

# HANS'

## BAR & GRILL

### ALL DAY DINING MENU

#### SIGNATURE COCKTAILS

- GIN PALOMA 15**  
Arbikie Nadar Gin, Pink Grapefruit,  
Ginger Syrup, Lemon Juice, Soda
- MATCHA GIN SOUR 15**  
No. 3 London Dry Gin, Matcha,  
Lemon Juice, Sugar Syrup

#### NIBBLES

- OLIVES (V) 6**
- PADRON PEPPERS (V) 6**  
Smoked salt (S)
- CRISPY SQUID 12**  
Lime mayo dip (E, G, F, Mo)
- CHORIZO CROQUETTES 11**  
Truffle dip (E, G, F, M, Mo, S)
- WHIPPED SPICED HUMMUS (V) 9**  
Grissini and smoked paprika (G, M, Se)

#### STARTERS & SMALL PLATES

- SOUP OF THE DAY (PB) 10**
- ALTAMURA BREAD TO SHARE 8**  
Butter, cold-pressed rapeseed oil with balsamic vinegar (G, M)
- CAULIFLOWER WINGS (PB) 13**  
Spicy gochujang sauce, sesame seeds, crispy shallots (G, Mu, S, SD, Se)
- GRILLED PRAWNS 17**  
Pak choi, garlic, ginger, chilli (C, S, Se)
- TERIYAKI CHICKEN SKEWERS 14**  
Wasabi mayo (G, Mu, S)
- BRITISH BRESAOLA 18**  
Truffle mayo, pecorino, shallots and cornichons (E, M)

#### INVISIBLE CHIPS

##### 0% FAT 100% CHARITY 3

Purchase a portion of Invisible Chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

#### MAINS

- CHICKEN SUPREME 29**  
Chantenay carrots, cavalo nero, jus (Ce, M, SD)
- FRESH PASTA (V) 23**  
Butternut squash, pecorino, sage, pesto, spinach (E, G, M)
- HANS' COD AND CHIPS 24**  
Crushed peas, triple-cooked chips, tartare sauce (E, F, G, M, SD)
- PUY LENTIL (PB) 25**  
Mushroom and vegetable casserole, garden greens (G)
- PAN-FRIED HAKE 28**  
Spinach, mussels, saffron velouté (G, F, M, Mo, SD)
- GRILLED OCTOPUS 28**  
Butter beans, tomato, chorizo, black olives,  
smoked paprika, lemon (G, M, Mo, SD)

#### GRILL

- 6oz FILLET 42** (Ce, G, M, SD)
- 8oz RIB-EYE 38** (Ce, G, M, SD)
- 10oz ONGLET STEAK 33** (Ce, G, M, SD)
- 10oz PORK CHOP 32** (Ce, G, M, SD)
- FLAT IRON CHICKEN BREAST 29** (Ce, G, M, SD)
- ALL SERVED WITH CHIPS,  
ONION RING, STEAK BUTTER  
AND BRAISED ONION STEW  
(F, G, M, Mu)

#### SAUCES 3

- PEPPERCORN** (Ce, M, SD)
- BLUE CHEESE** (M)
- RED WINE JUS** (Ce, SD)

#### BRUNCH

11AM - 3PM

- SMASHED AVOCADO ON TOAST 16**  
Two poached eggs, aged feta, toasted seeds (E, G, M, SD)
- EGGS BENEDICT,  
ROYALE OR FLORENTINE 16**  
Sourdough muffin, hollandaise sauce (E, G, F, M, SD)
- STEAK SANDWICH 19**  
Red pepper and tomato chutney, rocket, chips (E, G, Mu)
- CROQUE MONSIEUR  
OR MADAME 15**  
Served with chips (E, G, M)
- SMOKED SALMON BAGEL 19**  
Cream cheese, chips (G, F, M)
- HANS' CLUB SANDWICH 19**  
Bacon, chicken, tomato, lettuce, egg mayonnaise, chips (E, G, M, S)
- VEGETARIAN OPTION AVAILABLE

#### BURGERS

- THE HANS' BEEF BURGER 24**  
Applewood smoked cheese, crispy bacon,  
tomato relish, gem lettuce, chips (G, M, Mu)
- FLAT IRON CHICKEN BURGER 24**  
Applewood smoked cheese, crispy bacon,  
tomato relish, gem lettuce, chips  
(G, M, Mu)
- SWEET POTATO FALAFEL BURGER (PB) 22**  
Tomato relish, cheese, red onion,  
gem lettuce, chips (G, Mu)

#### SALAD BOWLS

- BURRATA (V) 16**  
Roasted heritage carrots, beetroot, golden sultanas,  
spiced fig balsamic dressing (M, SD)
- CLASSIC CAESAR 12/18**  
Parmesan, marinated anchovies, brioche croutons (G, E, F, M)
- COUSCOUS (PB) 12/18**  
Jumbo couscous, broccoli, kale, pomegranate, almonds, zhoug (G, N)
- ADD GRILLED CHICKEN  
OR PRAWNS 7**

#### SIDES

- VICHY CARROTS (V) 6 (M)**
- HOUSE SALAD AND DRESSING (PB) 6**  
(G, Mu, SD)
- CHIPS (V) 6 (F, G)**
- BROCCOLI, CHILLI AND GARLIC (PB) 7**
- BUTTERED BRASSICA (V) 7 (M)**
- TRUFFLED CHIPS WITH PARMESAN (V) 7**  
(C, G, F, M)

#### DESSERTS

- BAKED CHEESECAKE 11**  
Preserved berries (E, G, M)
- SALTED CHOCOLATE  
AND CARAMEL MARQUISE (PB) 12**  
Dark chocolate sorbet (G, S)
- STICKY TOFFEE PUDDING 11**  
Clotted cream ice cream (E, G, M, SD)
- SEASONAL HUMBLE CRUMBLE 11**  
Vanilla custard (G, M)
- SELECTION OF  
HACKNEY GELATO ICE CREAM  
OR SORBET 9**  
Two scoops of preference (E, M)  
Please enquire with your server about today's flavours and allergens

(PB) plant-based, (V) vegetarian; for further dietary requirements and food allergens please ask a member of the team. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill

ALLERGEN KEY - [C] CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN (L) LUPIN, (M) Milk, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (P) PEANUT, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS