

### Beer Snacks & Small Plates

Slow Cooked Sticky Chipotle Ribs with Crackling Dust, Lemon & Pistachio Slaw	£5.5
Crunchy Lobster Mac & Cheese Balls with Bacon Jam & Cauliflower Cheese Fondue	£8.5
Poached English Asparagus with Crispy Duck Egg, Parmesan & Truffle Oil (v)	£6
Heritage Tomato, Aubergine & Fennel Salad with Goat's Curd, Pesto & Gremolata (v)	£6/11.5

### Sunday Roast served with Yorkshire Pudding, Red Wine Jus & Trimmings

Slow Roast Belly of Pork with Cider Apple Sauce	£15.95
Medium-Rare Surrey Farm Feather Blade Beef with Horseradish Cream	£18.50
Half Banham Chicken with Lemon, Garlic & Thyme	£14.50

#### Hansom Cab Sunday Roast Feast Special (Suggest for 3-4 People):

Slow Roast Belly of Pork, Medium-Rare Beef, ½ Chicken with Lemon, Garlic & Thyme & Scotch Egg, Yorkshire Pudding, Red Wine Jus & Trimmings	£55.00
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### Mains

Beer Battered Pollock with Triple Cooked chips, Salt & Vinegar Powder & Pea Mayonnaise	£13.5
Char-grilled Steak Burger with Chipotle Mayo, Tomato Salsa, Smoked Cheese & Paprika Fries	£12.5
Pan-fried Gnocchi with Asparagus, Broad Beans, Peas, Parmesan, Pea Shoots & Butter Sauce	£12.5
Dauphinoise Topped Venison Pie with Buttered Hispi Cabbage	£13.5

### Desserts

Duck Egg Crème Brûlée with Vanilla Shortbread	£5.5
Rhubarb & Orange Crumble with Cornish Clotted Cream	£5.5
Double Chocolate & Peanut Butter Brownie with Salted Caramel Ice Cream & Banana Milk Shot	£6
Ice Cream Selection (ask for flavours)	£5

All dishes freshly prepared on premises and cooked to order  
Food served daily 12pm – 9.30pm  
Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts  
10% optional service charge. All tips go to the staff.