

T H E H A N S O M

TO START

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|---|----|
| Carlingford oysters ½ dozen (5,13) | 32 |
| <i>Lemon wedge & red wine shallot vinegar</i> | |
| Potato & thyme sourdough (1,3,6,8,9,10,11,12,13) (v) | 7 |
| <i>Lemon thyme butter</i> | |
| Buttermilk fried chicken (3,6,8,9,10,11,12,13) | 13 |
| <i>Sriracha & spiced lime yoghurt</i> | |
| Lemon chickpea hummus (1,2,3,6,8,9,11,12,13) (v) | 12 |
| <i>Pickled carrot, cucumber & crackers</i> | |
| Spring garden pea & mint soup (1,3,6,8,9,10,11,12,13) | 12 |
| <i>Potato & thyme sourdough</i> | |

FOR THE TABLE

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|---|----|
| Suffolk charcuterie (3,6,8,9,10,11,12,13) | 17 |
| <i>Seasonal selection of cured fennel salami, chorizo, Coppa, cornichon & sourdough</i> | |
| Goldstein London smoked salmon (3,7,8,9,13) | 20 |
| <i>Shallots, capers, rye bread & salted butter</i> | |
| Cured sea trout (7,9,10,11,13) | 18 |
| <i>Shaved fennel, blood orange & Keta caviar</i> | |
| Caramelised custard tart (1,3,6,8,9,11,12,13) (v) | 14 |
| <i>Goats cheese curd</i> | |

SALADS

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|---|----|
| Prawn & avocado cocktail (4,6,9,10,13) | 19 |
| <i>Iceberg lettuce & Marie-Rose</i> | |
| Shredded crispy duck salad (3,6,7,8,10,11,12,13) | 18 |
| <i>Watermelon, cucumber, crispy shallots & mint</i> | |
| Puglian Burrata (9,11,13) (v) | 15 |
| <i>Heritage tomatoes, basil pesto, pickled onion, balsamic pearl & black olives</i> | |
| Caesar salad (3,6,7,9,10,11,12,13) | 14 |
| <i>Baby gem lettuce, Caesar dressing, anchovy, croutons</i> | |
| <i>Smoked chicken +7 Prawn +9 (4)</i> | |

St. Pancras NW1

12pm – 9pm

SANDWICHES

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|---|----|
| Avocado club (3,11) (ve) | 26 |
| <i>Isle of Wight tomato, baby gem, toasted sourdough & Koffman's fries</i> | |
| St. Pancras club (3,6,13) | 26 |
| <i>Smoked chicken, bacon, tomato, mayonnaise, toasted sourdough & Koffman's fries</i> | |
| Shrimp brioche bun (3,4,5,6,7,8,9,10,11,12,13) | 28 |
| <i>Harissa ketchup, tartare sauce & baby gem lettuce</i> | |
| Truffled wild mushroom burger (1,2,3,6,8,9,10,11,12,13) (v) | 26 |
| <i>Chipotle relish, smoked Applewood cheese, silky truffle cream, lettuce, tomato & Koffman's fries</i> | |
| Hansom Cheeseburger (1,2,3,6,8,9,10,11,12,13) | 26 |
| <i>Brioche bun, St. Pancras sauce, smoked Applewood cheese, bacon, tomato, lettuce, dill pickle & Koffman's fries</i> | |

MAIN PLATES

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|---|----|
| Spiced roast cauliflower (3,8,10,11,13) (ve) (v) | 22 |
| <i>Turmeric & coconut velouté, roasted chickpeas, chili & crispy cauliflower leaves</i> | |
| Scottish salmon (7,9,10,13) | 32 |
| <i>Sea fennel, white grapes, verjus & dulce sauce</i> | |
| Potato gnocchi (1,2,3,4,5,6,7,8,9,10,11,12,13) (ve) (v) | 22 |
| <i>Wild mushroom, Cavolo nero, toasted walnuts, sage & parsley butter, aged Parmesan</i> | |
| Fish & chips (3,6,7,11,13) | 22 |
| <i>Herb battered haddock, tartare sauce & Koffman's fries</i> | |
| 30-day dry aged rib-eye steak (9,10,11,13) | 47 |
| <i>Sauce Diane & Koffman's fries</i> | |
| Roast cornfed chicken (3,6,9,10,11,13) | 29 |
| <i>Heritage carrot, black garlic, herb emulsion & hen-of-the-woods mushrooms</i> | |

SIDES

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|---|---|
| Koffman's Fries (ve) | 7 |
| <i>Maldon sea salt</i> | |
| French beans (3,13) (ve) | 7 |
| <i>Apricot harissa & crispy shallots</i> | |
| Cornish potatoes (9) (v) | 7 |
| <i>Garlic & herb butter</i> | |
| Garden leaf salad (3,8,11,13) (v) | 6 |
| <i>Honey & mustard dressing</i> | |

DESSERTS

| | |
|---|----|
| Sticky toffee pudding (3,6,9,10,11,12,13) | 10 |
| <i>Vanilla ice cream</i> | |
| Balinese vanilla crème brûlée (3,6,9,10,11,12) | 10 |
| Double chocolate fudge brownie (1,2,3,8,9,13) | 12 |
| <i>Exotic fruit sorbet</i> | |
| Balinese vanilla cream cheese mousse (1,3,6,7,9,13) | 11 |
| <i>Blackcurrant compote & anise compressed apple</i> | |
| Mango and passion fruit pavlova (1,2,3,6,7,8,9,13) | 12 |
| <i>Coconut ice cream</i> | |
| Artisanal cheese platter (1,3,8,9,13) (v) | 18 |
| <i>Apple & cider chutney, Neal's Yard crackers</i> | |

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. [\(v\)](#) Vegetarian, [\(ve\)](#) 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

