

## FESTIVE MENU

### SANDWICHES, SOUPS & SALADS

<b>Avocado Club</b> <b>V</b> ( <b>gf</b> on request) <i>Plum tomatoes, avocado, egg mayo, lettuce</i> +Back bacon & smoked turkey	10 +5	<b>Grilled Wiltshire Ham, Aged Cheddar &amp; Beef Tomato</b> <i>Toasted, sourdough bread, Branston pickle</i>	12
<b>Fish Finger Sandwich</b> <i>Cod goujons, butter lettuce, basil mayo</i>	14	<b>Caesar Salad</b> <i>Cos leaves, parmesan, croûtons, soft boiled hen egg, anchovy-free dressing</i> +Grilled Chicken Breast	9/14 +6
<b>Winter Soup of the Day</b> <b>vg</b> <i>Please ask your server for today's soup + toasted sourdough</i>	8	<b>Roast Butternut Squash &amp; Kale Salad</b> <i>Semi-dried tomato, quinoa &amp; yoghurt dressing (GF/VE)</i>	9/14
<b>Brasied Lamb Scotch Broth</b> <i>Pearl Barley, Root Vegetables</i>	12		

### SMALL PLATES

<b>Ham &amp; Cheese Croquettes</b> <i>Cranberry Chutney</i>	7	<b>Deville Whitebait</b> <i>Garlic Aioli</i>	8
<b>Smoked Taramasalata</b> <i>Toasted Sourdough</i>	8	<b>Spinach &amp; Woodland Mushroom Flatbread</b> <b>vg</b>	7
<b>Salt Baked Beetroots</b> <b>vg</b> <b>gf</b> <i>Coconut yoghurt, pickled walnuts, herb oil</i>	9	<b>Steamed Mussels</b> <i>Apple cider cream, parsley &amp; grilled sourdough</i>	10/20
<b>Pheasant &amp; Woodland Mushroom Terrine</b> <i>Baby pickles, bageutte croutons</i>	11	<b>Black Treacle Cured Scottish Salmon</b> <i>Herb crème fraiche, dill pickles, rye</i>	12
<b>British Charcuterie &amp; Cheese</b> <i>Pickles, chutney, breads &amp; crackers</i>	16		

### MAINS

<b>St. Pancras Pie &amp; Steamed Green Beans</b> <i>Please ask your server for today's pie</i>	20	<b>Salmon &amp; Smoked Haddock Fish Cake</b> <i>Soft poached egg, shredded Brussel sprouts, grain mustard cream</i>	19
<b>West Country 8oz Bavette &amp; Fries</b> <i>Grilled Portobello mushroom, gem lettuce &amp; your choice of sauce</i> Surf 'n' Turf with a jumbo butterflied grilled prawn	26 +7	<b>Braised Pork Cheeks</b> <i>Salt baked celeriac mash, smoked tomatoes &amp; roast red onion gravy</i>	23
<b>Odeiga-spiced Cauliflower</b> <i>Cashew &amp; maple butter, kale</i>	17	<b>St. Pancras Beer Battered Cod 'n' Chips</b> <i>Chunky Chips, mushy peas, tartare sauce</i>	21
<b>Braised Beef Shortrib Burger</b> <i>Shropshire blue, Coleman's mustard mayo, toasted Brioche bun, fries</i>	20	<b>Butter-Basted Slow Roasted Norfolk Bronze Turkey</b> <i>Wild mushroom stuffing, pigs in blankets, braised red cabbage, roast vegetables</i>	24
<b>Scottish Salmon Wellington</b> <i>Creamed baby spinach, Brussel sprouts &amp; chestnuts, citrus beurre blanc</i>	21	<b>Pearl Barley Risotto</b> <b>V</b> <i>Roast Brussel sprouts &amp; shaved chestnuts</i>	18

### SIDES

<b>Sourdough Bread &amp; Whipped Salted Butter</b>	4	<b>Steamed Seasonal Greens</b>	5
<b>Chargrilled Baby Gem, Pancetta &amp; Mustard</b> <b>gf</b>	5	<b>Seasonal Roast Vegetables</b>	5
<b>Green Leaf Salad, Soft Herbs, Vinaigrette</b>	5	<b>Butter Mash &amp; Mushroom Gravy</b> <b>gf</b>	5
<b>Skin on Fries</b> <b>gf</b> / add Truffle & Parmesan	5/7	<b>Sauces:</b> <i>Crumbled Blue Cheese; Peppercorn; Café de Paris Butter; Red Wine Gravy</i>	

### SOMETHING SWEET for those who can't resist

<b>Passionfruit Tart</b> <i>Citrus Italian Meringue</i>	8	<b>Granny Smith Apple &amp; Blackberry Cinnamon Crumble</b> <b>vg</b> <i>Vegan vanilla ice cream</i>	8
<b>St. Pancras Plum Pudding</b> <i>Brandy &amp; Madagascan vanilla cream</i>	10	<b>Sticky Toffee Pudding</b> <i>Clotted cream</i>	9
<b>Mince Pies</b> <i>Served warm, dusted with spiced cinnamon sugar</i>	7	<b>British Cheese</b> <i>Dried fruits, crackers, chutney</i>	12

All prices include VAT, a discretionary 12.5% service charge will be applied to your final bill. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting food items.

T H E  
**HANSOM**

St. Pancras NW1

**WINE**

**Sparkling Brut**

	Glass	Btl
Chapel Down Brut	10.5	56
Veuve Clicquot Yellow Label Brut	15	80

**Sparkling Rosé**

Chapel Down Rosé Brut	11	60
Veuve Clicquot Rosé Brut	16	90

**Red Wine**

Don Jacobo Crianza, Rioja <i>Rioja, Spain 2013/14</i>	8	32
Serbal Malbec, Mendoza <i>Argentina, 2017/18</i>	11	44
Château des Bardes Grand Cru <i>Saint-Émilion, France 2014/15</i>	17	65

**White Wine**

Picpoul de Pinet, Réserve Mirou <i>Languedoc, France 2016/17</i>	9.5	36
Flor de Campo Chardonnay <i>Santa Barbara, USA 2015/16</i>	13.5	50
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand 2017/18</i>	15.5	60

**Rosé**

Cap de Coste Rosé <i>Languedoc, France</i>	9.5	36
Côtes de Provence Rosé ,Pure <i>Mirabeau, France 2016/17</i>	14.5	50

**JUICES, SOFE DRINKS**

Orange, Apple, Cranberry, Grapefruit	5
Pepsi; Diet Pepsi; Fever Tree: Ginger Beer; Ginger Ale; Lemonade; Naturally Light Tonic Water; Tonic Water; Soda Water;	4
St. Pancras Still or Sparkling Water (Small / Large)	3/5

**COCKTAILS**

 Midnight Espresso <i>The cocktail you know, adapted to your coffee of choice: Mocha, Cappuccino</i>	13
 The Royal Boulevard <i>Sazerac Rye, Hennessy VS, Campari, Sweet Vermouth</i>	13
 Kombucha Cooler <i>Goslings Dark Rum, Lime, Vanilla, Ginger Kombucha</i>	13
 Spiced Old Fashioned <i>Ginger? Cinnamon? Nutmeg? All 3? How will you spice up this classic?</i>	13
 Sloe Gin Fizz <i>Plymouth Sloe Gin, Lemon, Sugar, Egg White, Soda</i>	13
 St. Pancras Sorbet <i>Sweet Vermouth, Clementine Sorbet, Veuve Clicquot</i>	18
 Bergamot Bellini <i>Italicus, Cassis, Blackcurrant, Veuve Cliquot</i>	16
 Temperance Cup <i>Seedlip Spice, Lemon. Strawberry, Orange Bitters, Soda</i>	9



**CHRISTMAS COCKTAILS**



*Both served with mini mince pie*

 Miracle on Euston Road <i>Myers Spiced Rum, Frangelico, Ale-infused Sugar Syrup, Fresh Cream, Egg</i>	13
 Mulled Wine <i>Sugar, Spice, and everything nice in this warming classic</i>	8

**BEERS**

Camden Hells	6.5
Hofmeister	6.5
Meantime Pale Ale	6
Erdinger Alkoholfrei	6

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