

Hanson's Restaurant

Good Food Guide 2021 & AA rosette 2022



Main Courses

Honey roast Rack of Welsh lamb & mustard crumble

With crispy glazed shepherd's pie, gratin dauphinoise, Gower sweet hearts & rosemary jus

£27.50

Fresh Cornish Hake Kiev

Filled with garlic, parmesan & pine nut butter, vierge & aioli & Hanson's hand cut chips

£19.95

8 Hour slow cooked crispy belly pork

With honey glaze, sage and onion rosti potato, apple compote, cider veloute & crackling £16.95

Confit duck French style with glazed orange

Served oven crisp with gratin potatoes, root purée, port & orange sauce £16.95

Fresh Cod in batter

With Hanson's hand cut chips, homemade tartare sauce & petit pois £16.95

Tournedos of 28 day aged beef fillet

With slow cooked Ox cheek & red wine pie, glazed pastry crust & Hanson's hand cut chips

£26.95

Cornish Monkfish

Wrapped in Serrano ham, linguini carbonara, Parmesan, bruschetta of vierge & basil crème

fraiche £23.95

Porcini Risotto

Finished with parmesan, crispy avocado, asparagus, wild mushrooms & crispy roots

£17.95 (V)

Grills

30 day aged prime centre cut British Sirloin, dry aged on the bone for 14 days + 16 days
matured £23.95

Or

hand cut 28 day aged fillet £28.95

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

SIDES

Gratin Dauphinoise £2.95

Caesar salad £4.95,

Hand cut chips £4.95,

Panache of vegetables £3.95

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.*