

# *Hanson's Restaurant*

*Good Food Guide 2021 & AA rosette 2022*



## *Set Lunch*

*2 courses £21.95 3 courses £26.95*

## *Starters*

*Brecon Venison ragu*

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

*Goat's cheese and beetroot cheesecake*

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

*Chicken liver Parfait with*

*Homemade toasted walnut bread, date & pear chutney.*

*Swansea smoked Salmon timbale*

*Filled with Devon crab, prawn melon & cucumber roulade*

*(+£3.00)*

*Roast British Scallops*

*With baby vegetables, caviar pearls, clams, vermouth & cockle butter sauce*

*(+£7.00)*

*Crispy ham hock*

*With pickled & puréed rhubarb, black pudding & honey crumble*

## *MAIN COURSES*

*28 day aged fillet of beef tournedos*

*With Hanson's hand cut chips, roast vine tomato, Welsh rarebit glazed mushroom,*

*tempura onion rings **+(£5.00)***

*Béarnaise or au poivre sauce*

*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.*

*Grilled Salmon supreme*

*With new potatoes, fresh English asparagus & hollandaise sauce*

*Crispy pork belly*

*Roast Hassle back potato, bourguignon garnish, split sauce of Madeira & sage oil*

*Slow cooked shank of Welsh lamb*

*Served with crispy potato Shepherd pie, root purée, carrot fondant & rosemary jus*

***+(£4.00)***

*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.*