

# *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's  
hand cut chips £17.95*

*8 Hour slow cooked crispy belly pork*

*With black pepper & herb rosti, bourguignon garnish & a split sauce of  
Madeira & sage oil £16.95*

*28 day aged tournedos of beef*

*Pan fried with San Pellegrino Marsala, shallots, tarragon, chervil &  
mushroom sauce £23.95*

*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

Rendezvous of Salmon  
Roast scallop & king prawn, new potato, baby  
vegetables, cockle & clam herb butter sauce £21.95

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

*Food allergies and intolerances speak to our staff about the  
ingredients when ordering.*