

SIGNATURE COCKTAILS

The Saatchi Frostbite 16  
Stolichnaya Red Label Vodka, White Chocolate Liqueur, Crème De Menthe, Lime, Whipped Cream

Matcha Gin Sour 15  
No. 3 London Dry Gin, Matcha, Lemon Juice, Sugar Syrup

NIBBLES

Padron Peppers (V) 8  
Smoked Maldon salt and light soy (S, SD)

Teriyaki Chicken 14  
Wasabi mayo, spring onion (Ce, E, F, M, P, S, SD, N)

Chorizo Croquettes 8  
Basil and pistachio pesto (Ce, G, E, M, SD, N)

STARTERS

Butterflied Mackerel 16  
Kimchi style salad, parsley, pine nuts, lemon wedge (F, Mu, P, Se, S, SD, N)

Cauliflower Wings (PB) 13  
Spicy Korean sauce, sesame seeds, chives and crispy shallots (G, Mu, Se, S, SD)

Sweet Potato And Coconut Soup (PB) 13  
Coriander, chilli, coconut chips, croutons (Ce, M, N)

Olives Bruschetta 15  
Caramelised onion, parma ham, mozzarella, rocket, balsamic glaze (G, M, SD)

Beef Tataki 17  
Japanese marinade, truffle sauce, fresh rocket, parsnip chips (Ce, Mu, Se, S, SD)

Kale and Squash Salad (PB) 11/18  
Kale, grilled squash, toasted walnuts, dried cranberries, vegan feta, ginger dressing (M, Mu, S, SD, N)

Caesar Salad 11/18  
Aged parmesan, marinated anchovies, brioche croutons, Caesar dressing (G, E, F, L)

Fennel and Orange Salad (PB) 11/18  
Fennel, orange, golden raisins, baby spinach leaves and evo citrus dressing (Mu, S, SD)

Add Grilled Salmon, Chicken or Halloumi 7

HANS' BAR & GRILL

DINNER MENU

MAINS

Pan-Fried Seabream 30  
Crispy potatoes, roasted tomatoes and prosecco sauce (M, SD)

Pumpkin Gnocchi (V) 25  
Parmesan cream, pumpkin seeds, micro basil, herb oil (G, M)

Hans’ Fish and Chips 26  
Cod fillet, minted crushed peas, triple-cooked chips and tartare sauce (G, E, F)

Braised Beef Cheek 28  
Truffled mash potato, roasted shallots and crispy kale (M, SD)

Beetroot Burger (PB) 24  
Pistachio pesto, gem lettuce, tomato, caramelised onions, vegan mayo, fries or triple-cooked chips (G, Mu, S, SD)

Chicken Cavolo Nero 28  
Roasted baby carrots, sauteed cavolo nero, sweetcorn, carrot puree, chicken jus (Ce, G, M, SD)

GRILL

Grilled Octopus 27  
Butter beans, chorizo, black olives, parsley, smoked paprika, lemon dressing (Ce, F, Mo, SD)

The Iconic Burger 27  
Aged beef, tomato relish, lettuce, caramelised onions, tomato Applewood cheddar, crispy bacon, fries or triple-cooked chips (G, M)

Ribeye 28-Day Dry Aged 44  
Roasted tomatoes and greens, fries or triple-cooked chips (Ce, Mu, SD)

Sirloin 21-Day Dry Aged 40  
Roasted tomatoes and greens, fries or triple-cooked chips (G, M, Mu, SD)

Roasted Pumpkin, Brown Butter (V) 22  
Crispy sage, creme fraiche, feta, olive and nut crumble, pickled onions, maple syrup (M, P, SD, N)

Chicken Burger 26  
Chicken breast, tomato relish, lettuce, onion, bacon, smoked cheddar, chipotle mayo, fries or triple-cooked chips (Ce, G, M, Mu, S, SD)

SAUCES 4

Beef Jus  
Chicken Jus (Ce, G, M, SD)  
Peppercorn (Ce, M)  
Blue Cheese (M)

SIDES

Parmesan & Truffle Fries (V) 8  
Truffle oil, aged parmesan (Ce, E, G, M, SD)

Fries or Triple-Cooked Chips (PB) (G) 7

Roasted Autumn Squash (V) 7  
Maple vinaigrette, creme fraiche, mixed seeds (M, Mu, Se, S, SD)

Tenderstem Broccoli (PB) 7  
Olive oil and pine nuts (M, SD, N)

Green Salad (PB) 7  
Vinaigrette dressing (Ce, SD, N)

Sweet Potato Fries (PB) 7

INVISIBLE CHIPS

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.

THANK YOU FOR YOUR SUPPORT

PUDDINGS

Antonio’s New York Cheesecake 12  
Fresh berries and raspberry coulis (G, E, M, S)

Vegan Salted Caramel Brownie (PB) 12  
Cocount and chocolate chip ice-cream (G, L, N)

Chestnut & Ricotta Sponge 12  
White chocolate sauce and candied chestnuts (G, E, M, N)

The Tiramisu 12  
Coffee ice cream (G, E, M, SD)

British Cheeseboard 18  
Selection of cheese, jam, crackers and grapes (Ce, G, M, Se, S, SD)

A JOURNEY WITH FOOD

“Mixing Italian heart with British soul, our dishes are all about fresh local flavours. In my kitchen, we keep it simple but delicious – where every plate tells a tasty tale from the Mediterranean coast to the heart of Chelsea.”

ANTONIO ANIELLO

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

(PB) plant-based, (V) vegetarian; for further dietary requirements and food allergens please ask a member of the team. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill