



Bleeding Heart RESTAURANTS

2025 Canapé Menu

2 Canapés per person: £9 / 4 Canapés per person: £16.50

Meat

Hot

Steak Frites 'on a stick,' sauce Béarnaise
Smoked chicken bouchon, vadouvan mayonnaise
Truffled rabbit cigarellas
Ham & Raclette cheese gougères
Hachis Parmentier tartlets
Crispy pork belly with roasted apples

Cold

Foie gras torchon with candied orange
Chicken liver & port jelly parfait on toasted brioche
Duck rillettes, cornichons & redcurrant jelly
Peppered roasted beef with horseradish & watercress

Fish

Hot

Queenie scallops Rockefeller
Crab Thermidor tartlet
Salt cod brandade cake, smoked garlic aioli
Prawn paella, red pepper rouille

Cold

Salmon & prawn boudin, sour cream & keta caviar
Smoked eel with beetroot rösti & watercress
Skewered Dublin Bay prawn cocktail
Crab, tomato & avocado gâteau, pea cress

Vegetable

Hot

Baked Brie de Meaux, black pepper & strawberry tart
Butternut squash, wild mushroom & Pecorino quiche
Spiced halloumi, red pepper & spinach arancini

Cold

Enoki mushroom bundles with spiced plum chutney
Spiced aubergine with honeyed yoghurt, onion seeds
Tomato & mozzarella pressé with basil

Menus may change based on seasonality and availability.



Bleeding Heart

RESTAURANTS

Autumn 2025 Private Dining Menu £59.50pp

Starters

Heritage beetroot pressé
whipped feta, Sherry vinaigrette

Confit Loch Duart salmon
Charred cauliflower 'A la Grecque'

Ham hock terrine with quince jelly
celeriac remoulade

Mains

Roasted Norfolk black chicken
braised leeks, Anna potatoes, sauce Albufeira

North Sea cod 'a la Meunière'
Baby shrimps, capers & broccoletti

Oven-dried vine tomato risotto
with Scamorza and oregano oil

Desserts

Classic crème brûlée
Bleeding Heart shortbread

Steamed cherry pudding with pistachio anglaise
clotted cream & cherry ice cream

Rich chocolate delicé with raspberry coulis

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.



Bleeding Heart

RESTAURANTS

Autumn 2025 Private Dining Menu £69.50pp

Starters

Confit Loch Duart salmon
Charred cauliflower 'A la Grecque'

New Forest Mushroom tortellini
shaved truffle, Pecorino

Foie gras, duck liver & green peppercorn terrine
toasted brioche

Mains

Pot au feu of guinea fowl,
Anna potatoes & buttered green beans

Roasted halibut fillet, steamed cocotte potatoes
saffron & mussel cream

Roasted cep & celeriac gratin
Autumn cassoulet

Desserts

Classic crème brûlée
Bleeding Heart shortbread

Baked vanilla cheesecake
Kent cherry compote

Chocolate Amaretti with 'drunken' figs
& whipped mascarpone

Café filtre, petit fours

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RESTAURANTS

2025 Bowl Menu

£8.50 per bowl

Meat

Hot

Steak frites, bearnaise & caramelised onions, rocket leaves
Shirarcha roasted chicken with coconut rice & honey sesame drizzle
Truffled rabbit risotto with broad beans & garden peas
Rotisserie roasted pork loin with thrice-cooked chips & apple sauce

Cold

Salade paysanne with confit duck liver, garlic croutons, chopped egg
Rare roasted beef fillet with rocket leaves, red peppers & artichokes
Herb roasted chicken vinaigrette with ratte potatoes & gem lettuce
Sliced Jambon de Bayonne with charentaise melon & figs

Fish

Hot

Salmon fishcakes, crispy new potatoes, iceberg lettuce & tartare sauce
Seared tuna nicoise salad
Roasted cod bouchons with mash & parsley sauce
Chilli fried squid with aioli & spiced slaw

Cold

Confit of salmon with asparagus & new potatoes, hollandaise
Cornish smoked fish & shaved fennel salad with horseradish
Crab & lobster cocktail with sauce Marie Rose (£5 supplement)
Tuna, avocado & mango poke with sticky coconut rice

Vegetable

Hot

Moroccan spiced root vegetable, toasted couscous, honeyed yoghurt
Sri Lankan butternut squash, coconut & lime curry
Wild mushroom risotto with taleggio & sage
Pumpkin tortellini, sprouting broccoli, parmesan & smoked tomato sauce

Cold

Panzanella salad with charred cauliflower & Israeli couscous
Turkish eggs with roasted aubergine, chilli oil & toasted sesame
Heritage tomato salad with watermelon, shallots & rosemary focaccia
Roasted beetroot, walnuts, crumbled feta & honeycomb crumbs