

T H E H A N S O M

TO START

Carlingford oysters ½ dozen <i>(5,13)</i> <i>Mignonette vinegar</i>	29.5
Potato & onion seed sourdough <i>(1,3,9,12)</i> (v) <i>Whipped butter, fennel pollen</i>	5.5
Buttermilk fried chicken <i>(3,6,8,9,10,11,12)</i> <i>Sriracha & lime yoghurt</i>	13
Seasonal vegetable crudités (ve) (11) <i>Chili & lime mayonnaise</i>	13
Tomato & basil soup (v) (3,9,13) <i>Roasted tomato, sourdough bread, whipped butter</i>	12.5

FOR THE TABLE

Pine nut hummus (v) (1,2,3,6,8,9,12,13) <i>Crispy chickpeas, pickled carrot, cucumber, seeded crackers</i>	12
Lishman's Yorkshire charcuterie <i>(1,2,3,10,12,13)</i> <i>Seasonal selection of cured meats, cornichon, sourdough</i>	16
Goldstein London smoked salmon <i>(3,7,9,13)</i> <i>Shallots, capers, rye bread, salted butter</i>	20
Potted smoked mackerel <i>(3,6,7,9,11,13)</i> <i>Horseradish cream, sourdough toast</i>	14
Caramelised custard tart (v) (1,3,6,8,9,11,12,13) <i>Goats cheese curd</i>	14

SALADS

Prawn & avocado cocktail <i>(4,6,9,10,13)</i> <i>Iceberg lettuce, Marie-Rose</i>	19
Shredded crispy duck salad <i>(3,6,7,8,10,11,12,13)</i> <i>Watermelon, cucumber, crispy shallots, mint</i>	18
Marinated heritage beetroot <i>(1,3,8,9,12,13)</i> (v) <i>Whipped barrel aged feta, maple vinegar</i>	12
Caesar salad <i>(3,6,7,9,10,11,12,13)</i> <i>Baby gem lettuce, Caesar dressing, anchovy, croutons</i> <i>Smoked chicken +7 Prawn +9 (4)</i>	14

St. Pancras NW1

12pm – 9pm

SANDWICHES

Avocado club (ve) (3,11) <i>Isle of Wight tomato, baby gem, toasted sourdough, Koffman's fries</i>	26
St. Pancras club (3,6,13) <i>Smoked chicken, bacon, tomato, mayonnaise, toasted sourdough, Koffman's fries</i>	26
Shrimp brioche bun <i>(3,4,5,6,7,8,9,10,11,12,13)</i> <i>Harissa ketchup, tartare sauce, baby gem lettuce</i>	28
Vegetarian burger (v) (1,2,3,6,8,9,11,13) <i>Snowdonia Cheddar, pimento aioli, Koffman's fries</i>	25
The St. Pancras beef burger <i>(3,6,9,10,11,13)</i> <i>St. Pancras sauce, smoked bacon, Koffman's fries</i>	26

MAIN PLATES

Baked celeriac (ve) (10,11,13) <i>Pickled mushroom, black garlic, kale</i>	18
Roasted trout (7,9,10,11,13) <i>New potatoes, seasonal greens, lemon dressing</i>	30
Creste di Gallo (v) (3,6,9) <i>Fresh tomato sauce, Berkshire cheese</i>	18
Fish & chips (3,6,7,11,13) <i>Herb battered pollock, tartare sauce, Koffman's fries</i>	22
30-day dry aged ribeye (9,10,11,13) <i>Green peppercorn & mushroom sauce, Koffman's fries</i>	47
Cornfed chicken (3,9,13) <i>Creamed cavolo Nero, hen-of-the-wood, sweetcorn puree</i>	29

SIDES

Koffman's Fries (ve) <i>Maldon sea salt</i>	7
Tenderstem broccoli (ve) (1,3,8,12,13) <i>Red chilli, toasted almonds</i>	7
New potatoes (v) (9) <i>Chive butter</i>	6
Garden leaf salad (v) (3,8,11,13) <i>Honey & mustard dressing</i>	6

DESSERTS

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

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

