

T H E
H A N S O M

St. Pancras NW1

PLANT BASE

To Begin

Nocellara Del Belice ⁽¹¹⁾ 2.50

Cashew Hummus, Seeded Crackers ^(1,2,3,12) 8

Potato & Nigella Bread, Whipped Butter ^(3,12) 5.50

Seasonal Vegetable Crudités, Chili & Lime Mayonnaise ⁽¹¹⁾ 13

Small Plates

Heritage Beetroot Salad, Lamb Lettuce, Goats' Curd, Ponzu Dressing ^{(8),(11)} 16

Watermelon, Cucumber, Crispy Shallots, Mint ^(8,10,11,12,13) 13

Large Plates

Baked Celeriac, Pickled Mushroom, Black Garlic, Kale ⁽¹¹⁾ 18

Penne pasta, Fresh Tomato Sauce, Garlic, Basil ⁽³⁾ 24

Vegetarian Burger Caramelised Onion, PB Cheddar, Koffman's Fries ^(3,8,10) 35

Sides

Koffman's Fries, Maldon Sea Salt 5

Tenderstem Broccoli, Red Chilli, Olive Oil, Toasted Almonds ^(1,8) 5

New Potatoes, Chive Butter 5

Garden Leaf Salad, Honey & Colman's Mustard Dressing ^(11,13) 5

Desserts

Ruby & Violet Organic Sorbet 7

Seasonal Cut Fruit 8

Strawberries, Vanilla PB Cream ⁽⁸⁾ 10

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

