

Bleeding Heart Restaurant

Starters

Gazpacho Andaluz, Black olive croutons (V) £7

Salad of summer baby vegetables, parmesan crisp, herb vinaigrette (V) £9.5

Tri- colour Roasted Beetroot Salad with goat cheese mousseline, and toasted hazelnuts (V) £9.5

Seared Scallops, Purée of Leeks with Candied Lemon Purple Shiso Leaves £16

Scottish salmon tartare with spring onions, ginger, coriander and seame £12.5

Escabèche of tuna with crushed avocado, spring carrot purée and Trinity herbs vinaigrette £13.5

Bayonne ham, black figs and whipped goat cheese, walnuts £12

Ballotine of Foie Gras with fig and apricot mustarda and Toasted Brioche £15

Warm Seared Foie Gras with Glazed Braeburn Apple Cabernet Sauvignon Dressing £16

Mains

Courgette flower tempura with broad beans and wild mushrooms risotto (V) £16

Roast Halibut, with sautéed Chicory and a Champagne and Chervil Sauce £26

Fillet of cod with heritage tomatoes and basil, Aged balsamic vinegar dressing £22

Lobster Risotto Provençale with Parmesan Tuile £32

Roast breast of maize fed chicken lemon and garlic with summer vegetables and girolles £21

Sautéed Calf's Liver, Bacon, Pommes Purée Madeira Sauce £23

Assiette of Suckling Pig and Crackling, Apricot Sage Faggots Pommes Fondantes, Bramley Apple Sauce £25

Roast rump of Suffolk black face lamb with celeriac purée salsify,
wild mushroom and lemon thyme £28.50

Roast fillet of Angus beef, carrots, garlic, confit shallot and Parmentier potatoes,
four peppercorn sauce £32

Rossini – add Seared Foie Gras, Truffle Sauce £10 supplement

Sides

Green Salad

Green Beans

Leaf Spinach

Heritage Tomato salad

Pommes Pont Neuf

New Potatoes

Mash Potatoes

Desserts

Crème brulée with berry compote and almond tuile

Raspberry macaron Heart with Cassis coulis

Hot chocolate fondant with caramelised orange and vanilla cream

Raspberry tartlet with passion fruit sorbet

Dark Chocolate delice with salted carameland roasted hazelnuts
English strawberry, Eton mess

Selection of sorbet and ice cream