

HOLBORN

DINING ROOM

LUNCH & DINNER

MENU

LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

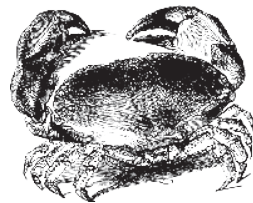
Acorn squash soup, Ticklemore cheese (v) <i>sage focaccia</i>	9	Fried squid <i>gentleman's relish mayonnaise</i>	10
Rare beef <i>lamb's lettuce, broccoli, truffle dressing</i>	10	Duck, pork & pistachio en crôte <i>plum chutney</i>	13
Beetroot & gin cured salmon <i>pickled cucumber</i>	15	Chicken salad <i>avocado, smoked bacon</i>	12
Burrata (v) <i>pickled walnuts & green sauce</i>	12	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
Grilled octopus <i>native breed chorizo, aioli</i>	14	Heritage beetroot salad, Beenleigh Blue (v) <i>hazelnut dressing</i>	12
British charcuterie board	18		

SEAFOOD COUNTER

Jersey rock oysters
half dozen/dozen 18/36

Shellfish cocktail 18

Atlantic prawns
half pint/pint 10/18



Griddled prawns 15
lemon, garlic butter

Hot buttered shrimps 14
sourdough toast

Cornish crab toast 15
avocado, Bloody Mary jelly

EGGS & SANDWICHES

Eggs Benedict	14	Fish finger sandwich <i>crushed peas, tartare sauce</i>	12
Eggs Florentine (v)	14	Steak baguette <i>tomato, horseradish</i>	16
Fried chicken sandwich <i>tomato relish</i>	14		

MAINS

PIES

(please allow 30mins for cooking time)

Curried mutton pie 20
Slow cooked shoulder, mango salsa

Chicken, girolle & tarragon pie 22
Garden peas



Steak & kidney pudding 20
Braised cheek & chuck, onions

Hand raised pork pie 20
Pork shoulder, smoked bacon, fennel seed & sage

Potato, Comté & caramelised onion pie (v) 20
parsley sauce

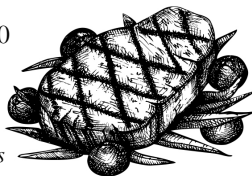
Steak tartare <i>sourdough crisps, green salad</i>	22	Sweetcorn & chickpea fritters (v) <i>purple sprouting broccoli, Romesco sauce</i>	16
Smoked haddock <i>poached egg, mustard sauce</i>	17	Fillet of cod <i>roasted cauliflower, golden raisins, green olive and brown butter sauce</i>	26
Shrimp burger <i>jalapeño tartare</i>	19	Fish & chips <i>mushy peas</i>	19
Fennel, saffron & romanesco spelt risotto (v)	18	Daily fish special <i>please ask your waiter</i>	21

ROAST & GRILL

35 Day aged "Club Cut" rib eye 30
green peppercorn sauce, crispy onions

Holborn beef burger 24
cheddar, smoked pancetta, truffle fries

Handmade sausage of the week 18



Roast Suffolk pork belly 23
Bramley apple, sage jus

Dover sole 44
brown butter, lemon, parsley

50 Day aged Cornish rare breed sirloin 34
béarnaise sauce

SIDES

all at 5

Cornish new potatoes
rosemary oil

Creamed potatoes

Champ

Green garden salad

Steamed spinach

Truffle & parmesan fries

Chips

Honey glazed heritage
carrots,
toasted cashew nuts

White cabbage, fennel &
apple slaw

Winter greens
mustard butter

DESSERTS & WINES

all at 9

Sticky toffee pudding
tonka bean ice cream

Pistachio and white chocolate parfait
Kentish blackberries

Fig rum baba
crème chantilly

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

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



British cheese board selection 14

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.

252 High Holborn, London, WC1V 7EN

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DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Acorn squash soup, Ticklemore cheese (v) <i>sage focaccia</i>	9	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	12	Beetroot & gin cured salmon <i>pickled cucumber</i>	15
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>pickled walnuts & green sauce</i>	12
Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10	Heritage beetroot salad, Beenleigh Blue (v) <i>hazelnut dressing</i>	12

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

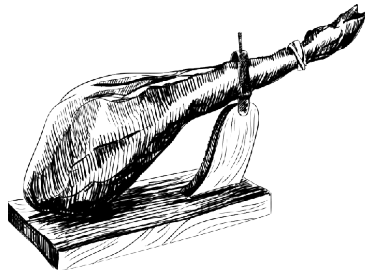
COLD COUNTER

*Rare breed free range charcuterie
all at 8*

Rabbit, port & prune salami

Air dried beef

Smoked lamb



Hackney culatello

Cornish coppa

Lamb & lemon merguez

Large charcuterie board 18

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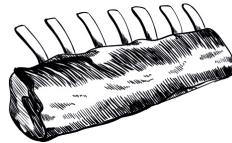
Potato, Comté & caramelised onion pie (v) 20
parsley sauce

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SIDES

all at 5

Cornish new potatoes <i>rosemary oil</i>	Chips
Creamed potatoes	Honey glazed heritage carrots, <i>toasted cashew nuts</i>
Champ	White cabbage, fennel & apple slaw
Green garden salad	Winter greens <i>mustard butter</i>
Steamed spinach	
Truffle & parmesan fries	
Mac & cheese 6 <i>smoked cheddar, roast garlic</i>	

DESSERTS & WINES

all at 9

Sticky toffee pudding
tonka bean ice cream

Pistachio and white chocolate parfait
Kentish blackberries

Fig rum baba
crème chantilly

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