

**MI**

# T H E H A N S O M

St. Pancras NW1

## TO BEGIN

Gordal Olives <i>(ve)</i> (1,2,13)	6
Carlingford Oysters ½ Dozen (5,13) <i>Mignonette vinegar</i>	29.5
Buttermilk Fried Chicken (3,9,11) <i>Sriracha yoghurt</i>	13
Cashew Hummus (1,2,3,6,8,9,12,13) <i>Seeded crackers</i>	12
Potato & Nigella Bread <i>(v)</i> (1,3,9,12) <i>Whipped butter</i>	5.5
Artisanal Cheese Platter <i>(v)</i> (3,6,8,9,10,11,12,13) <i>Apple chutney &amp; Peter's Yard biscuits</i>	18
Lishman's Cured Meat Platter (3,10,11,12,13) <i>Apple chutney, sourdough toast</i>	14/25
Seasonal Vegetable Crudités <i>(ve)</i> (11) <i>Chili &amp; lime mayonnaise</i>	13

## SMALL PLATES

Prawn & Avocado Cocktail (4,6,9,10,13) <i>Iceberg lettuce, Marie-Rose</i>	19
Heritage Beetroot Salad <i>(v)</i> (8,9) <i>Lamb lettuce, goats curd, ponzu dressing</i>	16
Goldstein London Smoked Salmon, Salted Butter (3,7,9,13) <i>Shallots, capers, rye bread</i>	20
Potted Smoked Mackerel (3,6,7,9,11,13) <i>Horseradish cream, sourdough toast</i>	14
Caramelised Custard Tart <i>(v)</i> (1,3,6,8,9,11,12,13) <i>Goats cheese curd</i>	14
Shredded Crispy Duck Salad (3,6,7,8,10,11,12,13) <i>Watermelon, cucumber, crispy shallots, mint</i>	18

## LARGE PLATES

Roasted Chalk Stream Trout (7,9,10,11,13) <i>New potatoes, seasonal greens, lemon dressing</i>	30
Baked Celeriac <i>(ve)</i> (10,11,13) <i>Pickled mushroom, black garlic, kale</i>	18
Caesar Salad <i>Baby gem lettuce, Berkshire cheese, Caesar dressing, anchovy, croutons</i> (3,6,7,9,10,11,12,13) <i>Chicken + 7 Prawn + 9</i> (4)	14
Fish & Chips (3,6,7,11,13) <i>Herb battered pollock, tartare sauce, Koffman's fries</i>	22
Avocado Club <i>(ve)</i> (3,11) <i>Isle of Wight tomato, baby gem, toasted sourdough</i>	18
St. Pancras Club (3,6,13) <i>Smoked chicken, bacon, tomato, mayonnaise, toasted sourdough</i>	18
Creste di Gallo <i>(v)</i> (3,6,9) <i>Fresh tomato sauce, Berkshire cheese</i>	18
The St. Pancras Beef Burger (3,6,9,10,11,13) <i>St. Pancras sauce, smoked bacon, Koffman's fries</i>	25
Vegetarian Burger <i>(v)</i> (1,2,3,6,8,9,11,13) <i>Aged Cheddar, pimento aioli, Koffman's fries</i>	25
Shrimp Brioche Bun (3,4,5,6,7,8,9,10,11,12,13) <i>Harissa ketchup, tartare sauce, baby gem lettuce</i>	28
Steak Diane (9,10,11,13) <i>Shallot &amp; parsley salad, Koffman's fries</i>	36

## SIDES

Koffman's Fries, Maldon Sea Salt <i>(ve)</i>	6
Tenderstem Broccoli, Red Chilli, Toasted Almonds <i>(ve)</i> (1,3,8)	7
New Potatoes, Chive Butter <i>(v)</i> (9)	6
Garden Leaf Salad, Honey & Mustard Dressing <i>(ve)</i> (3,8,11,13)	6

## DESSERTS

Banana Parfait (1,2,3,6,8,9) <i>Caramel and roasted peanuts</i>	10
Fudge Brownie (3,6,8,9) <i>Whipped vanilla buttermilk</i>	9
Vanilla Crème Brûlée (6,9)	8
Bakewell Tart (1,3,6,8,9) <i>Whipped vanilla buttermilk</i>	9
Yorkshire Rhubarb <i>(ve)</i> (1,3,8,13) <i>Coconut cream, candied ginger</i>	9

If you have a food allergy, intolerance, or coeliac disease – Please speak to the staff about the ingredients in your food and drink before you order. Thank you. *(v)* Vegetarians, *(ve)* Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.

Menu  
with  
Calories

