

WINE BY THE GLASS

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

More Sparkling	
Astoria Prosecco	8

White	125ml	175ml
Spain – Vega Badenes Verdejo	4	6
Italy – La Mura Grillo	5	7
France – Belardent Picpoul de Pinet	6	8
Spain – Terra de Asorei Albarino	6	8
New Zealand – Fault Line Sauvignon Blanc	7	10
Italy – G.Sini 'Terra e Mare' Vermentino	9	13
France – Domaine d'Elise Chablis	10	15

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

Red	
Chile – Tierra Antica Cabernet Sauvignon	4 6
Spain – Bod.Aragonesas Garnacha 'Crucillon'	5 7
France – Celliers des Princes 'Les vignes du Prince'	6 8
Argentina – Gouguenheim Malbec	7 10
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

Roast red pepper arancini basil mayo	5	Grilled queen scallops garlic & lemon dressing, samphire	16	Tuna tartar yuzu, wasabi, coriander	11
Seared fillet of beef beetroot & horseradish	8	English charcuterie caperberries, rosemary bread	10	Gazpacho cucumber, heritage tomato & basil	9
Salt & Szechuan pepper squid citrus aioli	7	Smoked chicken & bacon terrine rocket, garlic dressing, sourdough	11	Scottish oak smoked salmon horseradish, capers, sourdough	12

SEASONAL SALADS

Chopped chicken free range egg	11/16	Burrata heritage tomato, basil	9/14	Crayfish avocado salad, honey mustard	11/16	Supergrain spinach, kale, broccoli, pine nuts, pomegranate	9/14
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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	Hans' beef burger emmental, pancetta, jalapeno slaw, fries	17
Veggie club sandwich grilled halloumi, avocado, tomato, confit onion, fries	14	Chickpea & coriander burger mango chutney, fries	15
Ham & cheese toastie mustard, béchamel sauce, French fries	14	Prawn & mussel linguini chilli, garlic, white wine	18
Lobster roll truffle, tarragon mayo, gem lettuce, fries	24	Veggie paella courgette, aubergine, red pepper, peas, tomato	16

CHARGRILLS

Lamb cutlets with a choice of sauce	30	Corn fed chicken paillard rocket, parmesan	18
Veal sirloin chop 250g. with a choice of sauce	30	Salmon fillet cabbage, bacon, cider dressing	24
Grass-fed English sirloin 280g. with a choice of sauce	33	Dover sole brown butter, capers, lemon	40
Grass-fed English fillet 250g. with a choice of sauce	40	Sauces red wine peppercorn béarnaise truffle mayo chimichurri	2

SIDES

Tomato & red onion salad basil dressing	5	Sautéed new potatoes rosemary & sea salt	5	Cauliflower cheese wholegrain mustard	5	Tender-stem broccoli toasted almonds	5
Green salad lemon olive oil	3	French fries truffle dip	5	English peas bacon, onion, lettuce	5		

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	Eton mess strawberry & basil sorbet	7	Seasonal British cheese pickled walnut puree, oat cakes	12
3 scoops of homemade ice cream sorbet	5				

SLOANE'S HOT CHOCOLATE

5

The Original Sloane's Hot Chocolate

Avocado Chocolate

Turmeric Chocolate

Hazelnut Chocolate

Orange Chocolate

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.

@hansbargrill