

# HANS'

BAR & GRILL

## Hans' Set Menu

2 course £29 - 3 course £36

### Sommelier's Selection

|                                                    | 125ml | 175ml | Bottle |
|----------------------------------------------------|-------|-------|--------|
| 2160 - Spain, Bodega de la Marquesa Blanco Barrica |       | £11   | £45    |
| 0552 - Bordeaux, Esprit de Pavie                   |       | £16   | £66    |
| 3030 - Nyetimber Cuvée Chérie Demi Sec             | £15   |       | £90    |

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Freshly Baked Focaccia & Oil £5

### Starters

Roasted Grouse Breast

*Confit thigh, game jus*  
(may contain shot)

Pea Ravioli

*Sweetcorn velouté*

### Mains

Grilled Venison

*Celeriac, autumn greens, blackberry jus*

Wild Mushroom Risotto

*Hen of the woods mushrooms, ponzu dressing*

### Sides

Buttered new potatoes £7

Roasted beetroots & honey £7

### Dessert

Plum & Almond Tart

*Whipped verbena cream*

Vegan Lemon tart

*Coconut sorbet*

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.

This menu is not valid in conjunction with any other promotional offers or discounts