

H A N S'

BAR & GRILL

CHELSEA WINE TABLE

NEW ZEALAND IN A GLASS
ALLAN SCOTT WINE WITH GARETH

THURSDAY 17TH SEPTEMBER

Amuse Bouche

Parkin

Brioche, flavoured butters

Marlborough, Alan Scott 'Celia'
Brut

Oyster

Compressed cucumber, fennel, green
apple, horseradish crème fraîche

Marlborough, Alan Scott Estate
Sauvignon Blanc

Starter

Hen Of The Woods

Cauliflower, golden raisin, kabayaki, onion

Marlborough, Allan Scott Rose

Mains

Fish

Roasted cod

Courgette, fennel, lemon verbena
beurre blanc, sea herbs

Marlborough, Allan Scott
'Black Label' Chardonnay

Meat

Roasted Lamb Rumped

Aubergine, salt-baked beetroot,
mushrooms, fondant potato, rosemary jus

Marlborough, Allan Scott 'Black
Label' Pinot Noir

Dessert

Manuka Honey Panna Cotta

Blackberry, poached pear, oat crumble

Marlborough, Alan Scott 'Celia' Brut Rose



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.