

Specials

Please have a look at our specials boards or ask a member of the team for today's soup and range of seasonal dishes.



Hanmer Arms

To Start

(v) Freshly baked Breads, Olives & Oils **7.50**

(v) Garlic, Honey & Rosemary Baked Camembert with Red Onion Chutney & Bread Crisps **7.00/12.00**

Flaming Chorizo Sausage, Goats Cheese Toast and Red Onion Jam **7.95**

(v) Chargrilled Halloumi, Carrot, Orange and Watercress Salad, Honey and Mustard Dressing **6.95**

Tempura Vegetables, Sweet Potato Hummus, Chilli Dip **7.25**

Chicken Pintxo, Asian Salad, Minted Yogurt Dressing **6.95**

Baked Fig and Charred Goats Cheese Salad, Caramelized Walnuts, Honey and Truffle Dressing **6.50**

(v) Soup of the day (Please ask or see specials boards for today's choice) with freshly Baked Bread **6.50**

Confit Lamb Bon Bon's, Spiced Tomato Chutney, Sun Blushed Tomato and Feta Salad **7.50**

Cointreau and Beetroot Cured Salmon, Home Baked Bread Crisps, Cucumber and Dill Raita **8.00**

(v) Mushroom Roquefort, Wholegrain and Herb Crumb, Fried Rocket and Dipping bread **7.50**

Main Course

Battered Cod and Chips, Minted Mushy Peas, Tartare Sauce **7.95/12.50**

Hanmer Arms Burger, Streaky Bacon, Mature Cheddar, Fries, Onion rings, Salsa and Salad **12.50**

(V) Vegetable Lasagne, Fries, Garlic Bread and House Salad **10.95**

5oz/10oz Gammon, Charred Pineapple, Chips, Peas and fried Egg **8.95/12.95**

Smoked Haddock, Salmon and Cod Fishcakes, Seasonal Salad, Fries and Lemon Mayonnaise **7.95/11.95**

Basket of Buttermilk Fried Chicken, Chilli Mayonnaise, Fries, Salad & Coleslaw **8.95/13.50**

Braised Belly Pork, Black Pudding and Potato Gratin, Roast Root Veg, Braised Cabbage, Apple Puree **17.95**

Steak & Hooky Pie, Butter Shortcrust Pastry, Beef Dripping Chips & Seasonal Veg **13.50**

10oz Aged Sirloin Steak, Traditional Steak Garnish, Beef dripping Chips & Peas **20.95**

Seafood Linguini - King Prawns, Mussels and Salmon, Garlic and Herb Cream Sauce, Focaccia **14.50**

The Hanmer Arms Fish Platter (Please ask us for today's choices) **POA**

(v) (ve) Mediterranean Zucchini Boats, Kifir Mint topping, Asian Slaw and Aromatic Couscous **10.95**

Pan Seared Lamb Rump, Mini Shepherd's Pie, Charred Baby Leeks, Roast Carrots, Redcurrant Jus **17.95**

Pan Fried Venison, Poached Pears, Sweet Potato Rosti, Winter Greens and a Cranberry reduction **16.95**

Sides & Sauces

Beef Dripping Chips **3.00**, Vegetables **2.75** Salad **2.75** Creamed mash **2.75**
Peppercorn / Diane / Blue Cheese / Béarnaise **3.00** Fries **3.00**

Afters

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream **5.50**
Salted Caramel Cheesecake, Honeycomb Ice Cream, Butterscotch Sauce **5.95**
Chefs Crumble of the day, Crème Anglaise **5.50**
Braised Rice Pudding, Spiced Plum Compote, Fiery Gingerbread **5.50**
Raspberry, White Chocolate and Vanilla Cookie Dough Pot, Choice of Ice Cream **6.50**
Almond and Chocolate Torte, Orange Segments and Citrus Sorbet **5.50**
Welsh Maid Ice Creams and Sorbets **1.50 Per Scoop (Please ask for today's selection)**
Local Cheeses, Water Biscuits, Crudities and Chutney **7.95**

We have a wide range of ports and dessert wines available, please ask a member of the team for details

Children's Menu

Soup of the day **2.50**
Cod Goujons with Lemon Mayonnaise **3.25**

Cod & Chips, Mushy Peas **5.95**
Cheese Burger & Fries, Baked Beans **5.50**
Buttermilk Fried Chicken, Fries and Coleslaw **5.25**
Sausage, Chips and Gravy **5.95**

Sticky Toffee Pudding, Butterscotch and Ice Cream **3.25**
Chefs Crumble of the day with Custard **2.95**
Welsh Maid Ice Creams **1.50 per scoop**

Teas & Coffees

Coffees

Cappuccino **2.85**, Espresso **2.10**, Double espresso **2.80**, Americano **2.70**, Mocha **3.05**,
Latte **2.85**, Flat white **2.85 (please ask if you require decaffeinated options)**

Speciality Teas (all 2.55)

English breakfast, Sapphire Earl Grey, Egyptian mint tea, Dragonwell green tea, White pear and ginger, Citron camomile, Decaffeinated Ceylon.

Hot Chocolate 2.95

If you have any dietary requirements or allergens you wish to discuss, please ask a member of the team who will be able to advise you on our menus