

Hanson at the Chelsea

Good food guide 2020 & AA rosette recommended 2020

Michelin Guide Recommended 2017



Desserts

Sharing Dessert for Two

Brulée, baked raspberry cheesecake with fruits & coulis

Bread and Butter Pudding, Selection of Cheese With biscuits £15.95

Desserts £6.50

Chocolate crèmeux with a quenelle of white chocolate ganache,

Baked fresh white chocolate & raspberry cheesecake with anglaise sauce, fruits
& coulis,

Tahitian vanilla Crème Brulée with Hard Sugar Glaze,

Jam sponge pudding with fresh hot vanilla custard,

Tart au citron, light sugar glaze, Normandy crème fraiche,

Sticky toffee pudding with toffee sauce & homemade vanilla ice cream(+£3.00
for lunch),

Brioche Bread & Butter Pudding with Honey & Whiskey,

Rum and vanilla panacotta served with fresh summer berry compote,

Selection of Cheese with Biscuits & Chutney (+£2.00 for lunch).

Espresso £2.30, Latte £3.45, Macchiato £2.50, Cappuccino £2.65

Teas & Infusions £2.50

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