

ALL DAY DINING MENU

COCKTAILS

- NEGRONI MILK PUNCH 15**  
Iconic gin, Sweet vermouth, Coconut milk washed Campari
- RHUBARB-SAGE BELLINI 17**  
Nyetimber Classic Cuvee, Rhubarb puree, Sage syrup

SMALL BITES

- MARINATED OLIVES 6**
- PADRON PEPPERS (V) 6**  
Smoked salt
- CRISPY SQUID 14**  
Lime mayonnaise dip
- TRUFFLED MAC & CHEESE CROQUETTES 11**  
Truffle dip
- CAULIFLOWER WINGS (PB) 13**  
Spicy gochujang sauce, sesame seeds, crispy shallots

STARTERS

- ALTAMURA BREAD TO SHARE 8**  
Butter, cold-pressed rapeseed oil with balsamic vinegar
- SOUP OF THE DAY 10**
- HANS' MEZZE (V) 16**  
Hummus, whipped feta, smoked aubergine, sourdough crackers
- JUNIPER & ICONIC GIN CURED SALMON 18**  
Soured cream, pickled cucumber, dill oil, soda bread
- BBQ MISO CHICKEN SKEWERS 15**  
Garlic and ginger mayonnaise
- HEN OF THE WOOD MUSHROOM (V) 14**  
Confit 'shrooms, yellow split peas, curried croutons

**INVISIBLE CHIPS 3**  
0% FAT 100% CHARITY

Purchase a portion of Invisible Chips and you'll be helping to 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.

MAINS & CHELSEA CLASSICS

- SPINACH GNOCCHI (PB) 23**  
Superstraccia, basil pesto, rocket, toasted seeds
- ROASTED ONION SQUASH RISOTTO (V) 24**  
Goat's curd, pine nut granola, crispy black cabbage
- COD KIEV 26**  
Black garlic mayo, capers, parsley rosti chips
- PEAK DISTRICT LAMB SHEPHERD'S PIE 34**  
Shepherd's pie, cutlets, hispi cabbage, lamb jus
- GRILLED OCTOPUS 28**  
Butter beans, chorizo, tomato, black olives, smoked paprika

SALADS

- SMALL 12 / LARGE 18**
- GREEN GODDESS (PB)**  
Avocado, cucumber, green tomato, gem, chilli dressing
- SALT-BAKED BEETROOT (PB)**  
Smokey lentils, Provolone Dolce, preserved lemon
- SPICED COUSCOUS (PB)**  
Pickled carrot, romesco sauce, toasted almonds
- CLASSIC CAESAR**  
Anchovies, parmesan, brioche croutons
- ADD GRILLED CHICKEN OR HOT-SMOKED SALMON 8**

BURGERS & BUNS

- BUTTERMILK CHICKEN BURGER 25**  
Kimchi, brioche, mayo, coriander
- THE HANS' BEEF BURGER 25**  
Somerset brie, brioche, caramelised red onion chutney
- SWEET POTATO FALAFEL BURGER (V) 25**  
Brie, brioche, caramelised red onion chutney

FROM THE GRILL

- 200g FLAT IRON CHICKEN BREAST 29**
- 180g FILLET 46**
- 220g ONGLET STEAK 33**
- 220g RIB-EYE 40**
- HOUSE SAUCES 3**  
Peppercorn | Red Wine Jus | Blue Cheese Sauce
- ALL SERVED WITH CHIPS, SMOKED SALT, WATERCRESS BUTTER, CONFIT TOMATO

PUDDINGS

- STICKY TOFFEE 12**  
Caramel sauce, vanilla ice cream
- SET BUTTERMILK 11**  
Raspberries, gingerbread, raspberry sorbet
- APPLE CRUMBLE PIE 10**  
Calvados cream
- HACKNEY GELATO ICE CREAM OR SORBET 9**  
Two scoops of preference  
Please enquire with your server about today's flavours
- CHEESES FROM THE ISLES 14**  
Sourdough crackers, chutney

BRUNCH LIKE A LOCAL

Every day from 11:30-3pm

- SMASHED AVOCADO ON TOAST (V) 16**  
Two poached eggs, aged feta, toasted seeds
- EGGS YOUR WAY 16**  
Benedict, Royale or Florentine on sourdough muffin, hollandaise
- PULLED BRISKET TOASTIE 14**  
Smoked cheese, pickles, sauerkraut, mustard
- SMOKED SALMON BAGEL 19**  
Cream cheese, chips
- HANS' CLUB SANDWICH (V\*) 19**  
Bacon, chicken, tomato, lettuce, fried egg, chips

SIDES

- CHIPS 6**
- CREAMED MARIS PIPERS 6**  
Brown butter
- TRUFFLED CHIPS 7**
- ROASTED BEETS 9**  
Kale, Green Apple, Mustard Dressing
- BROCCOLI 7**  
Crispy shallots

**DID YOU KNOW EVERY SUNDAY**

**HANS' SUNDAY ROAST 29**  
Served with roast potatoes, Yorkshire pudding, horseradish, braised cabbage, parsnip purée, carrots, broccoli & rich gravy

Scan QR code for allergen information

