

HAN'S  
BAR & GRILL

**Wine Dinner Series**  
*Nyetimber English Wines*

**Altamura Bread**

Butter and balsamic vinegar with rapeseed oil (g, m, s)

Amuse Bouche

**Wild Mushroom Tartlet**

Truffle mayonnaise, parmesan (e, m)

*Classic Cuvee 2010 from Magnum*

First Course

**Scallop Carpaccio**

Wine dettorini tomato, basil, vinaigrette, fine herbs (mo)

*Blanc de Blanc 2016*

Main Course

**Pan-fried Seabass**

Frisee salad, roasted cherry tomatoes, fine beans, Nyetimber sauce (f, m, su)

*Tillington Single Vineyard 2014*

Dessert

**Panna Cotta**

Raspberry coulis, white chocolate chards, raspberry (m)

*Cuvee Cherie, Demi-sec MV*

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.