

THE HANS HOT CHOCOLATE STORY

Our hot chocolate menu is inspired by Sir Hans Sloane, the namesake of Hans' Bar & Grill and the man credited with introducing milk chocolate to Britain. During his travels as a physician in Jamaica, Sloane discovered cocoa prepared with water, a drink he found far too bitter. He transformed it by blending the cocoa with milk and sugar, creating a smoother, comforting recipe that he later brought back to London. This mixture was first sold by apothecaries as a restorative tonic and eventually inspired the Cadbury brothers, shaping the chocolate culture we know today. A long-time Chelsea resident, Sir Hans left an extraordinary legacy across the neighbourhood, from Sloane Square to the collections that founded the British Museum. Our menu celebrates this history with a selection of indulgent hot chocolates crafted in the spirit of Sloane's original creation, honouring his pioneering taste and his deep connection to Chelsea.

CHOCOLATE SELECTION £8

Milk Chocolate

Smooth, creamy and perfectly sweet. A comforting classic with a rich velvety finish.

Dark Chocolate

Deep, intense and luxurious. A bold cocoa flavour with refined bittersweet edge.

Choice of milk: Whole, Semi-

Toppings £1

Marsh Mellows, Waffle Rolls, Whipped cream

Syrup £0.5

White Chocolate, Coconut, Hazelnut, Maple Syrup

Liquors £5

Coconut, Kahlua, Banana, Frangelico