

BRUNCH

12.00pm to 4.00pm

Salmon and Cucumber 10.00

Softened cream cheese, white bread, smoked salmon, sliced cucumber, tortilla chips.

Jersey Crab Sandwich 11.00

(When available)

Hand picked Jersey crab, light chive mayonnaise, cucumber, white or brown bread, tortilla chips.

Posh Fish Finger Sandwich 10.00

Icelandic cod goujons, local ale crispy batter, brioche bun, tartar sauce, served fries, salad garnish.

Double Duck Bao 10.00

Sliced duck breast, Asian slaw, hoisin sauce, bao buns, salad garnish.

Beef Steaker 11.00

Beef steak, sauté onions, green peppercorn mayonnaise, ciabatta roll, fries.

Curried Chipotle Potato Wrap 9.00 (V)

Potato, baby leaf spinach chipolte salsa, tortilla chips.

Gourmet House Salad 13.50 (V, VE, GF)

Roasted red pepper, lentil, herb, avocado, & sun blush tomato's
Add:

Grilled Halloumi 15.50 or

Grilled Chicken 16.50 or

Baked Salmon 17.50



TRADITIONAL SUNDAY ROAST 15.00

All served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

BEEF
BELLY PORK
LAMB SHANK
CHICKEN



GRAZING AND SHARING

Served 12.00pm to Late

Chorizo Bombs 6.50

Red wine, garlic and bay leaf.

Halloumi Stixx 6.50

Home made slaw.

Truffle Chips 4.50

Truffle oil & parmesan.

King Prawn Scampi Lollipops 7.00

Tartar dip.

Spiced Barbeque Wings 7.50

Mr Miyagi dip.

Pork Belly Fingers 6.50

Apple chutney

Majic Mushrooms 6.50

Stuffed cheddar.

Classic Nacho's 8.00

Tomato salsa, sour cream, cheese, jalapenos

(Add: Sloppy Bao Beef) 12.00

STARTERS & LIGHT BITES

Soup Of The Day 6.50 (V)

Ciabatta bread, Jersey butter.

Mushroom & Hazelnut Pate 7.50 (V, VE)

Homemade pate, warm crusty ciabatta bread, Jersey butter.

Creamy Crab Bisque 8.00 (GF, DF)

Velvety smooth bisque with chunks of jersey crab.

Panko Crusted Fishcake 7.50

Wilted spinach, thermidor sauce.

Salt & Pepper Squid 7.50

Sweet chilli, lime & coriander dip.

Smoking Sticky Ribs 7.50 (GF)

Sweet chilli, lime and coriander dip.

Warm Duck Noodle Salad (GF)

Mixed bell peppers, bamboo shoots onions, hoisin & teriyaki sauce.

MAIN COURSE

FROM THE SEA

Lochlander Strudel 18.00

Asparagus, smoked salmon strudel, garden salad, lemon Crème fraîche.

Seared Sea Bass 18.00

Crushed potatoes, sundried tomatoes, green beans, garlic drizzle

Mittoo's Fish Pie 17.50

Cod, haddock, prawns, creamy sauce. mash potato, Jersey cheddar cheese.

Seafood Anti Pasta 18.50

Jersey crab meat, Greenland prawns, smoked salmon, gambas, Marie rose dip.

FROM THE LAND

Beef Fillet 22.00

Add: King prawn 4.00

Stealth fries, cherry tomato, gourmet salad, mushrooms.

Sauces: Peppercorn, Red Wine Jus, Garlic Butter.

Slow Cooked Belly Pork 17.50

Honey glazed root carrots, peas, dauphinoise potato, apple cider Jus.

Chicken Supreme 17.50

Wild mushroom jus, potato rosti, garlic spinach.

Beef And Stout Pie 17.50

Liberation ale stew, mash potato, puff pastry lid, vegetables.

Cumberland Whirl 17.00

Sausage, creamy mash potato, homemade gravy, poached egg.



FLAVOURS OF THE WORLD

Warm Duck Noodle Salad 17.00

Mixed bell peppers, bamboo shoots onions, hoisin & teriyaki sauce.

Chicken Masala 17.00

Almond buttered rice, mint yoghurt, popadoms.

Rack Of Ribs 17.00

St Louis BBQ sauce, stealth fries.

Posh Fish & Chips 15.00

Doombar battered Icelandic cod, hand cut jenga chips, peas. tartar.

The Hanbao 15.00

Beef patty, char siu pulled pork, onion rings, baby gem & beef tomato, brioche bun, stealth fries.

ASK ABOUT OUR CHEF'S
DIETRY SPECIAL OF THE DAY
Vegetarian, Vegan & Gluten Free

SIDES AND SAUCES

Ciabatta Bread & Butter (V) 3.00

Garlic Bread (V) 3.50

Garlic Bread w/ Cheese (V) 4.00

Fries (V) 3.00

Cajun Fries (V) 3.30

Stealth Fries (V) 3.50

Mixed Salad (V, GF) 3.50

New Potatoes (V, GF) 3.50

Onion Rings (V) 3.30

Beer for Chef 5.00

TO FINISH

DESSERT

Salted Caramel Brownie 7.00

with chocolate sauce

Home Made Sticky Toffee Pudding 7.00

& ice cam (GF).

Mini Cheese Board 7.00

French & British cheeses, grapes, chutney crackers, Jersey butter

Baileys Scoop 7.00

Vanilla ice cream, & bailey's Irish cream.

Chef's Dessert Of The Week

Cheeses with grapes, crackers and Jersey Butter.



LITTLE NIPPERS 7.00

(under 12s)

I Want MacDonald's - Mini burger & fries

I'm Not Hungry - Meat balls, melted cheddar, fries.

I Want To Go Home - Fish finger, peas, fries.

I Don't Want That - Chicken goujons, beans, fries.

One Scoop of Jersey Dairy
Ice cream 3.00 (V)

With Oreo biscuit & fruit garnish.



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Allergen Key: (V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

CLASSIC COCKTAILS £10.00

All Our Cocktails Are Made With Fresh Fruit & Premium Spirits Including the Most Important Ingredient "Passion"

Absolut Passion

(Also Available as a Pitcher £22.50)

Premium vodka, Malibu, orange liquor, fresh lemon juice, passion fruit puree topped with apple juice.

Strawberry Woo Woo

(Also Available as a Pitcher £22.50)

A fruity light vodka based cocktail with peach schnapps, cranberry juice and a homemade strawberry puree.

Classic Cosmo

Simple and classy. Vodka and Cointreau shaken up with cranberry juice, fresh lime and orange zest.

Espresso Martini

Premium Vodka, Kahlua, a single shot of Lavazza coffee, shaken and served ice cold.

Old Fashioned

(choose Between Rum or Bourbon)

A classic drink with angostura bitters, orange bitters, Demerara sugar and a orange peel to garnish.

Pina Colada

The Drink that needs no introduction. A blend of white rum, coconut rum, pineapple juice and a dash of lime juice.

Bramble

Gin, Fresh lemon juice, a touch of sugar served over crushed ice with a drizzle of Chambord.

Mojito

A classic with white rum, fresh lime, mint topped with soda. (strawberry or passion fruit flavours available).

Negroni

Negroni is a popular Italian aperitif cocktail, made with one part gin, one part sweet vermouth and one part Campari. Garnished with a orange peel.

Pimm's Pitcher - £22.50

A selection of summer fruits, ice cold lemonade, fresh mint mixed with Pimms No1.

WINES

WHITE

Sauvignon Blanc, Fish Hoek (South Africa)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

Pinot Grigio, Allamanda (Italy)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

Chardonnay, Concha y Toro (Chile)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

Chablis, Simonnet Febvre (France)

Bottle £26.00

Sauvignon Blanc, Oyster Bay (New Zealand)

Bottle £27.00

Sancerre, Domaine du Pre Semele (France)

Bottle £28.00

ROSÉ

Pinot Grigio Rosé, Allamanda (Italy)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

White Zinfandel (California)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

Sancerre Rosé, Domaine du Pre Semele (France)

Bottle £27.00

RED

Merlot, Concha y Toro (Chile)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

Shiraz (Various Regions)

175ml £5.30 / 250ml £7.00 / Bottle £20.00

Malbec, Trivento (Argentina)

175ml £6.10 / 250ml £8.10 / Bottle £23.00

Rioja, Marques de Caceres (Spain)

Bottle £23.00

Merlot, Oyster Bay (New Zealand)

Bottle £26.00

Chateauneuf du Pape, Reine Jeanne (France)

Bottle £45.00

SPARKLING WINE

Prosecco Extra Dry (Italy)

£7.70 / £23.00

Prosecco Extra Dry Rosé (Italy)

£7.70 / £23.00

CHAMPAGNE

Champagne Moet et Chandon,

Half Bottle: £32.00

Veuve Clicquot Brut, Yellow Label

£65.00

Laurent Perrier Rosé

£75.00

Laurent Perrier Brut

£56.00

BOTTLED LAGERS & CIDERS

Peroni, Budweiser, Corona, Strongbow, Rekorderlig - Strawberry & Lime, Passionfruit and Pear. Liberation Ale, Doom Bar Ale, Newcastle Brown Ale and Non-Alcoholic Beer.

DRAUGHT

Thatchers Gold, Mary Ann Local Bitter, Guinness, San Miguel, Carling.

GIN BOARD

Served with Premium Tonics or Lightly Sparkling Flavours

Choose A Gin

Gordons	£4.00
Gordons Pink	£4.00
Peaky Blinder	£4.50
Whitley Niell Raspberry	£4.65
Whitley Niell Blood Orange	£4.65
Whitley Niell Rhubarb & Ginger	£4.65
Tanqueray	£4.00
Bombay	£4.20
Hendricks	£5.65
Brockmans	£5.50

We also have a wide variety of premium spirits to enjoy

Choose your Fever Tree Tonic

Tonic Water Low Cal	£3.00
Elderflower Tonic	£3.00
Aromatic Tonic	£3.00
Premium Ginger Ale	£3.00
Sicilian Lemon Tonic Water	£3.00
White Grape & Apricot Soda Water	£3.00
Italian Blood Orange Soda Water	£3.00
Raspberry & Rose Soda Water	£3.00
Premium Ginger Beer	£3.00

SOFT DRINKS & MIXERS

Pepsi, Diet Pepsi, 7Up, Britvic 55, Sparkling Apple, J2O Orange & Passionfruit, J2O Apple and Raspberry, Still Water, Sparkling Water, Soda Water, Ginger Ale, Red Bull, Bitter Lemon, Tomato Juice, Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice. Orange, Lime or Blackcurrant cordial.

COFFEE CORNER

Americano £2.50

Cappuccino £3.00

Latte £3.00

Single Espresso £2.50

Double Espresso £3.00

Choco Mocca £3.00

Hot Chocolate £3.00

Liqueur Coffee: £6.50

Jameson's

Baileys

Tia Maria

Amaretto

Tea: £2.50

English Peppermint
Earl Grey Tea



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