

WINE BY THE GLASS

Champagne	125ml	
Veuve Clicquot Yellow Label Brut	15	
Veuve Clicquot Rosé	19	
Ruinart Blanc des Blanc	20	
English Sparkling	15	
Chapel Down 'Three Graces' Brut		
English Sparkling Rosé	24	
Nyetimber Classic Cuvée Rosé MV		
More Sparkling	8	
Astoria Prosecco, 'Butterfly' NV		
White	125ml	250ml
South Africa – Cape Heights Chenin Blanc	5	10
U.S.A. – Cline Cellar, Viognier	7	14
New Zealand – Fault Line, Sauvignon Blanc	7	14
Italy – G.Sini 'Bianco Smeraldo' Vermentino	9	18
France – Domaine D.Seguinet Chablis	9	18
France – Hubert Brochard Sancerre	9	18
Rosé		
France – St. Sidoine Provence Rosé	7	14
France – Chateau Variere Cabernet d'Anjou Rosé off dry	7	14
Red		
South Africa – Cape Heights Shiraz	5	10
Argentina – Gouguenheim, Malbec Reserve	7	14
Italy – G. Sini 'Rosso Smeraldo' Carignano Blend	9	18
South Africa – Glenelly Grand Vin Rouge Blend	9	18
U.S.A. – De Loach, Heritage Collection Pinot Noir	9	18
France – B. de Rothschild, Baron Carl St. Emilion	13	26
Dessert	75ml	
France – Le Coume De Roy Maury [R]	10	
Portugal – Adegas Pegoas Moscadel	10	
Port	12	
Portugal, Mainland – Graham, Tawny 10 Years Old		

TO NIBBLE & SHARE

3 rock oyster Bloody Mary shots	10	Seared beef beetroot & horseradish	8	Cauliflower cheese croquettes truffle mayo	5
Pea & mint arancini basil mayo	5	Salt & pepper squid citrus aioli	6		

STARTERS & SALADS

Ham hock, chicken & leek terrine spiced pear & sourdough toast	10	Salt baked celeriac beetroot, heritage carrot, goats curd, pumpnickel	8 / 16	Burrata pear, rocket, Bayonne ham & truffle dressing	8 / 16
Cured salmon pickled ginger, wasabi, coriander, clementine	11	Quinoa broccoli, beetroot, pomegranate & spiced yoghurt	8 / 16	Smoked mackerel apple, fennel, watercress & house dressing	8 / 16
Salt beef raviolo shellfish bisque	12				

FISH & SEAFOOD

Prawn & mussel linguine chilli, garlic & white wine	18	Pan-fried cod cauliflower cous cous, raisin & buttermilk	22
Poached salmon cucumber & goat's curd	23	Pan-fried halibut salsify, chestnuts	32

VEGETARIAN

Homemade herb crumpet poached fig, goat's curd & honey	9 / 16	Wild mushroom risotto Parmesan, watercress, black truffle	18
Chickpea & coriander burger mango chutney & fries	15		

GRILL

250g Veal cutlet	28	280g Grass-fed English sirloin (with a choice of sauce)	32	Hans' beef burger emmental, pancetta, jalapeño slaw & fries	16
280g Barnsley chop	24	250g Grass-fed English fillet (with a choice of sauce)	38	Sauces red wine, peppercorn, béarnaise, truffle mayo	2
227g Pork cutlet	25				

SIDES

Tossed green salad extra virgin olive oil	3	Seasonal cabbage smoked bacon	4	Corn on the cob chilli & garlic	4	Sautéed new potato rosemary & sea salt	4	Curly kale toasted hazelnuts	4	French fries	4
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DESSERT

Valrhona chocolate fondant hazelnut ice cream	8	Spiced orange crème brûlée poached fig	7	Blackberry & green apple pavlova	7
Pineapple carpaccio chilli, lime & coconut sorbet	7	Flourless lemon & poppyseed drizzle yoghurt sorbet	7	Seasonal British cheese pickled walnut purée & oat cakes	12

LIGHT LUNCH

Mon - Fri 12pm - 5.30pm

Smoked salmon plate
capers, lemon, horseradish & grilled sourdough
12

Hans' club sandwich
grilled chicken breast, bacon, fried egg,
toasted white bloomer & fries
14

Hans' veggie club sandwich
halloumi, avocado, tomato, confit onion,
toasted white bloomer & fries
14

AFTERNOON TEA

29

served with a glass of Champagne
39

Mon - Sun 2.30pm - 5.30pm

Selection of homemade savouries
crayfish & avocado roll
cucumber, cream cheese & chive sandwich
Coronation chicken sandwich
Keen's cheddar & onion tartelette
salt beef, mustard & dill pickle bagel

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

Selection of homemade pastries
chocolate marquise
pear & almond cheesecake
apple & blackberry pavlova
peanut butter & jelly macarons

accompanied by a pot of tea of your choice
from our tea library

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.

@hansbargrill