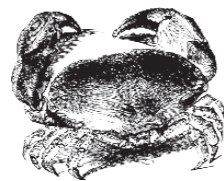


LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Cauliflower soup, Cashel Blue, roast chestnut (v) 10 <i>rosemary focaccia</i>	Fried squid <i>gentleman's relish mayonnaise</i>	12
Rare beef 10 <i>lambs lettuce, broccoli, truffle dressing</i>	Rabbit, bacon & pistachio pâté en croûte <i>pickled vegetables</i>	13
Beetroot & gin cured salmon 15 <i>pickled cucumber</i>	Chicken salad <i>avocado, smoked bacon</i>	12
Burrata (v) 12 <i>pickled walnuts & green sauce</i>	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
British charcuterie board 20	Heritage beetroot salad, Beenleigh Blue (v) <i>hazelnut dressing</i>	12



SEAFOOD COUNTER

Jersey rock oysters <i>half dozen / dozen</i>	20 / 40	Grilled prawns <i>lemon, garlic butter</i>	16
Hot buttered shrimps <i>sourdough toast</i>	14	Shellfish cocktail	18
Atlantic prawns <i>half pint / pint</i>	12/18	Cornish crab toast <i>avocado, Bloody Mary jelly</i>	15

MAINS

PIES

(please allow 30mins for cooking time)

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

Steak tartare 22 <i>sourdough crisps, green salad</i>	Sweetcorn & chickpea fritters (v) 17 <i>purple sprouting broccoli, Romesco sauce</i>
Smoked haddock 18 <i>poached egg, mustard sauce</i>	Fillet of stone bass 26 <i>curly kale, shrimp and almond butter</i>
Shrimp burger 19 <i>jalapeño tartare</i>	Fish & chips 19 <i>mushy peas</i>
Squash, woodland mushroom & spelt risotto (v) 18	Daily fish special 21 <i>please ask your waiter</i>

ROAST & GRILL

35 Day aged "Club Cut" rib eye 30 <i>green peppercorn sauce, crispy onions</i>		Roast Suffolk pork belly 25 <i>Bramley apple, sage jus</i>
Holborn beef burger 24 <i>cheddar, smoked pancetta, truffle fries</i>		Dover sole 44 <i>brown butter, lemon, parsley</i>
		50 Day aged Cornish rare breed sirloin 34 <i>béarnaise sauce</i>

SIDES

all at 6

Cornish new potatoes <i>rosemary oil</i>	Truffle & parmesan fries
Creamed potatoes	Heritage carrots <i>Tarragon butter</i>
Champ	White cabbage, fennel & apple slaw
Green garden salad	Brussel sprouts <i>thyme, bacon</i>
Steamed spinach	
Chips	

(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.

DESSERTS & WINES

all at 9

Sticky toffee pudding
tonka bean ice cream

Mandarin cheesecake
burnt meringue

Fig rum baba
crème chantilly

Paris-Brest
salted caramel, praline

Spiced custard tart
eggnog 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

British cheese board selection 15

Sauternes Chateau Lafaurie-Peyraguey 16
1998, France

Ice cream & sorbet 7

Handmade Lauden chocolate selection 6



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

TEA AND COFFEE

all at 4.5

Mariage Frères Tea

English Breakfast, Earl Grey, Lapsang, Fuji Yama (Green Tea), Marco Polo, Rouge Opéra Rooibos, Peppermint, Verbena Citrodora, Chamomile, Jasmine, Fresh mint

Coffee

Espresso, Double Espresso, Macchiato, Latte, Flat White, Cappuccino, Americano, Mocha

252 High Holborn, London, WC1V 7EN

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holborndiningroom.com

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DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

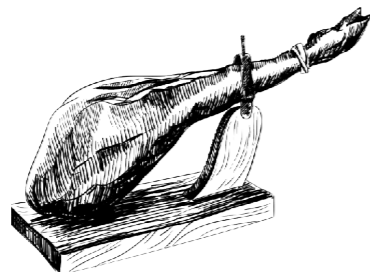
Cauliflower soup, Cashel Blue, roast chestnut (v) 10 <i>rosemary focaccia</i>	Lobster thermidor tart 18
Chicken salad 12 <i>avocado, smoked bacon</i>	Beetroot & gin cured salmon 15 <i>pickled cucumber</i>
Rabbit, bacon & pistachio pâté en croûte 13 <i>pickled vegetables</i>	Grilled octopus 15 <i>native breed chorizo, aioli</i>
Fried squid 12 <i>gentleman's relish mayonnaise</i>	Burrata (v) 12 <i>pickled walnuts & green sauce</i>
Monkshill Farm scotch egg 10 <i>Winner of the Scotch Egg Challenge</i>	Heritage beetroot salad, Beenleigh Blue (v) 12 <i>hazelnut dressing</i>

SEAFOOD COUNTER

Jersey rock oysters <i>half dozen/dozen</i> 20/40	Griddled prawns <i>lemon, garlic butter</i> 16
Shellfish cocktail 18	Hot buttered shrimps, <i>sourdough toast</i> 14
Atlantic prawns <i>half pint/pint</i> 12/18	Cornish crab toast <i>avocado, Bloody Mary jelly</i> 15

COLD COUNTER

Rare breed free range charcuterie
all at 8



Large charcuterie board 20

Rabbit, port & prune salami
Air dried beef
Smoked lamb

Hackney culatello
Cornish coppa
Lamb & lemon merguez

MAINS

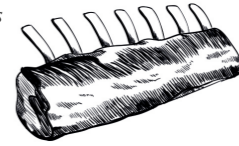
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SIDES

all at 6

Cornish new potatoes <i>rosemary oil</i>	Chips
Creamed potatoes	Heritage carrots <i>Tarragon butter</i>
Champ	White cabbage, fennel & apple slaw
Green garden salad	Brussel sprouts <i>thyme, bacon</i>
Steamed spinach	
Truffle & parmesan fries	
Mac & cheese 6 <i>smoked cheddar, roast garlic</i>	

DESSERTS & WINES

all at 9

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tonka bean ice cream

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burnt meringue

Fig rum baba
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