

Hanson at the Chelsea

Good food guide 2020 & AA rosette recommended 2020

Michelin Guide Recommended 2017



Set Lunch

1 course £16.95 2 courses £18.95 3 courses £22.95

Starters

Choice of freshly prepared soups with olive oil croutons.

Fresh Cornish scallops
with petit legumes, Champagne & caviar beurre blanc (+£7.00).

Brecon Venison ragu
Slow cooked in red wine, with pappardelle & finished with
vintage Parmesan

Finest Campania region buffalo mozzarella
Served with a salad of poached pears, fresh figs & Serrano ham.

Chicken liver Parfait with orange butter
Homemade toasted walnut bread, date & pear chutney.

Swansea smoked Salmon
With prawn & cucumber roulade, dill & lemon oil, chilled melon,
citrus salad (+£2.00).

Layered ham hock & chicken terrine
With cider & apple juices, toasted sourdough, spicy apricot & ginger
chutney.

MAIN COURSES

Grilled 28 day aged Sirloin steak served pink
With Hanson's hand cut garlic & rosemary chips, tempura onion
rings, and
Welsh rarebit glazed mushroom, seared vine tomato, béarnaise or
au poivre sauce (+£4.00).

Fresh fish fillet in batter
With Hanson's hand cut chips, tartare sauce & pea puree.

Classic French Confit duck
With gratin dauphinoise, root purée, carrot fondant & crème de cassis.

Grilled Salmon supreme
With buttered new potatoes, fresh asparagus & tarragon hollandaise
sauce.

8 Hour slow cooked belly pork
With sage & onion mash, apple compote, split sauce of truffle oil &
Madeira, crackling.

Rendezvous of sea food
With fresh herb butter sauce (+£3.00)

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

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