

HANS'

BAR & GRILL

HANS'S SET MENU

2 COURSES £29 | 3 COURSES £36

SOMMELIER'S SELECTION

	175ML	BOTTLE
1682 - ITALY - CHIANTI SUPERIORE, SANTA CRISTINA	11	55
1170 - ITALY, CORE BIANCO - MONTEVETRANO	12	60
3403 - ENGLAND, FOLC ROSÉ	14	62

STARTERS

GRILLED RADICCHIO

Black fig, walnuts, white balsamic

BURRATA

Roasted onion squash, pumpkin seed pesto,
crispy onion

MAINS

CURED & ROASTED PORK COLLAR

Braised leek, bramley apple, pickled mustard seeds

STONE BASS

Jerusalem artichoke, confit chicken wing,
red wine sauce

SIDES

TRUFFLED CAULIFLOWER CHEESE 8

BROCCOLI 7

DESSERT

TIRAMISU "CHOUX"

RICE PUDDING

Rhubarb & ginger jam, rhubarb sorbet

ICONIC

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