

Hanson's Restaurant

Good Food Guide 2021 & AA rosette 2022



Main Courses

Herb crusted Roast rack of Welsh lamb

With crispy potato Shepherd's pie, gratin dauphinoise & baby vegetables

£27.95

Fresh Cornish Hake Kiev

Filled with garlic, parmesan & pine nut butter, vierge, aioli & Hanson'

hand cut chips £19.95

8 Hour slow cooked crispy belly pork

With bourguignon garnish & Madeira jus £16.95

Grilled Salmon fillet with wild mushroom tart

Served with Italian new potatoes, hollandaise sauce & baby vegetables

£19.95

Confit duck French style

Served oven crisp with gratin dauphinoise, port sauce & glazed orange

£17.95

New seasons Cornish Lobster, picked & dressed
Served with pomme frites, thermidor glaze, crisp romaine hearts,
parmesan & Caesar dressing £29.95 half (subject to availability)

Roast monk fish
With linguini carbonara, fresh Parmesan, basil & tomato crostini £23.95

Hanson's fish of the day, freshly handpicked from Swansea Market

Grills

30 day aged prime centre cut British Sirloin, dry aged on the bone for 14
days + 16 days matured £24.95

Or

hand cut 28 day aged fillet £27.95

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

Porcini Risotto

Finished with parmesan, crispy avocado, asparagus, wild mushrooms &
crispy roots £17.95 (V)

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.***