

## Bleeding Heart Tavern

### A la carte

#### Starters

Soupe de legumes (V) £7

Raviolo of asparagus and pecorino with baby spinach and toasted pine nuts (V) £12.50

Salad of spring baby vegetables, parmesan crisp, herb vinaigrette (V) £9.50

Tri- colour Roasted Beetroot Salad with goat cheese mousseline, and toasted hazelnuts (V) £9.50

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

Cornish crab, Scottish salmon with avocado, chilled cucumber and horseradish gazpacho, pickled white radish £14.50

Escabèche of tuna with crushed avocado, spring carrot purée and Trinity herbs vinaigrette £13.50

Rabbit and ham hock terrine, persille, sweet mustard dressing and pea shoots £11

Smoked Loin of Venison with trinity poached apricot, black pudding beignet, toasted hazelnuts £12

Terrine of Foie Gras with fig and apricot mustard and Toasted Brioche £15

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

#### Mains

Spring pea and broad beans risotto, asparagus tempura and soft herbs (V) £16

Fillet of seabass, caramelized endives, young leaf spinach and caviar sauce £24

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

Baked fillet of cod, ratatouille, black olive tapenade and salsa verde £22

Lobster Risotto Provençale with Parmesan Tuile £32

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**

All £4.00

Green Salad

Green Beans

Leaf Spinach

Pommes Pont Neuf

New Potatoes

Mash Potatoes

### **Desserts**

All £6.95

Dessert of the Day

Crème brûlée with berry compote and almond tuile

Raspberry macaroon Heart with Cassis coulis

Hot chocolate fondant with caramelised orange and vanilla cream

White chocolate marquise dome with raspberries

Dark chocolate delice with Trinity-poached rhubarb

Passion fruit cheesecake

Selection of sorbet and ice cream

Bleeding Heart chocolates truffles £3.50