

WINE BY THE GLASS

Champagne	125ml
Veuve Clicquot Yellow Label Brut	15
Veuve Clicquot Rosé Brut	19

More Sparkling	
Astoria Prosecco	9

White	125ml	175ml
Spain – Vega Badenes Verdejo	6	8
Italy – La Mura Grillo	6	8
France – Belardent Picpoul de Pinet	7	9
Spain – Terra de Asorei Albarino	8	10
New Zealand – Fault Line Sauvignon Blanc	8	11
Italy – G.Sini 'Terra e Mare' Vermentino	10	13
France – Domaine d'Elise Chablis	11	15

Rosé	
France – Dom. Deux Moulin Cabernet d'Anjou	6 8
France – St. Sidoine Provence Rosé	7 10

Red	
Chile – Tierra Antica Cabernet Sauvignon	6 8
Spain – Bod.Aragonesas Garnacha 'Crucillon'	6 9
France – Celliers des Princes 'Les vignes du Prince'	6 8
Argentina – Gouguenheim Malbec	8 11
Italy - Castelli di Grevepesa Chianti Classico Riserva	9 13
Italy – Gioacchino Sini 'Terra e Mare Rosso'	9 13
France – Ch. Croix Chantecaille St-Emilion Grand Cru	12 18

Sweet	75ml
France – Lions Suduirat Sauternes	12
Hungary – Ch. Dereszla Tokaji Aszu 5 Puttonyos	12

HANS'

BAR & GRILL

LIGHT BITES & SHARING PLATES

Wild mushroom & truffle polenta truffle emulsion	8	Spiced butter nut soup harissa & honey	9	Crispy scampi prawns tempura batter, spring onion, garlic, red chili	12
Confit duck leg Dorset blue vinney, nashi pear, walnut, little gem	8	English charcuterie celeriac remoulade, sun blush tomatoes	10	Tuna tartar yuzu, wasabi, coriander, rice crisp	12
Taramasalata cumin sourdough, haz al runout	8	Dressed Dorset crab remoulade granny smith apple, sour dough crisp	12	Scottish oak smoked salmon horseradish creme fraiche, capers, sourdough	12

SEASONAL SALADS

Supergrain spinach, kale, broccoli, pine nuts, pomegranate, wild rice	9/14	Warm beetroot whipped goats curd, watercress	9/14	Chopped chicken free range egg	11/16	Cadogan Caesar salad	11/16
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Add grilled chicken 5 | halloumi 5 | tiger prawns 7

SANDWICHES, BURGERS, BOWLS

Hans' club sandwich grilled chicken, bacon, fried egg, fries	14	Chickpea & coriander burger mango chutney, fries	15
Veggie club sandwich grilled halloumi, avocado, tomato, confit onion, fries	14	Hans' beef burger onion ring bacon jam	18
Ham & cheese toastie mustard, béchamel sauce, fries	14	Seasonal shellfish squid ink linguine	18
Lobster roll truffle, tarragon mayo, gem lettuce, fries, crayfish	24	Veggie paella courgette, aubergine, red pepper, peas, tomato	16

CHARGRILLS

Lamb cutlets with a choice of sauce	30	Spatchcock Baby chicken	22
Grass-fed English sirloin 280g. with a choice of sauce	33	Seared salmon fillet courgette fritters, fennel, hollandaise	24
Ribeye on the bone 250g. with a choice of sauce	35	Dover sole meuniere coastal herbs, brown shrimp salsa verde butter sauce	40
Fillet on the bone 250g. with a choice of sauce	35	Sauces red wine peppercorn béarnaise hollandaise blue cheese	2

(all Grills are served with chips and watercress salad)

SIDES

Endive, nashi pear, walnut salad blue cheese dressing	6	Sautéed new potatoes rosemary & balsamic	6	Macaroni cheese herb crumb	6	Courgette fritters herb, hollandaise	5
Tenderstem broccoli toasted hazelnut, pesto	4	Truffle Parmesan chips truffle oil, onion powder	6	Roasted squash pumpkin seeds, honey & cumin	6		

PUDDINGS

Chocolate & hazelnut sponge chocolate cremeux, milk ice cream	7	Peach melba cheesecake raspberry sorbet	7	Fresh brioche doughnuts to share chocolate sauce, dulce de leche	10
Pineapple carpaccio chilli, lime, coconut sorbet	7	Bread & butter pudding vanilla ice cream	7	Seasonal British cheese pickled walnut puree, oat cakes	12
3 scoops of homemade ice cream sorbet	5				

HOT CHOCOLATE

7

Dark Chocolate Brownie

Milky Gingerbread

White Coconut

Caramel, Caramel, Caramel

Midnight Peppermint

Add vodka | baileys | rum | brandy | whisky 7

Please ask a team member if you would like to see the full drinks menu.

AFTERNOON TEA

Mon - Sun 2.30pm - 5.30pm

Selection of homemade savouries

lobster, truffle & tarragon roll
cucumber, cream cheese & chives
chicken & almond sandwich
curried egg & spring onion sandwich
lamb, caper & garden mint sausage roll,
sun blushed tomato relish

Freshly baked homemade scones

plain & Chelsea bun flavoured scones served
with Cornish clotted cream & strawberry jam

Selection of homemade pastries

dark chocolate & rosemary cheesecake
mini Battenberg with lavender
lemon meringue pie
apple & elderflower macarons

Accompanied by
a pot of tea of your choice from our tea library
35

Served with a glass of
Veuve Clicquot Yellow Label Brut
45

BREAKFAST

Mon - Sun 7.00 - 11.30am

Please ask a team member if you would like to see a menu.

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 which goes directly to our team. However if we have failed to impress you please tell us immediately, service charge will be removed and every effort made to redeem ourselves.

f @hansbarandgrill