

THE PIE ROOM
HOLBORN
DINING ROOM

STARTERS

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| Pea & mint soup (v)
<i>potato focaccia</i> | Lobster thermidor tart |
| Duck, pork & pistachio en croûte
<i>plum chutney</i> | Beetroot & gin cured salmon
<i>pickled cucumber</i> |
| Monkshill Farm scotch egg
<i>Winner of the Scotch Egg Challenge</i> | Grilled octopus
<i>native breed chorizo, aioli</i> |
| Hot buttered shrimps
<i>sourdough toast</i> | Courgette, ricotta & dandelion salad (v) |

MAINS

PIES

(please allow 30mins for cooking time)

Curried mutton pie
Slow cooked shoulder, mango salsa

Chicken, girolle & tarragon pie
Garden peas



Steak & kidney pudding
Braised cheek & chuck, onions

Hand raised pork pie
Pork shoulder, smoked bacon, fennel seed & sage

Potato, Comté & caramelised onion pie (v)
parsley sauce

35 Day aged "Club Cut" rib eye
green peppercorn sauce, crispy onions

Fillet of cod
crushed Jersey Royals, runner beans & vierge sauce

Sweetcorn & chickpea fritters (v)
purple sprouting broccoli, Romesco sauce

Roast Suffolk pork belly
Bramley apple, sage jus

DESSERTS

Sticky toffee pudding
tonka bean ice cream

Paris-Brest
salted caramel, praline

Strawberry & elderflower jelly
mascarpone cream

Cherry trifle
pistachio & hazelnut

Lemon curd slice
raspberry sorbet

Pump Street chocolate tart
milk ice cream

British cheese board selection

Please select one option from each course.

(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.