

Bleeding Heart Restaurant

2 courses £21 3 courses £25

Starters

Gazpacho Andalouz, Black olive croutons (V)

Scottish salmon tartare with spring onions, ginger, coriander and sesame

Bayonne ham, black figs and whipped goat cheese, walnuts

Mains

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

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

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

Dessert

English strawberry, Eton mess

Raspberry tartlet with passion fruit sorbet

Selection of French Farmhouse Cheeses Grapes and Celery