



Hansards Restaurant Menu (Sample)

We pride ourselves in using the best
Locally sourced and fresh seasonal ingredients

Starters

- Leek and Potato Soup with Corned Beef and Poached Egg
- Craster Smoked Mackerel with Roast Sweet Potato and Watercress Puree
- Caramelised Goats Cheese with Beetroot Puree and Pistachio Tulle
- Pan-Fried Wild Wood Pigeon Breast Wrapped in Streaky Bacon and Spring Cabbage with Gooseberry and Port Jus - **£2.00 supplement**
- Doreen's Grilled Black Pudding Triangle Served with Plum and Apple Chutney
- Pan-Fried Lambs Liver with Fresh Peas and Wild Mushrooms

Main courses

- Roast Belly Pork with Straw Potato, Apple Puree, Crackling, Spring Cabbage and Calvados Jus
- Roast Organic Chicken Breast Stuffed With Spinach and Asparagus, Served with Garlic and Roast Carrots
- Naverin of Spring Lamb with Sea Salt and Rosemary Dumplings
- Rump Steak in Red Wine Jus
Served with Pate-stuffed Mushrooms and Homemade Chips
- Rocket, Parmesan and Pancetta Penne Pasta
- Smoked Rainbow Trout and Cream Cheese en-croute with Asparagus and New Potatoes

Desserts

- Rhubarb & Custard Crème Brulé with Homemade Shortbread
- Warm Treacle Tart with Pecan & Toffee Ice Cream
- Apple & Golden Raisin Crumble with Cider Sorbet
- Chocolate Panacotta with Sweet Chilli Drizzle and Coconut Ice Cream
- Cheeseboard - Wensleydale with Mango and Ginger, Shepherd's Purse Blue, Smoked Cheddar - **£2.00 Supplement**

Ground Coffee served with Homemade Chocolate Truffles **£2.50**

Two Courses - £12.95, Three Courses - £15.95