



Bleeding Heart  
RESTAURANTS

## Winter Menu 2026 - £59.50

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### Starters

**Mediterranean fish soup**

*rouille, Gruyere & crouton*

**Roasted Heritage beetroot and hazelnuts**

*with a cremeux cheese (V)*

**Cornish smoked salmon**

*coddled quails' egg, toasted blinis*

**Foie gras & ham terrine**

*toasted brioche*

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### Mains

**Fillet of Cornish seabass**

*tapenade mash & red pepper coulis*

**Confit Label Rouge chicken**

*wild mushroom risotto & tarragon jus*

**Entrecôte steak, Bordelaise**

*pomme aligot & green beans*

**Salt-baked celeriac and roasted cep mushrooms**

*braised leek and onion ash*

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### Desserts

**Vanilla crème brulee**

*Sable Breton*

**Chocolate amaretti**

*orange mascarpone & confit fruits*

**Roasted Tahitian pineapple**

*gingered ice cream*

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*Coffee and petit fours*



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## Winter Menu 2026 - £69.50

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### Amuse

Winter vegetable cappuccino

### Starters

Warm cheese souffle

*spinach, walnut & apple salad*

Salade Lyonnaise

*garlic croutons, bacon lardons & honey, mustard dressing*

Seared Cornish scallops

*Truffled coco bean ragout*

Seared foie gras escalope

*Candied pink grapefruit & endive tatin*

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### Mains

Label Anglaise chicken 'pot au feu'

*confit carrots & cocotte potatoes*

Roasted Royal Parks venison fillet

*parsnip & white chocolate mousseline, port & redcurrant jus*

Roasted filet of Scottish brill

*broad bean, girolle mushrooms & crayfish sauce*

Toasted barley risotto, charred radicchio

*crumbled goats cheese & pickled figs*

Confit lamb chump a la Basquaise

*red peppers with anchovies & tomatoes*

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### Desserts

Caramelised orange, ginger & hazelnut parfait

*cranberry coulis*

Rich chocolate & walnut delicé

*burnt orange caramel sauce*

Poire William pear tatin

*vanilla ice cream*

Selection of seasonal cheeses

*grapes, chutney & crackers*

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*Coffee and petit fours*



## Bleeding Heart

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### Vegetarian PDR Set Menu

3 courses £69.50

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#### To start

Roasted Heritage beetroot and hazelnuts  
*with a cremeux cheese*

Warm cheese souffle  
*spinach, walnut & apple salad*

Salade Lyonnaise  
*garlic croutons, mustard dressing*

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#### Mains

Salt-baked celeriac and roasted cep mushrooms  
*braised leek and onion ash*

Toasted barley risotto, charred radicchio  
*crumbled goats cheese & pickled figs*

Roasted cauliflower  
*with tahini, minted yoghurt & pomegranate*

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#### Desserts

Vanilla crème brulee  
*Sable Breton*

Caramelised orange, ginger & hazelnut parfait  
*cranberry coulis*

Rich chocolate & walnut delice  
*burnt orange caramel sauce*

*Please inform us of any dietary requirements or allergies when placing your order.*



# Bleeding Heart

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## 2026 Winter Bowl Food Menu

£8.50 per bowl

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### Warm

#### Smoked salmon parfait

*Heritage beetroot, mustard mayonnaise & watercress*

#### Salt baked beetroot

*Pickled blackberry, hazelnut crumb & bulls blood salad (VG)*

#### Smoked chicken

*Winter leaves, new potatoes, grilled artichoke & caper dressing*

#### Scotch beef rump carpaccio

*Horseradish crème fraîche, verjus grapes & winter truffle*

#### Roasted Jerusalem artichokes

*Pickled foraged mushrooms, smoked oat, cep crumble, shaved winter truffle & samphire*

#### Mushroom parfait

*Salt baked celeriac, soy pickled shimeji's, shallot jam, brioche toast & foraged leaves (V)*

#### Scottish salmon poke

*Forbidden rice, avocado, Heritage radish, wasabi emulsion, spring onions, edamame beans & pickled ginger*

#### Thai beef salad

*Green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing*

#### Confit of Cornish yellow fin tuna

*Fine beans, new potato, horseradish crème fraîche & watercress*

#### Bang Bang Chicken

*Vermicelli noodles, Asian vegetables, coconut, peanut dressing (P)*

### Cold

#### Gilt head seabream

*potato gnocchi, chestnut mushrooms, roasted fish jus & salsa verde*

#### Risotto Milanese (V)

*Wild mushrooms, Pecorino & crispy kale*

#### Truffled Cornish breast

*Potato & carrot, parsnip puree, sauce Alberfura*

#### Twice baked Cheese soufflé

*Cauliflower veloute, Reblochon*

#### Spiced glazed short rib

*Pommes Aligot, sweet & sour onions, miso aubergine puree, garlic chive oil*

#### Tofu tikka

*Spiced chickpeas, Rogan jus & coriander (VG)*

#### Aubergine Parmigiana

*Tomato sauce, grilled mozzarella, fresh parsley*

#### Chalk Stream trout

*Leek Vichyssoise, creamy potato, trout roe & pak choi*

#### Truffled macaroni cheese

*Shaved Wiltshire truffles, wild rocket & truffle dressing (V)*

#### Ayrshire rump of beef

*Gherkin ketchup, grated Swiss cheese, parmentier potato & beef jus*

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*Menus may change based on seasonality and availability.*



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## 2026 Winter Canapé Menu

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

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### *Warm*

Venison sausage rolls with truffle  
Blue cheese, orange & walnut tartlets (V)  
White pudding & confit red onion  
Mini jacket potatoes with gherkins & soured cream  
Peppered brie & roasted fig tarts  
Truffled lasagne fritti  
Wagyu burger & Comte 'on a stick'  
Finnan haddock scotch quails' egg  
Hash browns with Welsh rarebit

### *Cold*

Lobster & brioche bouchons  
Spicy prawn & cucumber skewers  
Crab & avocado croustades  
Potato rostis, crème fraîche & dill  
Smoked salmon & zesty cream cheese blinis  
Candied beetroot croustades  
Coronation chicken poppadum bites  
Cauliflower velouté, Reblochon

### *Sweet/ savoury treats*

Cheese on toast  
Rich chocolate truffles  
Orange and chocolate tartlets  
Cranberry & white chocolate flapjacks  
Rum truffles  
Ginger stem spiced chocolate & cranberry pavlova  
Chestnut & vanilla baked arancini  
Amaretti macaroons with drunken figs

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*Menus may change based on seasonality and availability.*