



Bleeding Heart
RESTAURANTS

Spring 2025
Private Dining Menu £69.50pp

Bread roll & salted Netherend butter

Starters

St George & chestnut mushroom on sourdough
a la paysanne (V)

Foie gras, duck liver & green peppercorn terrine
toasted brioche

Confit beetroot cured Loch Duart Salmon,
pickled cucumber & flowering herb

Mains

Slow-braised beef cheeks
cep raviolo & buttered kale

Cornish cod & crab delicé
spinach à la Crème, Anna potatoes

Fable mushroom hache Parmentier
roasted squash (VG)

Desserts

Classic crème brûlée
Bleeding Heart shortbread

Chocolate & hazelnut pavlova
salted caramel

Strawberry millefeuille
white chocolate Chantilly

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.*