

WINE BY THE GLASS

Champagne	125ml
Taittinger Réserve NV	15
Taittinger Prestige Rosé NV	19
English Sparkling	
Chapel Down 'Three Graces' Brut	15
English Sparkling Rosé	
Nyetimber Classic Cuvée Rosé MV	24
More Sparkling	
Astoria Prosecco, 'Butterfly' NV	8

White	125ml	250ml
South Africa – Cape Heights		
Chenin Blanc	5	10
U.S.A. – Cline Cellar, Viognier	7	14
New Zealand – Fault Line,		
Sauvignon Blanc	7	14
Italy – G.Sini 'Bianco Smeraldo'		
Vermentino	9	18
France – Domaine D.Seguinot Chablis	9	18
France – Hubert Brochard Sancerre	9	18

Rosé		
France – St. Sidoine Provence Rosé	7	14
France – Chateau Variere		
Cabernet d'Anjou Rosé off dry	7	14

Red		
South Africa – Cape Heights Shiraz	5	10
Argentina – Gouguenheim,		
Malbec Reserve	7	14
Italy – G. Sini 'Rosso Smeraldo'		
Carignano Blend	9	18
South Africa – Glenelly Grand Vin		
Rouge Blend	9	18
U.S.A. – De Loach,		
Heritage Collection Pinot Noir	9	18
France – B. de Rothschild,		
Baron Carl St. Emilion	13	26

Dessert	75ml
France – Le Coume De Roy Maury [R]	10
Portugal – Adega Pegoes Moscadel	10

Port	
Portugal, Mainland – Graham,	
Tawny 10 Years Old	12

HANS'

BAR & GRILL

TO NIBBLE & SHARE

3 Rock oyster	10	Seared beef	8	Smoked aubergine flatbread	7
Bloody Mary shots		beetroot & horseradish		piquillo pepper & red onion	
Pea & mint arancini	5	Salt & pepper squid	6	Smashed avocado flatbread	8
basil mayo		citrus aioli		chilli, lime & coriander	
		Cauliflower cheese croquettes	5		
		truffle mayo			

STARTERS & SALADS

Ham hock & pheasant terrine	10	Chicken cobb salad	8 / 16	Burrata	8 / 16
spiced pear & sourdough toast		bacon, avocado, sun-dried tomato & rich yolk egg		pear, rocket, Bayonne ham & truffle dressing	
Tuna tartar	11 / 20	Quinoa	8 / 16	Smoked mackerel	8 / 16
yuzu, wasabi & coriander		broccoli, beetroot, pomegranate & spiced yoghurt		apple, fennel, watercress & house dressing	
Seared Orkney scallop	15				
apple, Bayonne ham, honey & mustard					

FISH & SEAFOOD

Prawn & mussel linguine	18	Pan-fried cod	22
chilli, garlic & white wine		cauliflower cous cous, raisin & lovage pesto	
Poached salmon	23	Grilled monkfish chop	30
cucumber & goat's curd		onion, girolles & red wine sauce	

VEGETARIAN

Homemade herb crumpet	9 / 16	Slow-cooked duck egg	18
poached fig, goat's curd & honey		Jerusalem artichoke, pearl barley & girolles	
Chickpea & coriander burger	15		
mango chutney & fries			

GRILL

250g Veal cutlet	28	280g Grass-fed English sirloin	32	Sauces	2
280g Barnsley chop	24	(with a choice of sauce)		Red wine, peppercorn, béarnaise, truffle mayo	
227g Pork cutlet	25	Hans' beef burger	16		
		emmental, pancetta, jalapeño slaw & fries			

SIDES

Seasonal cabbage	4	Grilled corn on the cob	4	Sautéed new potato	4	Curly kale	4	Tossed green salad	3
smoked bacon		chilli & garlic		rosemary & sea salt		toasted hazelnuts		extra virgin olive oil	

DESSERT

Caramel chocolate pot	7	Lemon thyme crème brûlée	7	Blackberry & green apple pavlova	7
raspberry & lovage		poached fig			
Pineapple carpaccio	7	Banana cake	7	Seasonal British cheese	12
chilli, lime & coconut sorbet		caramel ice cream & peanuts		pickled walnut purée & oat cakes	

LIGHT LUNCH

Mon - Fri 12pm - 5.30pm

Smoked salmon plate
capers, lemon, horseradish & grilled sourdough
12

Hans' club sandwich
grilled chicken breast, bacon, fried egg, sourdough & fries
14

Hans' veggie club sandwich
halloumi, avocado, tomato, confit onion, sourdough & fries
14

AFTERNOON TEA

25

served with a glass of Champagne
35

Mon - Sun 2.30pm - 5.30pm

Selection of homemade savouries
Crayfish & avocado roll
Cucumber, cream cheese & chive sandwich
Coronation chicken sandwich
Keen's cheddar & onion tartelette
Salt beef, mustard & dill pickle bagel

Freshly baked homemade scones
Plain & Chelsea bun flavoured scones served with Cornish clotted cream & strawberry jam

Selection of homemade pastries
Chocolate marquise
Pear & almond cheesecake
Apple & blackberry pavlova
Peanut butter & jelly macarons

BREAKFAST

Mon - Sun 7.00 - 11.30am

Please ask a team member if you would like to see a menu.

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However if we have failed to impress you please tell us immediately, service charge will be removed and every effort made to redeem ourselves.

@hansbargrill