

WINE BY THE GLASS

Champagne	125ml
Veuve Clicquot Yellow Label Brut	15
Veuve Clicquot Rosé	19
Ruinart Blanc des Blanc	20

English Sparkling	
Exton Park Brut Reserve NV	15

English Sparkling Rosé	
Nyetimber Classic Cuvée Rosé NV	21

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'Elise Chablis	10	20
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. – Lockwood Vineyard	10 20
California Central Coast Pinot Noir	
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

Roast red pepper arancini basil mayo	5	Salt & Szechuan pepper squid citrus aioli	7	English charcuterie selection sheep's cheese & quince	16
Cured ham & cheese beignets truffle mayo	5	Seared fillet of beef beetroot & horseradish	8	10 Grilled queen scallops garlic & caper butter, samphire	16

STARTERS

Duck & black truffle terrine poached rhubarb & sourdough toast	11	Tuna tartar yuzu, wasabi, coriander	11/20	Grilled asparagus slow cooked duck egg, tarragon mayo	10
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VEGETARIAN

Pea, broad bean & asparagus risotto crottin goat's cheese, rocket	16	Crispy Jackfruit pancakes Oyster mushroom, cucumber, spring onion, hoisin	16	Chickpea & coriander burger mango chutney & fries	15
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FISH & SEAFOOD

Prawn & mussel linguine chilli, garlic, white wine	18	Lobster roll truffle, tarragon mayo, gem lettuce, fries	24
Chalk Stream trout aubergine, courgette, basil	22	Pan-fried halibut asparagus, morels, sauce vierge	32

SALADS

Grilled chicken cobb lettuce, tomato, hard boiled egg, cucumber, avocado, spring onion	9/16	Supergrain pine nut salad spinach, kale, broccoli, pomegranate add chicken or halloumi	9/16 8
Burrata heritage tomatoes, basil	9/16	Warm goats cheese salad beetroot, walnut, crisp sourdough	9/16

GRILL

Chicken paillard rocket & parmesan	20	280g Grass-fed English sirloin with a choice of sauce	33	Hans' beef burger emmental, pancetta, jalapeño slaw & fries	17
Lamb rump 250g Veal sirloin	29 30	250g Grass-fed English fillet with a choice of sauce	40	Sauces red wine, peppercorn, béarnaise, truffle mayo	2

SIDES

Chargrilled cabbage chilli & bacon butter	4	Cauliflower cheese wholegrain mustard	4	French fries	4	Purple sprouting broccoli toasted almonds	5	Jersey royals mint butter	5
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DESSERT

Salted caramel chocolate tart lovage ice cream	7	Apricot cafloutis toasted almond ice cream	7	Homemade churos chocolate sauce, dulce de leche	10
Pineapple carpaccio chilli, lime & coconut sorbet	7	Lemon posset pink pepper meringue, strawberry	7	Seasonal British cheese pickled walnut purée & oat cakes	12

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

