

## WINE BY THE GLASS

<b>Champagne</b>	125ml
Veuve Clicquot Yellow Label Brut	15
Veuve Clicquot Rosé Brut	19

<b>More Sparkling</b>	
Astoria Prosecco	9

<b>White</b>	125ml	175ml
Spain – Vega Badenes Verdejo	6	8
Italy – La Mura Grillo	6	8
France – Belardent Picpoul de Pinet	7	9
Italy – San Silvestro Gavi di Gavi	8	10
New Zealand – Fault Line Sauvignon Blanc	8	11
Italy – G.Sini 'Terra e Mare' Vermentino	10	13
France – Domaine d'Elise Chablis	11	15

<b>Rosé</b>	
France – Dom. Deux Moulin Cabernet d'Anjou	6 8
France – St. Sidoine Provence Rosé	7 10

<b>Red</b>	
Chile – Tierra Antica Cabernet Sauvignon	6 8
Spain – Bod.Aragonesas Garnacha 'Crucillon'	6 9
Argentina – Gouguenheim Malbec	8 11
Italy - Castelli di Grevepesa Chianti Classico Riserva	9 13
Italy – Luigi Righetti Amarone della Valpolicella	10 14
New Zealand - Akin Pinot noir	11 15
France – Ch. Croix Chantecaille St-Emilion Grand Cru	12 18

<b>Sweet</b>	75ml
France – Lions Suduirat Sauternes	12
Hungary – Ch. Dereszla Tokaji Aszu 5 Puttonyos	12

## LIGHT BITES & SHARING PLATES

Wild mushroom & truffle polenta truffle emulsion	8	Curried parsnip & apple soup home-made shallot bread	9	Crispy scampi prawns tempura batter, spring onion, garlic, red chili	12
Ham hock, smoked chicken & leek terrine spiced pear, Cornish leaves	8	English charcuterie celeriac remoulade, sun blush tomatoes	10	Tuna tartar yuzu, wasabi, coriander, rice crisp	12
Taramasalata cumin sourdough, haz al runout	8	Dressed Dorset crab remoulade granny smith apple, sourdough crisp	12	Blackcurrant & liquorice cured salmon celeriac remoulade	12

## SEASONAL SALADS

Supergrain 9/14 spinach, kale, broccoli, pine nuts, pomegranate, wild rice	Warm beetroot 9/14 whipped goats curd, watercress	Chopped chicken 11/16 free range egg	Cadogan Caesar salad 11/16
Add grilled chicken 5   halloumi 5   tiger prawns 7			

## SANDWICHES, BURGERS, BOWLS

Hans' club sandwich 14 grilled chicken, bacon, fried egg, fries	Chickpea & coriander burger 15 mango chutney, fries
Veggie club sandwich 14 grilled halloumi, avocado, tomato, confit onion, fries	Hans' beef burger 18 onion ring bacon jam
Ham & cheese toastie 14 mustard, béchamel sauce, fries	Seasonal shellfish 18 squid ink linguine
Lobster & crayfish roll 24 truffle, tarragon mayo, gem lettuce, fries, crayfish	Wild mushroom risotto 16 Parmesan, watercress, black truffle

## CHARGRILLS

Lamb cutlets 30 with salad & fries	Spatchcock Baby chicken 22 with salad & fries
Grass-fed British sirloin 33 280g. with salad & fries	Roasted cod fillet 24 cauliflower, lovage
Ribeye on the bone 35 250g. with salad & fries	Dover sole meuniere 40 coastal herbs, brown shrimp salsa verde butter sauce
Fillet on the bone 35 250g. with salad & fries	Sauces 2 red wine   peppercorn   béarnaise   hollandaise   blue cheese

## SIDES

Tenderstem broccoli 4 toasted hazelnut, pesto	Endive, nashi pear, walnut salad 6 blue cheese dressing	Truffle Parmesan chips 6 truffle oil, onion powder	Roasted squash 6 pumpkin seeds, honey & cumin
Savoy cabbage 5 caraway, chestnut, lardon	Sautéed new potatoes 6 rosemary & balsamic	Macaroni cheese 6	

## PUDDINGS

3 scoops of homemade ice cream   sorbet 5	Pineapple carpaccio 7 chilli, lime, coconut sorbet	Fresh brioche doughnuts to share 10 chocolate sauce, dulce de leche
Valrhona chocolate fondant 7 hazelnut ice cream, chocolate soil	Spiced orange crème brûlée 7	Seasonal British cheese 12 pickled walnut puree, oat cakes

## HOT CHOCOLATE

7

Dark Chocolate Brownie

White Coconut

Caramel, Caramel, Caramel

Midnight Peppermint

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

Coronation chicken roll  
Crayfish roll & tarragon emulsion  
Egg mayonnaise & watercress finger sandwiches  
Cucumber & cream cheese sandwiches

### Freshly baked homemade scones

Plain & raisin scones served with Cornish clotted cream & strawberry jam

### Selection of homemade pastries

Black Forest gâteau  
Chocolate Battenberg cake  
Chilled Valrhona passionfruit fondant  
Millionaire chocolate shortbread

Accompanied by a pot of Partridge's tea of your choice from our tea library  
35

Served with a glass of  
Veuve Clicquot Yellow Label Brut  
45

## 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.

f @hansbrandgrill