
Condrieu, domaine de Monteillet, Rhone, 2022	24.00	33.00	129.00

ROSE

	125ml	500ml	Bottle
Luberon Rosé, Famille Perrin, Provence, 2023	8.00	28.00	40.00
'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
Merlot Wandering River, 2021 <small>A Wilson New Zealand wine</small>	7.50	26.00	39.00
Côtes du Rhône 'St. Esprit', Delas, Rhône, 2022	8.00	28.00	40.00
Pinot Noir Wandering River, 2022 <small>A Wilson New Zealand wine</small>	8.50	32.00	43.00
Saint-Nicolas-de-Bourgueil, Le Clos du Vigneau, 2022	9.00	33.00	45.00
Morgon, Les Charmes, Domaine Jean-Marc Lafont, 2022	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, 2022	14.50	48.00	73.00

FINE RED

	125ml	175ml	Bottle
Rioja, Reserva, Viña Ardanza, Spain, 2015	18.00	25.00	96.00
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
Monbazillac, Jour de Fruit, Domaine de L'Ancienne Cure, 2021	7.00	30.00
Sauternes Château Roumieu, Bordeaux, 2019 (750ml)	10.00	81.00
Vin Santo, Isole e Olena, Italy, 2010 (375ml)	16.50	82.00
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.

Join the Bleeding Heart Newsletter for events, promos, offers, and more.

Visit www.bleedingheart.co.uk or scan below



LES ENTREES

Soupe de legume du jour £7.00
rooftop herbs (V)

Wild mushroom croustillant £12.50
roasted hazelnuts, poached quail egg, caramelised onions (V)

Mediterranean fish soup £10.50
rouille, croutons and Gruyere

Confit Loch Duart salmon £13.50
potato, horseradish salad

Cornish crab, fennel, endive & red pepper hummus £15.50
lemon and virgin olive oil

Les escargots 'Bourguignonne' £12.50
garlic butter

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

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

MAIN COURSES

Salmon fishcake, sauce Hollandaise £17.50
buttered spinach

North Sea Cod Boulangere £29.50
green beans & sauce soubise

Roasted Cornish monkfish £30.50
salsify, sea herbs, sauce Vin Jaune

Wild Halibut fillet £35.00
lobster risotto & buttered samphire

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

Le Poulet en Cocotte £26.50
Girolle mushrooms, salaraise potato

Pot au feu of lamb rump £32.50
baby carrot, turnips, pommes fondant

Jerusalem Artichoke £17.50
shaved porcini risotto (Vg)

SIDE DISHES

All at £5.50

Herbed salad leaves

Red cabbage

Sprouts

Pommes frites

Minted new potatoes

Gratin Dauphinois

Baguette with Nether end 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) £36.50

Fillet of beef (220g) £39.50

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

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

DESSERTS (V)

Vanilla crème brûlée £8.50
sable Breton

Clementine & ginger parfait £10.50
fig compote (V)

Christmas pudding £10.50
custard

Glace et sorbet du jour (3 scoops) £9.50
et garni

Twice baked chocolate souffle (12 mins) £11.50
vanilla ice cream & salted caramel sauce

Apple Tarte Tatin (for Two - £10.50 per person)
pouring cream

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 £3/£3.50
Americano £3

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 £3

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