

# *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*

### *Finest mozzarella*

*Served on a bruschetta of vine tomato and chilli chutney, pesto and sauce veirge (V)*

### *Goat's cheese Chantilly*

*With an assiette of beetroot, beetroot royal, beetroot crisps & pickled  
beetroot (V)*

### *Chicken liver Parfait with*

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

### *Swansea smoked Salmon*

*With Devon crab & prawn blinis, fresh melon and cucumber salad (+£4.00)*

### *Roast British Scallops*

*With baby vegetables, caviar pearls, clams, vermouth & cockle butter sauce  
(+£7.00)*

## *MAIN COURSES*

*28 day aged beef filet*

*With Welsh rarebit glazed mushroom, onion rings & roast vine tomato au poivre or béarnaise (+£5.00)*

*Hake Kiev Crumbed & deep fried*

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

*Classic French Confit duck*

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

*Salmon supreme*

*With new potatoes, baby vegetables & French herb butter sauce*

*Crispy belly pork*

*With black pepper & herb rosti potato & bramly apple velouté*

*Slow cooked shank of Welsh lamb*

*Honey & rosemary glaze, crispy potato glazed Shepherd's pie, rosemary jus, carrot fondant & root purée (+£4.00)*

*Hanson's fish in batter*

*With hand cut chips & tartare sauce*

*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.*