

H A N S'

BAR & GRILL

Two Courses 20 | Three Courses 26

Enjoy a complimentary glass of house red or white wine with our Market Menu.

STARTER

Heritage tomato gazpacho, cucumber, basil (Su)
 Smoked chicken, bacon & tarragon terrine, garlic dressing, sourdough (Ce, Su, G)
 Grilled mackerel, beetroot, horseradish, watercress (F, D, Ce, Mu)

MAIN

Provençal vegetable paella (Ce)
 Grilled salmon, hispi cabbage, cider dressing (F, E)
 Grilled plaice, pea puree, chive butter sauce (F,D,Su)
 Homemade chicken, bacon & red wine sausage, mash, onion gravy (Su, D)

DESSERT

Pineapple carpaccio, chilli, lime, coriander, coconut sorbet (Ce, Mu)
 Eton mess, strawberry & basil sorbet (D, E)
 Chocolate sponge, brandy snap, milk ice cream (D, E, G)
 British artisan cheeses, pickled walnut, oatcakes (€5 sup) (D, G, Nu)

SIDES

Green salad, lemon olive oil 3
 English peas, pancetta, lettuce, onion 5
 French fries, truffle mayo 5
 Minted new potatoes 5
 Rosemary & potato bread, whipped butter 3

Enjoy a glass of Champagne
 specially priced with our
 Market Menu



Veuve Clicquot

Champagne Brut Yellow Label
 £12

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.