



Bleeding Heart  
RESTAURANTS

Spring 2025  
Private Dining Menu £55pp

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Bread roll & salted Netherend butter

Starters

Bayonne ham

*pickled root vegetables & anchovy aioli*

Herbed salmon gravadlax  
*cured cucumber, dill blinis*

Heritage beetroot pressé, whipped feta,  
*Sherry honeycomb (VG)*

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Mains

Roasted seabass fillet  
*risotto 'Risi-Bisi', sauce vierge*

Duck breast and confit leg  
*'A La'orange', fine beans*

Fable mushroom a la bourguignonne  
*sweet potato gnocchi (VG)*

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Desserts

Classic crème brûlée

Tarte au citron  
*crème fraîche*

Rich chocolate & pistachio marquise  
*raspberry coulis*

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Café filtre, petit fours

*Please inform us of any dietary requirements or allergies when placing your order.  
Menus are subject to change due to seasonality and product availability.*