

Hanson's Restaurant

Good Food Guide 2021 & AA rosette 2022



Set Lunch

2 courses £19.95 3 courses £24.95

Starters

Choice of freshly prepared soups with olive oil croutons.

Brecon Venison ragu

*Slow cooked in red wine, with pappardelle & finished with vintage
Parmesan*

Goat's cheese cheesecake.

With poached pear, fresh figs & beetroot crisps (V)

Chicken liver Parfait with

Homemade toasted walnut bread, date & pear chutney.

Swansea smoked Salmon

*With a prawn & crab tian, dill & lemon oil, chilled melon & citrus
salad (+£2.00)*

Wafer thin tartlet of Scottish scallops

*Rubbed & roasted with spicy togarashi, sautéed wild mushrooms
& kombu gel (+£7.00)*

MAIN COURSES

28 day aged fillet of beef tournedos

*On truffle oil mash, wild mushroom & dry cured bacon bourguignon
garnish + (£5.00)*

Hake Kiev Crumbed & deep fried

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

Classic French Confit duck

With gratin dauphinoise, root purée, carrot fondant & crème de cassis.

Fish in tempura batter

Served with tartare sauce, petit pois & Hanson's hand cut chips

Crispy pork belly

With honey glaze, sage & onion rosti potato & apple velouté

Roast Cod fillet wrapped in Serrano ham

With linguini carbonara style, tomato vierge & crème fraiche bruschetta

*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.*