

HANS'

BAR & GRILL

THE HANS HOT CHOCOLATE STORY

Our hot chocolate menu is inspired by Sir Hans Sloane, the namesake of Hans' Bar & Grill and the man credited with introducing milk chocolate to Britain. During his travels as a physician in Jamaica, Sloane discovered cocoa prepared with water, a drink he found far too bitter.

He transformed it by blending the cocoa with milk and sugar, creating a smoother, comforting recipe that he later brought back to London. This mixture was first sold by apothecaries as a restorative tonic and eventually inspired the Cadbury brothers, shaping the chocolate culture we know today.

A long-time Chelsea resident, Sir Hans left an extraordinary legacy across the neighbourhood, from Sloane Square to the collections that founded the British Museum. Our menu celebrates this history with a selection of indulgent hot chocolates crafted in the spirit of Sloane's original creation, honouring his pioneering taste and his deep connection to Chelsea.

CHOCOLATE SELECTION 8

MILK CHOCOLATE

Smooth, creamy and perfectly sweet. A comforting classic with a rich velvety finish

DARK CHOCOLATE

Deep, intense and luxurious. A bold cocoa flavour with refined bittersweet edge.
Choice of milk: Whole, Semi-Skimmed, Skimmed, Oat, Almond or Coconut

TOPPINGS 1

Marshmallows, Waffle Rolls,
Whipped cream

SYRUPS 0.5

White Chocolate, Coconut, Hazelnut,
Maple Syrup

LIQUORS 5

Coconut, Kahlua, Banana, Frangelico

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Hotels & Resorts



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. Please note that our wine pairing changes weekly to enhance your experience