

HANS'

BAR & GRILL

SEASONAL SALADS

Burrata salad maple roasted onion squash, burrata hazelnuts & sage	15
Hans' Gado Gado bowl (p) sesame, almond tofu, brown rice, pickled cabbage, kale, grilled sweet potato & coconut peanut dressing	10/15
Grilled chicken caesar salad gem lettuce, brioche crouton, bacon, egg & anchovy	12/16
Prawn salad soy mushrooms, soba noodles, caramelised almonds, bok choy, prawn, spring onion & wasabi dressing	12/16

Add grilled chicken | halloumi +5

SIDES

Curly kale soy & ginger butter	6
Tomato salad shallots & aged sherry vinegar	6
Truffle mashed potato	6
Organic leaf salad house dressing	4
Gem salad blue cheese dressing	4
Fries	4

LIGHT BITES & SHARING PLATES

Rockstar bakery multi-seed sourdough whipped butter	4	Roasted beetroot bruschetta za'atar, tahini, seeds, squash, yoghurt & toasted bruschetta	9	Spiced confit duck leg croquettes tomato achar, pickled cucumber & kachumber	12
Fried padron peppers (p) Chinese 5-spice salt	7	Shetland mussels cider, lemon, garlic, cream & parsley	12	Grilled scarlet prawns cucumber, gem & Nam Jim talay	12
Cauliflower wings (p) spicy Korean sauce, sesame, coriander & crispy shallots	8	Invisible Chips 0% fat 100% charity. 3.5			
<small>Purchase a portion of Invisible Chips, and you'll be helping support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.</small>					
Beef carpaccio seared beef fillet, parsnip crisps, aged parmesan, confit garlic & truffle aioli	14				

MEAT, FISH, BOWLS

Falafel burger pickled onion, tomato relish, cheese, tomato, mayo, baby gem lettuce & fries	17	Pan fried hake chanterelles, new potato, grilled leeks & champagne sauce	25
Aged beef burger cheese, bacon jam, aioli, pickles, tomato, tomato relish, gem lettuce & fries	19	Grilled half Cotswold white chicken champ, slow cooked onion gravy & roasted tender stem	26
Issan style grilled aubergine brown rice, red onion, lemongrass, mint & coriander salad	18	Marinated roast pork belly bok choy, brown rice & soy glaze	26
Artichoke pappardelle roasted Jerusalem artichoke, red onion, kale, lemon & aged parmesan	20	28-day aged ribeye steak 250g salad & fries	36
		Sauces: red wine peppercorn blue cheese	3

CHEF SPECIALS

To find out more about the specials on offer this evening, please ask a member of our team.

PRIVATE EVENTS

A variety of rooms throughout the hotel are available for private hire.

Please ask a member of our team for further information or visit www.11cadogangardens.com

PUDDINGS

1 scoop of ice cream sorbet	3.5
Lemon posset Fresh raspberries & macaron	7
Dark chocolate brownie almonds & vanilla ice cream	7
Apple & blackberry crumble warm custard	7
Lemon & coconut cheesecake (p) sour berries & toasted coconut	7
Fresh brioche doughnuts to share chocolate sauce & dulce de leche	10
Cheeseboard chef selection of two cheeses, Millers mixed wafers, cornichons & chutney	14

(p) represents plant based; for further 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.