

## WINE BY THE GLASS

|                                     |       |       |
|-------------------------------------|-------|-------|
| <b>Champagne</b>                    | 125ml |       |
| Veuve Clicquot Yellow Label Brut    | 15    |       |
| Veuve Clicquot Rosé                 | 19    |       |
| Ruinart Blanc des Blanc             | 20    |       |
| <b>English Sparkling</b>            | 15    |       |
| Exton Park Brut Reserve NV          |       |       |
| <b>English Sparkling Rosé</b>       | 21    |       |
| Nyetimber Classic Cuvée Rosé NV     |       |       |
| <b>More Sparkling</b>               | 8     |       |
| Astoria Prosecco, 'Butterfly' NV    |       |       |
| <b>White</b>                        | 125ml | 250ml |
| South Africa – Cape Heights         | 5     | 10    |
| Chenin Blanc                        |       |       |
| U.S.A. – Cline Cellar, Viognier     | 7     | 14    |
| New Zealand – Fault Line,           | 7     | 14    |
| Sauvignon Blanc                     |       |       |
| Italy – G.Sini 'Bianco Smeraldo'    | 9     | 18    |
| Vermentino                          |       |       |
| France – Domaine d'Elise Chablis    | 10    | 20    |
| France – Hubert Brochard Sancerre   | 9     | 18    |
| <b>Rosé</b>                         |       |       |
| France – St. Sidoine Provence Rosé  | 7     | 14    |
| France – Chateau Variere            | 7     | 14    |
| Cabernet d'Anjou Rosé off dry       |       |       |
| <b>Red</b>                          |       |       |
| South Africa – Cape Heights Shiraz  | 5     | 10    |
| Argentina – Gouguenheim,            | 7     | 14    |
| Malbec Reserve                      |       |       |
| Italy – G. Sini 'Rosso Smeraldo'    | 9     | 18    |
| Carignano Blend                     |       |       |
| South Africa – Glenelly Grand Vin   | 9     | 18    |
| Rouge Blend                         |       |       |
| U.S.A. – Lockwood Vineyard          | 10    | 20    |
| California Central Coast Pinot Noir |       |       |
| France – B. de Rothschild,          | 13    | 26    |
| Baron Carl St. Emilion              |       |       |
| <b>Dessert</b>                      | 75ml  |       |
| France – Le Coume De Roy Maury [R]  | 10    |       |
| Portugal – Adega Pegoes Moscadel    | 10    |       |
| <b>Port</b>                         |       |       |
| Portugal, Mainland – Graham,        | 12    |       |
| Tawny 10 Years Old                  |       |       |

# HANS'

## BAR & GRILL

### TO NIBBLE & SHARE

|   |    |                                |   |                                      |   |
|---|----|--------------------------------|---|--------------------------------------|---|
| <b>3 rock oyster</b>                        | 10 | <b>Seared beef</b>             | 8 | <b>Cauliflower cheese croquettes</b> | 5 |
| Bloody Mary shots                           |    | beetroot & horseradish         |   | truffle mayo                         |   |
| <b>Butternut squash &amp; mint arancini</b> | 5  | <b>Salt &amp; pepper squid</b> | 6 |                                      |   |
| tarragon mayo                               |    | citrus aioli                   |   |                                      |   |

### STARTERS & SALADS

|   |       |   |        |  |        |
|---|-------|---|--------|--|--------|
| <b>Ham hock, chicken &amp; leek terrine</b> | 10    | <b>Salt baked celeriac</b>                          | 8 / 16 | <b>Burrata</b>                               | 8 / 16 |
| spiced pear & sourdough toast               |       | beetroot, heritage carrot, goats curd, pumpernickel |        | pear, rocket, Bayonne ham & truffle dressing |        |
| <b>Tuna tartar</b>                          | 11/20 | <b>Quinoa</b>                                       | 8 / 16 | <b>Smoked mackerel</b>                       | 8 / 16 |
| yuzu, wasabi, avocado                       |       | broccoli, beetroot, pomegranate & spiced yoghurt    |        | apple, fennel, watercress & house dressing   |        |
| <b>Salt beef raviolo</b>                    | 12    |   |        |  |        |
| shellfish bisque                            |       |   |        |  |        |

### FISH & SEAFOOD

|                                    |    |  |    |
|------------------------------------|----|--|----|
| <b>Prawn &amp; mussel linguine</b> | 18 | <b>Pan-fried cod</b>                       | 22 |
| chilli, garlic & white wine        |    | cauliflower cous cous, raisin & buttermilk |    |
| <b>Poached salmon</b>              | 23 | <b>Pan-fried halibut</b>                   | 32 |
| cucumber & goat's curd             |    | salsify, chestnuts                         |    |

### VEGETARIAN

|  |        |                                     |    |
|--|--------|-------------------------------------|----|
| <b>Homemade herb crumpet</b>           | 9 / 16 | <b>Wild mushroom risotto</b>        | 18 |
| poached fig, goat's curd & honey       |        | Parmesan, watercress, black truffle |    |
| <b>Chickpea &amp; coriander burger</b> | 15     |                                     |    |
| mango chutney & fries                  |        |                                     |    |

### GRILL

|                                    |    |                                       |    |   |    |
|------------------------------------|----|---------------------------------------|----|---|----|
| <b>280g Veal sirloin (bone-in)</b> | 32 | <b>280g Grass-fed English sirloin</b> | 32 | <b>Hans' beef burger</b>                      | 16 |
|                                    |    | (with a choice of sauce)              |    | emmental, pancetta, jalapeño slaw & fries     |    |
| <b>280g Barnsley chop</b>          | 25 | <b>250g Grass-fed English fillet</b>  | 40 | <b>Sauces</b>                                 | 2  |
|                                    |    | (with a choice of sauce)              |    | red wine, peppercorn, béarnaise, truffle mayo |    |
| <b>250g Pork ribeye</b>            | 28 |                                       |    |   |    |

### SIDES

|                           |   |                         |   |                        |   |                           |   |                   |   |                     |   |
|---------------------------|---|-------------------------|---|------------------------|---|---------------------------|---|-------------------|---|---------------------|---|
| <b>Tossed green salad</b> | 3 | <b>Seasonal cabbage</b> | 4 | <b>Corn on the cob</b> | 4 | <b>Sautéed new potato</b> | 4 | <b>Curly kale</b> | 4 | <b>French fries</b> | 4 |
| extra virgin olive oil    |   | smoked bacon            |   | chilli & garlic        |   | rosemary & sea salt       |   | toasted hazelnuts |   |                     |   |

### DESSERT

|                                   |   |  |   |   |    |
|-----------------------------------|---|--|---|---|----|
| <b>Valrhona chocolate fondant</b> | 8 | <b>Spiced orange crème brûlée</b>              | 7 | <b>Blackberry &amp; green apple pavlova</b> | 7  |
| hazelnut ice cream                |   | poached fig                                    |   |   |    |
| <b>Pineapple carpaccio</b>        | 7 | <b>Flourless lemon &amp; poppyseed drizzle</b> | 7 | <b>Seasonal British cheese</b>              | 12 |
| chilli, lime & coconut sorbet     |   | yoghurt sorbet                                 |   | 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, toasted white bloomer & fries  
14

**Hans' veggie club sandwich**  
halloumi, avocado, tomato, confit onion, toasted white bloomer & fries  
14

## AFTERNOON TEA

Mon - Sun 2.30pm - 5.30pm

**Selection of homemade savouries**  
crayfish, chilli & avocado roll  
coronation chicken sandwich  
asparagus, leek & sheep's cheese tartelette  
Cumberland sausage roll, pickled walnut ketchup

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

**Selection of homemade pastries**  
chocolate & blood orange marquise  
rhubarb & ginger cheesecake  
passionfruit pavlova  
juniper & lime macarons

accompanied by a pot of tea of your choice from our tea library

29

served with a glass of Veuve Clicquot Yellow Label Brut  
39

## 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