



Bleeding Heart

RESTAURANTS

Autumn 2025

Private Dining Menu £59.50

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 delice
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.