

# HANS'

## BAR & GRILL

### STARTERS

Crispy squid smoked sweet chilli sauce	11
Shetland mussels cider, lemon, garlic, cream and parsley	13
Cauliflower wings (vg) spicy Korean sauce, sesame, coriander and crispy shallots	9
Chicken liver parfait fig chutney, cornichons, toasted sourdough	15
Tuna and avocado crudo spring onions, red chilli and sesame	15
Jerusalem artichoke velouté (v) crisps and truffle oil	8
Iberian ham croquettes confit garlic mayonnaise	10
Padron peppers (vg) Maldon salt and ponzu	8

### SALADS

Hans' gado-gado bowl (vg) sesame, almond tofu, brown rice, pickled cabbage, kale, grilled sweet potato and coconut peanut dressing	15
Grilled chicken Caesar salad gem lettuce, brioche croutons, bacon, egg and anchovies	18
Superfood salad (v) quinoa, cucumber, grilled corn, orange dressing, avocado puree, spiced nuts	16

### MAINS

Heritage beetroot and white bean burger (vg) green goddess, rocket, sriracha mayo and fries	18
35 day dry aged beef burger streaky bacon, smoked cheddar, green tomato relish, burger sauce and fries	22
Breaded haddock fillet minted crushed peas, triple cooked chips and tartare sauce	22
Corn fed chicken supreme confit potato, black garlic and onion puree, grilled baby leeks, braised shallot	24
Pearl barley and butternut squash risotto (v) pecorino, crispy kale, sage oil	18

### GRILL

Dry-aged 9oz rib eye steak	34	10oz Hampshire Barnsley chop	32
Dry-aged 10oz sirloin steak	43	Whole 12oz lemon sole	30
12oz veal t-bone steak	45	Spatchcock poussin with chimichurri	30
Dry-aged 16oz Cote de Boeuf	85		

### SAUCES

Béarnaise, romesco, chimichurri, beef jus	3 each
---	--------

### SIDES

Curly kale	6	Chunky chips	6
Green salad	6	Koffmann's fries	6
Honey glazed carrots	6		

### WINE

<b>Champagne</b>	125ml	<b>Bottle</b>
Laurent-Perrier 'La Cuvée'	17	85
Laurent-Perrier Rosé	21	120
<b>More Sparkling</b>		
Italy - Brina Prosecco Extra Dry	9	40
<b>English Sparkling</b>		
Nyetimber 'Classic Cuvée'	15	75
<b>English Sparkling Rosé</b>		
Nyetimber 'Classic Cuvée' Rosé	17	80
<b>White</b>	175ml	<b>Bottle</b>
France - Gard, Ch.de Campuget 'Le Campuget'	9	30
France - Belardent Picpoul de Pinet	9	32
New Zealand Marlborough - Bishop's Leap Sauvignon Blanc (v)	14	52
Italy Sardinia - Unmaredivino 'Terra e Mare' Vermentino	15	54
France - Domaine d'Elise Chablis	16	60
<b>Rosé</b>		
France - St.Sidoine Provence Rosé	15	54
<b>Red</b>		
Chile - Tierra Antica Cabernet Sauvignon	8	26
Italy Puglia - Tormaresca 'Neprica'	14	45
Argentina - Dom. Bousquet Malber Reserva	15	54
Italy Puglia - Tormaresca 'Primitivo Torcicoda'	16	64
France Burgundy - Laroze de Drouhin 'Côte d'Or'	17	66
<b>Dessert</b>	75ml	<b>Bottle</b>
Italy Toscana - Carpineto 'Farnito Vin Santo' [500ml]	18	120
<b>Port</b>		
Portugal - Quinta de Silveira Old Port 10 Years [750ml]	12	120

### DESSERTS

Hans' ice cream sundae Any two scoops of ice-cream with an assortment of toppings	8	Vegan double chocolate peanut butter bars pear sorbet	8
Warm chocolate moëlleux coconut crumble and pistachio ice cream	8	Poached Pear Williams cinnamon biscuit, caramel and vanilla ice cream	8

(v) represents vegetarian and (vg) represents vegan. 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.