

LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

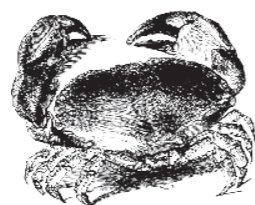
Celeriac soup, (v) <i>hazelnut focaccia</i>	9	Fried squid <i>gentleman's relish mayonnaise</i>	12
Rare beef <i>lamb lettuce, broccoli, truffle dressing</i>	10	Rabbit, bacon & pistachio pâté en croûte <i>pickled vegetables</i>	13
Beetroot & gin cured salmon <i>pickled cucumber</i>	15	Chicken salad <i>avocado, smoked bacon</i>	12
Burrata (v) <i>beetroot, cabernet sauvignon vinegar & mint</i>	15	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
British charcuterie board	20	Blood orange & treviso salad (v) <i>goats curd, mustard dressing</i>	12

SEAFOOD COUNTER

Jersey rock oysters
half dozen/dozen 20/40

Shellfish cocktail 18

Atlantic prawns
half pint/pint 12/18



Griddled prawns 16
lemon, garlic butter

Hot buttered shrimps 14
sourdough toast

Cornish crab toast 15
avocado, Bloody Mary jelly

SANDWICHES

Fried chicken sandwich <i>tomato relish</i>	14	Fish finger sandwich <i>crushed peas, tartare sauce</i>	12
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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 <i>sourdough crisps, green salad</i>	22	Bubble & squeak (v) <i>cavolo nero & romesco sauce</i>	17
Smoked haddock <i>poached egg, mustard sauce</i>	18	Fillet of stone bass <i>mussel & sea vegetable beurre blanc</i>	26
Shrimp burger <i>jalapeño tartare</i>	19	Fish & chips <i>mushy peas</i>	19
Fennel & saffron spelt risotto (v) <i>grelot onions</i>	18	Daily fish special <i>please ask your waiter</i>	21

ROAST & GRILL

35 Day aged "Club Cut" rib eye 30 <i>green peppercorn sauce, crispy onions</i>		Roast Suffolk pork belly 23 <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>
Handmade sausage of the week 18		50 Day aged Cornish rare breed sirloin 34 <i>béarnaise sauce</i>

SIDES

all at 6

Buttered pink fir potatoes <i>rosemary</i>	Truffle & parmesan fries
Mashed potatoes	Heritage carrots <i>Tarragon butter</i>
Champ	Cavolo nero, <i>thyme, bacon</i>
Green garden salad	Creamed spinach <i>Gruyère cheese</i>
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

Pistachio & white chocolate parfait
Kentish blackberries

Pear & pecan frangipane tart
Ivy house cream

Paris-Brest
salted caramel, praline

Lemon curd slice
raspberry sorbet

Rhubarb & ginger trifle

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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DINNER

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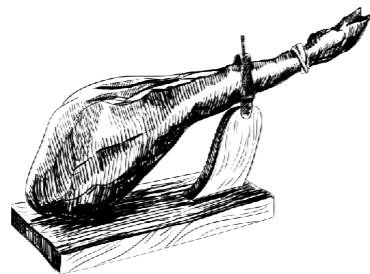
Celeriac soup (v) <i>hazelnut focaccia</i>	10	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	12	Beetroot & gin cured salmon <i>pickled cucumber</i>	15
Rabbit, bacon & pistachio pâté en croûte <i>pickled vegetables</i>	13	Grilled octopus <i>native breed chorizo, aioli</i>	15
Fried squid <i>gentleman's relish mayonnaise</i>	12	Burrata (v) <i>beetroot, cabernet sauvignon vinegar & mint</i>	12
Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10	Blood orange & treviso salad (v) <i>goats curd, mustard dressing</i>	12

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

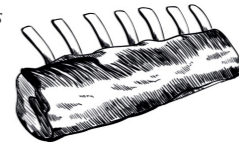
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Dover sole 44 <i>brown butter, lemon, parsley</i>		Roast Suffolk pork belly 25 <i>Bramley apple, sage jus</i>
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SIDES

all at 6

Truffle & parmesan fries	Buttered pink fir potatoes <i>rosemary</i>
Heritage carrots <i>Tarragon butter</i>	Mashed potatoes
Cavolo nero, <i>thyme, bacon</i>	Champ
Creamed spinach <i>Gruyère cheese</i>	Green garden salad
	Chips
Mac & cheese 6 <i>smoked cheddar, roast garlic</i>	

DESSERTS & WINES

all at 9

Sticky toffee pudding
tonka bean ice cream

Pistachio & white chocolate parfait
blood orange

Pear & pecan frangipane tart
Ivy house cream

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