

DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

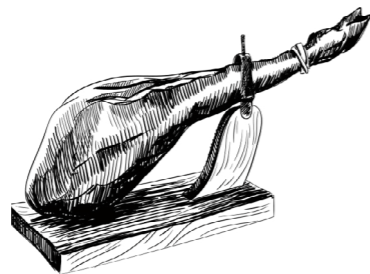
Pea & mint soup (v) <i>potato focaccia</i>	9	Beetroot & gin cured salmon <i>pickled cucumber</i>	15
Chicken salad <i>avocado, smoked bacon</i>	12	Scottish diver scallops <i>peas, bacon & Soubise sauce</i>	17
Duck, pork & pistachio en croûte <i>plum chutney</i>	13	Grilled octopus <i>native breed chorizo, aioli</i>	14
Fried squid <i>gentleman's relish mayonnaise</i>	10	Burrata (v) <i>tomato, olive & green sauce</i>	12
Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10	Courgette, ricotta & dandelion salad (v)	12
Lobster thermidor tart	18		

SEAFOOD COUNTER

Jersey rock oysters <i>half dozen/dozen</i>	18/36	Griddled prawns <i>lemon, garlic butter</i>	15
Shellfish cocktail	18	Hot buttered shrimps, <i>sourdough toast</i>	14
Atlantic prawns <i>half pint/pint</i>	10/18	Cornish crab toast <i>avocado, Bloody Mary jelly</i>	15

COLD COUNTER

Rare breed free range charcuterie
all at 8



Large charcuterie board 18

Rabbit, port & prune salami
Air dried beef
Smoked lamb

Hackney culatello
Cornish coppa
Lamb & lemon merguez

MAINS

PIES

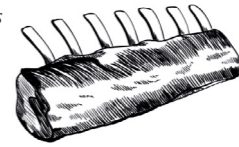
(please allow 30mins for cooking time)

Curried mutton pie 20 <i>Slow cooked shoulder, mango salsa</i>		Steak & kidney pudding 20 <i>Braised cheek & chuck, onions</i>
Chicken, girolle & tarragon pie 22 <i>Garden peas</i>		Hand raised pork pie 20 <i>Pork shoulder, smoked bacon, fennel seed & sage</i>
Potato, Comté & caramelised onion pie (v) 20 <i>parsley sauce</i>		

Steak tartare <i>sourdough crisps, green salad</i>	22	Sweetcorn & chickpea fritters (v) <i>purple sprouting broccoli, Romesco sauce</i>	16
Shrimp burger <i>jalapeño tartare</i>	19	Fillet of cod <i>crushed new potatoes, runner beans and vierge sauce</i>	26
Summer vegetable spelt risotto (v) <i>Berkswell cheese</i>	18	Fish & chips <i>mushy peas</i>	19

Daily fish special, please ask your waiter 21

ROAST & GRILL

35 Day aged "Club Cut" rib eye 30 <i>green peppercorn sauce, crispy onions</i>		50 Day aged Cornish rare breed sirloin 34 <i>béarnaise sauce</i>
Dover sole 44 <i>brown butter, lemon, parsley</i>		Roast Suffolk pork belly 23 <i>Bramley apple, sage jus</i>
Holborn beef burger 24 <i>cheddar, smoked pancetta, truffle fries</i>		

SIDES

all at 5

Cornish new potatoes <i>mint butter</i>	Summer greens <i>thyme, rapeseed oil</i>
Creamed potatoes	Chips
Champ	Heritage carrots
Green garden salad	Tomato, shallot & basil
Steamed spinach	Truffle & parmesan fries

Mac & cheese 6
smoked cheddar, roast garlic

DESSERTS & WINES

all at 9

Sticky toffee pudding
tonka bean ice cream

Cherry trifle
pistachio & hazelnut

Strawberry & Elderflower jelly
mascarpone ice cream

Paris-Brest
salted caramel, praline

Pump Street chocolate tart
milk ice cream

Lemon curd slice
raspberry sorbet

Apple tart tatin (to share) 16
vanilla ice cream

Sauternes "La Chapelle de Lafaurie-Peyraguey"
2009, Bordeaux, France

Moscato D'Asti Moncucco, fontanafredda
2016, Piedmont, Italy

Moscatel Ariyanas, Bodegas Bentomiz
2011, Sierra de Malaga, Spain

Mataro Alella, Cellers Alta Alella
2012, Catalunya, Spain

Maury Solera 1928 Cask No. 765
Roussillon, France

Tokaji Noble Late Harvest Royal Tokaji
2015, Tokaji, Hungary

Ice cream & sorbet 7

Handmade Lauden chocolate selection 6



British cheese board selection 14

COFFEE

all at 4.5

Espresso, Double Espresso

Macchiato, Latte, Flat White

Cappuccino, Americano, Mocha

TEA

all at 4.5

English breakfast, Earl Grey, Darjeeling, Green tea

Chamomile, Jasmine, Fresh mint, Lemon & ginger

PORT

Quinta do Passadouro LBV Port 8
2010, Douro, Portugal

Quinta de la Rosa 10 Year Tawny Port 8
NV, Douro, Portugal

Quinta do Passadouro Vintage Port 12
2010, Douro, Portugal

(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

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