



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

Michelin Guide Recommended 2017



Main Courses

Honey roast Rack of Welsh lamb
Served with a Dijon tarragon crumble, truffle mash,
bourguignon garniture rosemary jus £27.50

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

New Seasons Pheasant
Filled with apple & walnut stuffing, autumn vegetables, crisp
rosti & thyme veloute £22.95

Hanson's fish & chips
With pea purée, tartare sauce & hand cut chips £15.95

Grilled fillet of Hake

With new seasons Italian new potatoes, baby vegetables & hollandaise sauce £19.95

Hanson's fillet of beef Wellington

With flaky glazed pasty, duxelle purée, mushroom & Madeira sauce £24.50

Grills

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

Ribeye £21.95

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

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Hanson's 7 course taster menu on our black board £40.00

pp

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Goat's cheese & roast vegetable tart, pesto & vine tomato vierge V £17.95

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

Please note if you do not have a starter your main course will not come any quicker.

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