

SANDWICHES

Croque Monsieur	14
classic cheese & ham on toasted brioche, bechamel, French fries & Croque Madame (fried egg)	+1
Hans' club sandwich	14
grilled chicken, bacon, fried egg & French fries	
Veggie club sandwich	14
grilled halloumi, avocado, tomato, confit onion & French fries	
Falafel burger (p)	15
mango chutney & French fries	
Aged beef burger	18
gruyere cheese, homemade bacon jam, pickles, aioli & French fries	

SEASONAL SALADS

Supergrain (p)	9/14
roasted heritage carrots, pickled turnip, kale, puffed rice & orange ginger dressing	
Roasted balsamic beetroot	9/14
goats cheese mousse, caramelized walnuts & chorizo crumb	
Chopped chicken	11/16
free range egg, avocado, tomato & baby gem lettuce	
Cadogan Caesar	11/16
parmesan, anchovies & croutons	
Add grilled chicken +5 halloumi +5 tiger prawns +7	

HANS'

BAR & GRILL

LIGHT BITES & SHARING PLATES

Cauliflower wings (p)	8	Slow cooked beetroot	8	Crispy scampi prawns	12
spicy Korean sauce, sesame, coriander, crispy shallots & slaw		coconut dip, crudité & grilled pita		tempura batter, spring onion, garlic & red chili	
Jerusalem artichoke croquettes	8	Stone bass ceviche	12	Braised duck ragu	12/20
toasted almond pesto, celeriac & sweet herb salad		pickled cucumber, peppers, avocado, radish & chilli lime		pappardelle, sage crumbs, parmesan & truffle	
Padron peppers (p)	8	Roasted plum tomato soup (p)	6.5		
miso & mirin dressing		basil oil			

MEAT, FISH, BOWLS

Homemade gnudi	18	28 day aged ribeye 250g	35
basil, spinach, tomato, spicy Nduja & burrata		French fries	
Stuffed aubergine (p)	16	Duo of lamb	32
Israeli couscous, roasted peppers, pomegranate, tahini dressing & dukkah		pistachio crumb, crispy lamb belly, dauphinoise, pea puree & lamb jus	
Grilled pork cutlet	24	Miso marinated hake	24
cranberry compote, cabbage & cider jus		grilled bok choy, soba noodles, crispy seaweed & dashi	

Sauces red wine | peppercorn | blue cheese 2

SIDES

French fries	4	Sweet potato fries	5.5	Macaroni cheese	6
Tenderstem broccoli	4	Endive, pear, walnut salad	6	Dauphinoise potato	6
toasted hazelnut & pesto		blue cheese dressing			

PUDDINGS

3 scoops of homemade ice cream sorbet	5	Sticky toffee pudding	7	Fresh brioche doughnuts to share	10
Dark chocolate tart	7	Lime & coconut cheesecake (p)	7	chocolate sauce & dulce de leche	
sea salt, raspberry sorbet & pistachio		sour berries & toasted coconut			

LUNCHTIME OFFER

Mon - Fri
12:00pm - 5:00pm

Choice of one light bite and a main course	£24
+ 125ml glass of wine	£28
<i>(exc. ribeye & duo of lamb)</i>	

CHILDREN'S DISHES

We cater for your little ones too with little portions. Ask a member of the team for more information.

BREAKFAST / BRUNCH

Mon - Sun 7.00am - 2:00pm

Please ask a team member if you would like to see a menu.

PRIVATE EVENTS

A variety of rooms throughout the hotel are available for private hire.

Please ask a member of our team for further information or visit www.11cadogangardens.com

(p) represents plant based; for further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However if we have failed to impress you please tell us immediately, service charge will be removed and every effort made to redeem ourselves.