



Hansom's History

Hansom's Restaurant is named after the The Bulkeley Hotel's prolific architect, Joseph Hansom, most renowned for his invention "The Hansom Cab"; a carriage which once dominated the cobbled streets of Victorian Britain.

In 1829, Sir Richard Bulkeley, a wealthy Anglesey landowner, commissioned the Hotel to be built for the purpose of a visit from Princess Victoria, the future Queen of England, and her mother The Duchess of Kent for The Royal Beaumaris Eisteddfod and Regatta in 1832.

450 town dwellings on the Green were demolished to make way for the new hotel near to Beaumaris Castle where the Eisteddfod was to be performed, so that the Princess would enjoy magnificent uninterrupted views of the Menai Straits and Snowdonia Mountain Range.

On the 6th August 1832 the day the Royal visit arrived: 'Soon after crossing the Menai Bridge, the guns of Craig y don Yachts fired a royal salute, and upon the calaysage entering Beaumaris, the Royal Ladies were most enthusiastically greeted by the loud acclamation of the whole population. The Royal standard was hoisted upon the Battlement of the Castle, and in front of The Bulkeley Arms Hotel the vessel in the bay displayed their colours, and festoons of ribands, flowers and evergreens were hung across the main street leading to the Hotel..... Within a few minutes after their arrival, the Duchess appeared on the portico, leading by the hand the youthful Princess. They were received with a loud and universal shout of applause and admiration' (North Wales Chronicle August 1832)

During the Princess' 10 day residency at the hotel she visited the towns and castles of Caernarfon, Conway and Bangor, sailed on the Royal yacht 'Emerald' and enjoyed steam-boat excursions along the Menai Straits. She entertained herself drawing, painting and playing the piano and went horse riding and walking along the coastline. She described in her daily journal the castle ruins as being 'beautiful', the Menai bridge as being 'handsome' and the horse riding 'delightful' and 'very pretty' and recounts how the island of Anglesey commands 'a most extensive and magnificent view'. Her visit concluded by presenting medals to the Eisteddfod prize winners at Sir Richard Bulkeley's Baron Hill estate after which she then went onto winning a race between the Royal Yacht, the *Emerald* and Mr William's yacht, the *Gazelle* at the Beaumaris' Regatta, before presenting the Regatta's winning Gold Cup.

Visitors today, still delight in some of pastimes enjoyed during the 19th Century. The unspoilt stunning scenery of the Island's coastal path and waters will attract walkers, artists, horse riders and sailing enthusiasts as they did in Victorian times and the region's rich historical heritage offers interesting day excursions. The grade 1 listed building exudes the elegant, old-world charm and grandeur of a bygone era whilst affording it's visitor modern comforts and a relaxed, friendly welcome.

The Royal visit transformed Beaumaris into a fashionable resort and today the island's stunning scenery rich cultural and historical heritage and relaxed pace of life still attract visitors as they did nearly 200 years ago and you can still relax and enjoy a taste of grandeur from yesteryear at The Bulkeley Hotel.

Hansom's
— at The Bulkeley —

Starters

Chowder / Soup of the Day
served with a slice of Rustic Bread
£5.75

Grilled Pear
topped with melted Pearl Las Cheese, toasted Walnuts and a Honey and
Wholegrain Mustard dressing (v)
£5.95

Homemade Peppered Mackerel Pâté
served with Pickled Beetroot Chutney and toasted Wholemeal Bloomer Bread
£6.35

Stuffed Baby Gem Leaf
filled with Spicy Cous Cous sprinkled with Spring Onions and drizzled with
a Sweet Chille dressing (v) (vg)
£5.95

Warm Chicken and Bacon Tart
topped with Crispy Welsh Leeks on a Mixed Leaf Salad drizzled with Balsamic Glaze
£6.35

Mussels
cooked in a Tomato and Garlic Sauce served with Toasted Garlic Bread
£7.65

(also available in larger Main Course Portions)
£7.65

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Mains

Welsh Lamb Rump
served with a Leek and Wholegrain Mustard Mashed Potato, Honey-roasted Carrots
and a Rosemary and Red-currant Reduction
£17.35

Cod Supreme with a Pesto Crust
served with a Mussel, Cockles, Prawn and Dill Broth
£16.55

Smoked Chicken and Chorizo Risotto
with Black Truffles and Parmesan Chards
£13.75

Grilled Welsh Fillet Steak
served with slow-roasted Portobello Mushroom, Cherry Tomatoes on the vine, Beer-battered
Onion Rings and a side of Sauce Au Poivre
£24.95

Roasted Vegetable Tart
served on a Rocket, Olive and Tomato salad (v)(vg)
£13.95

Roast of the Day
today's selection of Roasted meat served with Roast Potatoes, New Potatoes,
a selection of Vegetables and meat-gravy
£15.25

All Mains include Vegetables of the Day

(v) Vegetarian (ve) Vegan

If you have any food intolerance, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of all allergens and may contain trace.