

Hanson's Restaurant

Good Food Guide 2021 & AA rosette 2022



7 Course Taster Menu

Fresh homemade bread and salted butter

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Home cured Salmon gravard lax

*Cured with rhubarb & ginger gin, Scandinavian style salad, king prawn & sweet
pickled herrings*

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Goat's cheese and beetroot cheesecake

With poached pear, fresh figs, beetroot crisps

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Pan seared Scallop

With a chicken and black pudding terrine, piccalilli

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Rendezvous of sea food

Served with new potatoes & butter sauce

Or

Tournedos of 28 day aged beef fillet

With sautéed wild mushrooms, whipped Roquefort & herb butter & hand cut chips

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White Chocolate mousse with summer berries

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Cortado & Petit four.