

HANS'

BAR & GRILL

ALL DAY DINING MENU

COCKTAILS

NEGRONI MILK PUNCH 15
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) 7
Smoked salt

WARM SAUSAGE ROLL 9
Apple ketchup

CRISPY SQUID 15
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

GAZPACHO 11
Marinated cherry vine tomatoes, tomato sorbet, basil oil

BBQ MISO CHICKEN SKEWERS 16
Garlic and ginger mayonnaise

GREEN MASALA TIGER PRAWNS 16
Cooked over fire, pickled red onion, coriander

TUNA TARTARE 16
Avocado, seaweed cracker

HANS' MEZZE (V) 16
Hummus, whipped feta, smoked aubergine, flatbread

MISO GLAZED AUBERGINE (V) 16
Red chilli, spring onion

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, pine nuts

COURGETTE RISOTTO (V) 24
Ricotta, preserved lemon, hazelnut granola

ROASTED HALIBUT 29
Leek chowder, brown crab thermidor

SWEET CURED BACON CHOP 32
Smokey chipotle & green apple salad, burnt onion

GRILLED GALICIAN OCTOPUS 28
White bean puree, romesco sauce, smoked almonds

SALADS

SMALL 13 / LARGE 19

GREEN GODDESS (PB)
Avocado, cucumber, green tomato, gem, chilli dressing

BURRATA (V)
Orange & walnut dressed endive, green apple

NICOISE SALAD
Quail eggs, crispy anchovies, Yukon potatoes, green beans, marinated olives, heritage tomatoes

CLASSIC CAESAR
Anchovies, parmesan, brioche croutons

ADD GRILLED CHICKEN, SEARED TUNA LOIN OR SHREDDED COLD SMOKED TROUT 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

ALL SERVED WITH CHIPS, SMOKED SALT, WATERCRESS BUTTER, CONFIT TOMATO

HOUSE SAUCES 3
Peppercorn | Red Wine Jus | Blue Cheese Sauce

PUDDINGS

STICKY TOFFEE 12
Caramel sauce, vanilla ice cream

ENGLISH STRAWBERRY TRIFLE 12

APPLE CRUMBLE PIE 10
Calvados cream

LEMON MERINGUE PIE 11
Lemon sorbet

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 Burford Brown 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 (V) 6

TRUFFLED CHIPS (V) 7

BROCCOLI (V) 7
Crispy shallots

HERB BUTTERED NEW POTATOES 8
Soured cream

CHARRED GEM HEARTS 8
Parmesan aioli

SUNDAY ROAST

ROASTED SIRLOIN OF GRASS FED BEEF 29

Served with potatoes roasted in beef dripping, hispi cabbage, Yorkshire pudding, red wine sauce

TRUFFLED CAULIFLOWER CHEESE 8

ROASTED ONION SQUASH 8
Harissa yoghurt

Scan QR code for allergen information

