

Hanson at the Chelsea

Good food guide 2011 & 2 AA rosette recommended 2011



Main Courses

Corn fed chicken with crispy pancetta & dolcelatta, polenta chips & wild mushroom veloute
£14.95

Wild local Sea Bass with spicy seafood parcel & seared scallop £17.95

Prime 28 day aged fillet of beef char grilled with field mushroom, roast plum tomato,
bearnaise sauce & hand cut chips £19.95

8 hour cooked pork belly with scrumpy apple sauce, fresh sage & onion mash & pink lady
glaze £15.95

Hansons fish in tempura batter with hand cut chips, homemade tartare sauce & mushy peas
£14.95

Baked portobello mushroom with melted leeks, Welsh cheese risotto & tomato sauce £12.95
Our fish of the day is displayed on our chalk board

Sides

Tomato & mozzarella salad, olive oil & balsamic £3.75

Feta cheese & olives £3.75

Panaché of vegetables for two £2.50

Mixed salad vinaigrette £3.75

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Starters

Pan fried fish cake on tomato & cockle chutney, sauce tartare £5.50

Warm breads with Feta, marinated olives & tapenade £4.95 V

Choice of freshly prepared soups with olive oil croutons £4.75

Fresh new seasons Jersey oysters served on crushed ice with red wine & shallot vinaigrette
£1.50 each

Deep fried goats cheese bon-bon on roast Mediterranean vegetables with marinated olives &
sauce vierge £5.75 V

Tian of white crab & smoked salmon with avocado pear & fresh Galia melon £6.50

Tomato & mozzarella salad with vintage balsamic & very best olive oil £5.50 V

Terrine of chicken liver parfait with pear & date chutney, homemade toasted walnut bread
£5.50

Trio of roast scallops with three sauces, baked cockle & laverbread crumble, rocket & parmesan £7.75