



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

*Please inform us of any dietary requirements or allergies when placing your order.
Menus are subject to change due to seasonality and product availability.*