

HAN'S
BAR & GRILL

Wine Dinner Series

A Floral Spring Wine Evening

Amuse Bouche

Butter Poached Langoustine

Cucumber gazpacho, caviar, dill oil

Sauvignon Blanc 2024

Starter

Woodland Mushroom Arancini

Cep mushroom cream

Riesling Castel Ringberg 2023

Main Course

Guinea Fowl Roasted On The Bone

Borlotti beans, soft polenta, tomato

Pinot Nero 2024

Dessert

Pastiera Napoletana

Roasted peaches, ricotta sorbet

Gewürztraminer Vigna Kastelaz Argentum Bonum 2016

ELENA WALCH

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.