



Bleeding Heart

TAVERN MENU



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SMALL PLATES

Sourdough baguette & salted butter £4.50 (V)
Onion Soup £7.50
Breaded Fish fingers, tartare sauce with pea & mint guacamole £8.50
Cornish crab croquettes with saffron aioli £8.50
Scotch Egg with brown sauce £9.50

Pâté de Campagne with onion chutney and toasted brioche £9.50
Heritage beetroot & whipped feta salad with roasted walnuts £10.00 (Vg)(N)
Twice-baked Cheese Soufflé with mustard sauce £10.50 (V)
Grilled prawns Provençale with sourdough baguette £12.50

SHARING PLATES

French cheese platter served with crackers & sourdough baguette £15.00 (V)

Trio of Charcuterie platter with pickles £15.50

Cheese & Charcuterie platter £24.00

Tavern Favourites Scotch egg, with mushroom arancini, crab croquettes, fish fingers & cheese straws £25

EXPRESS MENU

12th - 16th January

2 Courses £19.50 | 3 Courses £23.50

Smoked herring and beetroot salad

Pan fried salmon with
Red pepper piperade and new potatoes

Ginger sticky toffee pudding with
custard

ROTISSERIE

Suffolk free-range chicken with Koffman fries & gravy Half £19 | Whole £35

Loin of Aldeburgh pork with carrots, red cabbage, parsnips, potatoes and roasted apple gravy £17.50

TEAS & COFFEES

Espresso / Double espresso £3.00 | £4.00
Americano £4.00
Cappuccino or Latte £4.50
Macchiato / Double macchiato £3.00 | £4.00
Selection of teas £3.50

MAINS

Roasted cauliflower with tahini, minted yoghurt & pomegranate £15.50
Adnams Ale-battered haddock fillet with Koffmann chips, tartare sauce & mushy peas £17.50
Scotch beef burger with toasted brioche bun, Gruyère cheese & Koffman chips £17.50
Beef Bourguignon with mashed potatoes £18.50
Coq au vin with pancetta, button mushrooms, lardons and red wine jus £19.50
Black Angus bavette steak with Koffman fries & chimichurri £25.50

SIDES

All £6.00

Green beans | Green salad | Padron peppers
Koffman chips | Koffman truffle fries
Cauliflower cheese | Roasted carrots & parsnips & garden peas

DESSERTS

Classic crème brûlée £6.50
Tarte Tatin with cream £6.50
Apple crumble £6
Chocolate fondant with ice cream £8.50
French cheese selection (5) served with crackers & sourdough baguette £15.00 (V)

V = Vegetarian | Vg = Vegan | N = Contains nuts. Please inform our staff of any allergies before ordering.
A discretionary 12.5% service charge will be added to the bill.



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WINE OF THE WEEK:

Chianti Classico 2022, Dievole, Tuscany, Italy

175ml £15/ 500ml £55/ Bottle £78

SPARKLING

	125ml			Bottle
Champagne AOC Piper-Heidsieck, Brut, Reims, France, NV	15.00	-	-	81.00
Gusbourne, Brut, Reserve, Kent, England, 2021	14.00	-	-	78.00
Gusbourne, Rose Kent, England, 2019	15.50	-	-	84.00

WHITES

	125ml	175ml	500ml	Bottle
Rocarel Blanc NV, Vin de France	6.00	8.00	20.00	29.00
Sauvignon Blanc, Wandering River, 2024 <i>A Wilson New Zealand wine</i>	8.00	9.00	28.00	39.00
Chardonnay, Wandering River, 2023 <i>A Wilson New Zealand wine</i>	9.00	10.00	29.00	40.00
Alsace AOC, Gentil 'Hugel', Famille Hugel, France, 2023	9.00	11.50	30.00	45.00
Getariako Txakolina, Txakoli, Bidaia, Basque Country 2024	9.50	12.00	35.00	48.00
Rioja Blanco, Bodegas Muga, Spain 2023	10.00	14.00	37.00	52.00
Langhe DOC, 'Dragon', Luigi Baudana, Piemonte, Italy, 2023	10.00	14.00	38.00	54.00
Grüner Veltliner, Loimer, Kamptal, Austria, 2023	11.00	14.50	42.00	58.00
Saint-Veran AOC Gueugnon-Remond, Burgundy, France, 2023	11.50	15.50	44.00	62.00
Albarino, 'O Rosal', Santiago Ruiz, Rias Baixas, Spain 2023	12.50	16.50	46.00	68.00
Tokaji, Furmint, Dobogo, Tokaj, Hungary 2019	14.00	17.00	51.00	74.00
Sancerre AOC 'Les Caillotes', Pascal Jolivet, Loire, France, 2023	15.00	20.00	56.00	84.00
Rully, Maison de Montille, Burgundy, 2020	17.50	26.00	-	103.00

ORANGES

Maremosso Bianco, IGP, Catarratto 2022	7.50	10.50	29.00	46.00
Alicante DO, Moscatel 'Salicornio', Finca Casa Balaguer, Levante, Spain, 2023	10.00	13.50	38.00	55.00

ROSÉS

Luberon AOC Rosé, Famille Perrin, Provence, France, 2024	9.00	10.50	29.00	42.00
Côtes de Provence AOC 'Studio' by Miraval, France, 2024	10.00	12.50	35.00	49.00

REDS

Rocarel Rouge NV, Vin de France	6.50	8.50	20.50	29.00
'Roncier', Louis Tramier, Mercurey, Burgundy, VdF,	7.00	9.00	25.00	36.00
Merlot, Wandering River, 2021 <i>A Wilson New Zealand wine</i>	8.00	9.50	29.00	42.00
Bergerac AOC 'Cantaloutte', Tours des Gendres, France, 2024	9.00	11.00	32.00	45.00
Pinot Noir, Wandering River, 2022 <i>A Wilson New Zealand wine</i>	9.00	10.50	33.00	47.00
Rioja DOC Crianza 'Xtrème', Organic, Bodegas LAN, Spain, 2020	9.50	11.50	34.00	49.00
Corsica, Clos Culombu, Tribbiera Rouge 2022	9.50	12.00	37.00	52.00
Meerlust RED, Stellenbosch, South Africa, 2021	10.50	13.00	39.00	55.00
Côtes du Rhône Village AOC 'Shyrus', Fond Croze, France, 2022	11.50	14.00	43.00	59.00
Malbec 'Linaje' Organic, Pacheco Pereda, Lujan de Cuyo, Argentina, 2021	12.50	15.50	46.00	65.00
Toro, Vetus, Castilla y Leon, Spain 2020	14.50	17.50	53.00	74.00
Saint Emilion Grand Cru, Chateau Pavillon Rocher, Bordeaux, France, 2016	18.50	24.00	-	96.00
Mercurey 'La Framboisiere', Domaine Faiveley, Burgundy, France 2021	20.50	29.00	-	108.00

SWEET, PORT & SHERRIES

	75ml			
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)	4.50	-	-	25.00
Côteaux du Layon AOC St. Aubin, Des Barres, Loire, France, 2021	7.50	-	-	59.00
LBV Port Sandeman, 2019, Portugal (750ml)	9.00	-	-	68.00
10YO Tawny port, Sandeman	10.00	-	-	78.00
Sauternes AOC Château Delmond, Bordeaux, France, 2019	10.50	-	-	82.00