

HANS'
 BAR & GRILL

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) 7
 Smoked salt
- 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
- SOUP OF THE DAY 10
- BBQ MISO CHICKEN SKEWERS 16
 Garlic and ginger mayonaise
- 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
- WOODLAND MUSHROOM
 & ASPARAGUS RISOTTO (V) 24
 Parmesan crackling, sage
- CURED & ROASTED LOIN OF
 SOUTH COAST COD 28
 Fresh peas, brown shrimp, wild garlic
- PEAK DISTRICT LAMB
 SHEPHERD'S PIE 34
 Cutlets, hispi cabbage, lamb jus
- 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
- PURPLE SPROUTING BROCCOLI (PB)
 Vegan feta, dried tomato, black olives, 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
- 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
- RHUBARB & CUSTARD 12
 poached Yorkshire rhubarb, rhubarb 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 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
- NEW SEASON 'HASSLEBACK' POTATOES 8
 Harissa yoghurt

- 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

