



**Good food guide 2020 & AA rosette recommended  
2020**

**Michelin Guide Recommended 2017**



### **Main Courses**

Noisettes of Welsh lamb

Served with a Dijon tarragon crumble, truffle mash,  
bourguignon garniture Madeira jus £27.50

Fresh Oxwich Bay Lobster

Served picked, with French fries, garlic aioli & Caesar  
dressed romaine hearts £26.95

8 Hour slow cooked belly pork

With sage & onion mash, glazed apple compote, rich jus &  
crackling £16.95

Rendezvous of Sea food

Hake, scallop, monkfish, salmon & king prawn, new potatoes  
& chive beurre blanc £23.95

Roast thick Cod

With linguini vongole style, clams, mussels, garlic & chilli  
finished with fresh parsley £16.95

### Confit Duck

Oven crisp, gratin dauphinoise, root purée, carrot fondant & port reduction £16.95

### Hanson's fish & chips

With pea purée, tartare sauce & hand cut chips £14.95

### Tournedos of beef fillet

With a red wine bourguignon garnish, truffle oil mash  
£24.95

Aged prime cut Sirloin £19.95 or 28 day aged fillet £26.95,  
Ribeye £21.95

With Hanson's hand cut chips, horseradish, garlic & parsley  
butter tempura onion rings, roast Welsh Rarebit glazed  
Mushroom, Seared vine tomato, béarnaise or au poivre sauce

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Hanson's 7 course taste of the sea menu on our black board  
£40.00 pp (For the whole table only)

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Goat's cheese & roast vegetable tart, pesto & vine tomato  
vierge (V) £14.95

### SIDES

Gratin Dauphinoise £2.95, Caesar salad £4.95, Hand cut  
chips £2.95, Panache of vegetables £2.95  
Sautéed baby leaf spinach £3.50

Food allergies and intolerances speak to our staff about the  
ingredients when ordering.