

H A N S'
 B A R & G R I L L

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 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
- 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

 220g ONGLET STEAK 33

 ALL SERVED WITH CHIPS, SMOKED SALT,
 WATERCRESS BUTTER, CONFIT TOMATO
- 180g FILLET 46

 220g RIB-EYE 40

 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

