

APERITIFS

<i>The Kirs Imperial</i> (Chambord) or Royal (Crème de Cassis)	14.50
<i>Classic Dry Martini</i> vodka or gin, twist or olives	<i>from</i> 14.00
<i>Aperol Spritz</i> Aperol, Prosecco & soda, orange slice	12.50
<i>Negroni</i> gin, vermouth & Campari, orange slice	14.00
<i>The Marys</i> virgin or bloody	7.00/ 12.50

BEERS

<i>Lager Peroni</i> , Rome, Italy (330ml)	6.00
<i>IPA ‘Lazy IPA’</i> , Adnams, Southwold, England (440ml)	6.90
<i>Cider Draught</i> , Aspall, Suffolk, England (330ml)	7.00
<i>Lager (Alcohol Free)</i> Bitburger Drive, Germany (330ml)	5.00

WINE BY THE GLASS

	125ml	Bottle
<i>Champagne</i> Piper-Heidsieck, Essentiel Extra Brut, NV	15.00	81.00
<i>Gusbourne</i> , Brut Reserve, Kent, England, 2021	14.00	78.00
<i>Rare Champagne</i> , Millesime 2013 (coravin)	55.00	345.00

WHITE

	125ml	500ml	Bottle
<i>Sauvignon Blanc</i> Wandering River, 2024	8.50	28.00	39.00
<i>The Wilson’s New Zealand wine</i>			
<i>Chardonnay</i> Wandering River, 2023	9.00	29.00	40.00
<i>The Wilson’s New Zealand wine</i>			
<i>Côtes du Rhône</i> , ‘St. Esprit’, Delas, Rhône, 2023	9.50	30.00	43.00
<i>Aligoté</i> Domaine Perraud, Burgundy, 2024	10.50	39.00	54.00
<i>Riesling</i> ‘Classic’, Famille Hugel, Alsace, 2023	11.00	40.00	56.00
<i>Pouilly Fumé</i> Domaine de Bel Air, Loire, 2024	12.50	45.00	66.00
<i>Bourgogne Chardonnay</i> Faiveley, Burgundy, 2023	14.50	52.00	75.00

FINE WHITE



	125ml	175ml	Bottle
<i>Priorato</i> ‘Coma Calcari’, Mas d’en Gil, Catalunya, Spain, 2022	16.00	23.00	89.00
<i>Chateauneuf du Pape</i> , Andre Mathieu, 2022	21.00	29.00	115.00
<i>Condrieu</i> , Domaine de Monteillet, Rhone, 2023	24.00	33.00	129.00

ROSE

	125ml	500ml	Bottle
<i>Luberon</i> Rosé, Famille Perrin, Provence, 2024	9.00	29.00	42.00
‘Studio’ by Miraval, <i>Côtes de Provence</i> , 2024		10.00	35.00
By.Ott, Domaines Ott, <i>Côtes de Provence</i> , 2023		12.00	42.00
			59.00

RED

	125ml	500ml	Bottle
<i>Merlot</i> Wandering River, 2021	8.00	29.00	42.00
<i>The Wilson’s New Zealand wine</i>			
<i>Côtes du Rhône</i> ‘St. Esprit’, Delas, Rhône, 2023	8.50	31.00	46.00
<i>Pinot Noir</i> Wandering River, 2022	9.00	32.00	47.00
<i>The Wilson’s New Zealand wine</i>			
<i>Saint-Nicolas-de-Bourgueil</i> ,Le Clos du Vigneau, 2022	11.00	38.00	55.00
<i>Morgon</i> , Les Charmes, Domaine Jean-Marc Lafont ,2022	12.00	42.00	59.00
<i>Saint-George Saint-Emilion</i> Ch. Macquin, Bordeaux, 2022	13.00	46.00	68.00
<i>Bourgogne Pinot Noir</i> Domaine Faiveley, Burgundy, 2023	14.50	55.00	76.00

FINE RED



	125ml	175ml	Bottle
<i>Langhe, Nebbiolo</i> , Fralu, Bruno Rocca, Italy 2022	18.00	25.00	96.00
<i>Château Le Crock, Saint-Estèphe</i> , Bordeaux, 2017		21.00	30.00
<i>Nuits-Saint-Georges</i> 'Les Montrozieres', Faiveley, 2022		25.00	35.00
			149.00

SWEET, PORT & MADEIRA

	75ml	Bottle
<i>Monbazillac</i> , Jour de Fruit, Domaine de L’Ancienne Cure, 2022	7.00	30.00
<i>Sauternes</i> Château delmond, Bordeaux, 2022 (750ml)	10.00	82.00
<i>Madeira</i> ‘Malmsey’ 15 Y.O., Blandy’s, Portugal (750ml)	12.50	74.00
<i>LBV Port</i> Sandeman, 2019, Portugal (750ml)	9.00	68.00
<i>Tawny Port</i> 10 Y.O., Sandeman, Portugal (750ml)	10.00	78.00
<i>Tawny Port</i> 20 Y.O., Sandeman, Portugal (750ml)		14.00
		125.00
<i>Tawny Port</i> 30 Y.O., Sandeman, Portugal (750ml)		20.00
		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 ENTRÉES

Soupe de legume du jour £8.00
rooftop herbs (V)

Heritage beetroot presse £14.50
whipped feta, sherry honeycomb (V)

Mediterranean fish soup £13.50
rouille, croutons and Gruyere

Cured Loch Duart Salmon £14.50
Charred cauliflower ‘a la Grecque’

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

Suffolk ham hock terrine £13.50
Celeriac remoulade, quince jelly

Les escargots ‘Bourguignonne’ £14.50
garlic butter

Steak tartare £15.50/ £26.50
Cornichons, Dijon mustard and toasted sourdough

Foie gras, duck liver & green peppercorn terrine £16.50
toasted brioche

MAIN COURSES

Salmon fishcake, sauce Hollandaise £18.50
buttered spinach

Lobster Linguini à la marinière £31.50
garlic & parsley

Roasted fillet of North Sea Cod £30.50
Baby shrimps, caper & beurre noisette, charred broccoli

Roasted Norfolk black chicken ‘Forestiere’ £28.50
Albufera sauce

Cornish black bream ‘papillon’ £29.50
Cornish rope grown mussel & saffron velouté

French rabbit leg a la moutarde £28.50
petite pois a’ la Française

Oven dried vine tomato risotto & rocket leaf £20.50
with Scamorza & oregano oil (V)

SIDE DISHES

All at £6.00

Herbed salad leaves

Green beans

Pommes frites

Pomme puree

Gratin Dauphinois

Baguette with Netherend Farm butter £4

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) £39.50

Fillet of beef (220g) £42.00

One-kilo 53 day dry-aged Côte de Boeuf on the bone
for two £55.00 per person

One-kilo 53 day dry-aged Châteaubriand
for two £62.50 per person

DESSERTS (V)

Vanilla crème brûlée £8.50
Sable Breton

Steamed cherry pudding £8.50
Clotted cream & cherry ice cream

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

Twice baked chocolate soufflé (12 mins) £14.50
Vanilla ice cream & salted caramel sauce

Apple Tarte Tatin (for Two - £12.50 per person)
pouring cream

Rich chocolate and hazelnut marquise £8.50
with pistachio anglaise

Baba au rhum £9.50
Spiced banana caramel

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 £3.00

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

V = Vegetarian VG = Vegan
Food and allergies intolerance - before ordering, please speak to
member of staff