

H A N S'

B A R & G R I L L

2 course £20 | 3 course £26

STARTERS

Heritage tomato gazpacho, cucumber, basil (Su)
Cured salmon, pickled cucumber, lemon, dill (F,Su)
Smoked chicken, bacon & tarragon terrine, garlic dressing, sourdough (Ce,Su,G)
Grilled mackerel, beetroot, horseradish, watercress (F,D,Ce,Mu)

MAINS

Pork tenderloin, Pancetta, peas, lettuce, mustard (D, Mu)
Grilled plaice, pea puree, chive butter sauce (F,D,Su)
Bavette steak, saffron aioli, Cornish leaves (£4 supp) (E,Mu,Su)
Provençal vegetable paella (Ce)

DESSERTS

Pineapple carpaccio, chilli, lime, coriander, coconut sorbet (Ce,Mu)
Eton mess, strawberry & basil sorbet (D,E)
Chocolate sponge, brandy snap, milk ice cream (D,E,G)
British artisan cheeses, pickled walnut, oatcakes (£5 sup) (D,G,Nu)

SIDES

Green salad, lemon olive oil 3
English peas, pancetta, lettuce, onion 5
French fries, truffle mayo 5
Minted new potatoes 5
Rosemary & potato bread, whipped butter 3