

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 | 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 |
| Rosé | | |
| France – St. Sidoine Provence Rosé | 7 | 14 |
| France – Chateau Variere | 7 | 14 |
| Cabernet d'Anjou Rosé off dry | | |
| Red | | |
| 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 - Chateau Cissac, Bordeaux | 10 | 20 |
| Dessert | 75ml | |
| France – Le Coume De Roy Maury [R] | 10 | |
| Portugal – Adega Pegoes Moscadell | 10 | |
| Port | | |
| Portugal, Mainland – Graham, | 12 | |
| Tawny 10 Years Old | | |

HANS'

BAR & GRILL

LIGHT BITES & SHARING PLATES

| | | | | | |
|---|---|---|----|---|----|
| Roast red pepper arancini basil mayo | 5 | Grilled queen scallops garlic & lemon dressing, samphire | 16 | Tuna tartar yuzu, wasabi, coriander | 11 |
| Seared fillet of beef beetroot & horseradish | 8 | English charcuterie caperberries, rosemary bread | 10 | Grilled asparagus duck egg, tarragon oil, hazelnut | 10 |
| Salt & Szechuan pepper squid citrus aioli | 7 | Duck & black truffle terrine rhubarb, sourdough toast | 11 | Scottish oak smoked salmon horseradish, capers, sourdough | 12 |

SEASONAL SALADS

| | | | | | | | |
|---|-------|---|------|--|------|---|------|
| Chopped chicken free range egg | 11/16 | Burrata heritage tomatoes, basil | 9/14 | Warm goat's cheese beetroot, walnut, sourdough | 9/14 | Supergrain spinach, kale, broccoli, pine nuts, pomegranate | 9/14 |
| Add grilled chicken 5 halloumi 5 tiger prawns 7 | | | | | | | |

SANDWICHES, BURGERS, BOWLS

| | | | |
|---|----|--|----|
| Hans' club sandwich grilled chicken, bacon, fried egg, sourdough, fries | 14 | Hans' beef burger emmental, pancetta, jalapeno slaw, fries | 17 |
| Veggie club sandwich grilled halloumi, avocado, tomato, confit onion, sourdough, fries | 14 | Chickpea & coriander burger mango chutney, fries | 15 |
| Lobster roll truffle, tarragon mayo, gem lettuce, fries | 24 | Prawn & mussel linguini chilli, garlic, white wine | 18 |
| | | Risotto pea, broad bean, asparagus, Crottin goat's cheese, rocket | 16 |

CHARGRILLS

| | | | |
|--|----|---|----|
| South West lamb rump with a choice of sauce | 29 | Corn fed chicken paillard rocket, parmesan | 18 |
| Veal sirloin chop 250g. with a choice of sauce | 30 | Whole seabass rocket, lemon | 24 |
| Grass-fed English sirloin 280g. with a choice of sauce | 33 | Dover sole brown butter, capers, lemon | 40 |
| Grass-fed English fillet 250g. with a choice of sauce | 40 | Sauces red wine peppercorn béarnaise truffle mayo chimichurri | 2 |

SIDES

| | | | | | | | | | |
|---|---|---|---|---|---|--|---|------------------------------------|---|
| Cauliflower cheese wholegrain mustard | 4 | Chargrilled hispi cabbage bacon & chili olive oil | 4 | Purple sprouting broccoli toasted almonds | 5 | Jersey royals minted olive oil | 5 | French fries truffle dip | 6 |
|---|---|---|---|---|---|--|---|------------------------------------|---|

PUDDINGS

| | | | | | |
|--|---|--|---|--|----|
| Salted caramel chocolate tart lovage ice-cream | 7 | Apricot & almond sponge toasted almond ice-cream | 7 | Fresh brioche doughnuts to share chocolate sauce, dulce de leche | 10 |
| Pineapple carpaccio chilli, lime, coconut sorbet | 7 | Lemon posset pink pepper meringue, strawberry | 7 | 3 scoops of homemade ice cream sorbet | 5 |

SLOANE'S HOT CHOCOLATE

5

The Original Sloane's Hot Chocolate

Avocado Chocolate

Turmeric Chocolate

Hazelnut Chocolate

Orange Chocolate

Add vodka | baileys | rum | brandy | whisky 7

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

AFTERNOON TEA

Mon - Sun 2.30pm - 5.30pm

Selection of homemade savouries

lobster, truffle & tarragon roll
cucumber, cream cheese & chives
chicken & almond sandwich
curried egg & spring onion sandwich
lamb, caper & garden mint sausage roll,
sun blushed tomato relish

Freshly baked homemade scones

plain & Chelsea bun flavoured scones served
with Cornish clotted cream & strawberry jam

Selection of homemade pastries

dark chocolate & rosemary cheesecake
mini Battenberg with lavender
lemon meringue pie
apple & elderflower macarons

Accompanied by
a pot of tea of your choice from our tea library
32

Served with a glass of
Veuve Clicquot Yellow Label Brut
42

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