

H A N S'

BAR & GRILL

CHELSEA WINE TABLE

A WINE EVENING WITH ALEXIS CORNU,
CHÂTEAU DE BERNE WINEMAKER

WEDNESDAY 4TH MARCH

CANAPES

Mackerel cooked over fire, pickled cucumber, fennel
Hot smoked chicken & tarragon vol au vent
Quail egg, smoked salmon, caviar
Terres de Berne Rosé 2022

HAND DIVED SCALLOPS

Parsley root, crispy chicken skin, parsley oil
Terres de Berne Blanc 2018

TENDERLOIN OF DINGLEY DELL PORK

Black fig, braised endive, dark rye crumb
Grand Cuvée Rouge 2021

SEVILLE ORANGE & POLENTA CAKE

Dark chocolate Cremeux, toasted almonds
Grand Cuvée Rosé 2023



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