

## LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

### STARTERS

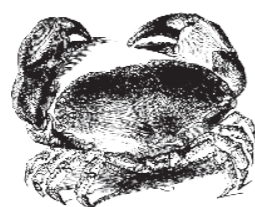
Pea & mint soup (v) <i>feta &amp; pea focaccia</i>	9	Salt & pepper squid <i>preserved lemon mayonnaise</i>	12
Wye valley asparagus <i>wild garlic mayonnaise</i>	12	Ham & parsley en croûte <i>gherkins, wholegrain mustard</i>	13
Gin cured salmon <i>pickled cucumber</i>	15	Chicken salad <i>avocado, smoked bacon</i>	12
Burrata (v) <i>green sauce, olives, lemon</i>	15	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
British charcuterie board	20	Courgette, mint & goat's curd salad (v) <i>lemon 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*

### COLD COUNTER

Rare breed free range charcuterie  
*all at 8*



Rabbit, port & prune salami

Air dried beef

Smoked mutton

British charcuterie board 20

Hackney culatello


Cornish coppa

Blood, chocolate & red wine salami

## MAINS

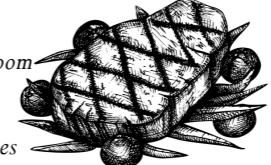
### PIES

(please allow 30mins for cooking time)

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

Steak tartare <i>sourdough crisps, green salad</i>	22	Olive panisse (v) <i>sprouting broccoli, tomato sauce vierge</i>	18
Smoked haddock <i>poached egg, mustard sauce</i>	18	Fillet of cod <i>gem lettuce, Jersey Royals, pickled mushrooms</i>	26
Shrimp burger <i>jalapeño tartare</i>	19	Fish & chips <i>mushy peas</i>	19
Spring vegetable & spelt risotto (v) <i>spenwood cheese</i>	18	Fish finger sandwich <i>crushed peas, tartare sauce</i>	12
Daily fish special <i>please ask your waiter</i>	21		

### ROAST & GRILL

35 Day aged rib eye 30 <i>green peppercorn sauce, grilled mushroom</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 Jersey Royal potatoes <i>mint</i>	Truffle & parmesan fries
Mashed potatoes	Heritage carrots <i>cumin butter, toasted macadamia nuts</i>
Champ	Sprouting broccoli <i>romesco, gruyere, almonds</i>
Green garden salad	
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*

Spiced pineapple upside down cake  
*custard*

Pump street chocolate tart  
*milk ice cream*

Paris-Brest  
*salted caramel, praline*

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

Selection of homemade petit fours 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](http://holborndiningroom.com)



## DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

### STARTERS

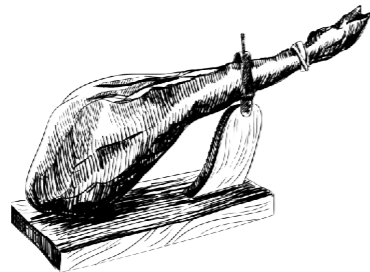
Pea & mint soup (v) <i>feta &amp; pea focaccia</i>	9	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	12	Gin cured salmon <i>pickled cucumber</i>	15
Ham & parsley en croûte <i>gherkins, wholegrain mustard</i>	13	Grilled octopus <i>native breed chorizo, aioli</i>	15
Salt & pepper squid <i>preserved lemon mayonnaise</i>	12	Burrata (v) <i>green sauce, olives, lemon</i>	15
Monkhill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10	Courgette, mint & goat's curd salad (v) <i>lemon dressing</i>	12
		Wye valley asparagus <i>wild garlic mayonnaise</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



Rabbit, port & prune salami  
Air dried beef  
Smoked mutton

Large charcuterie board 20

Hackney culatello  
Cornish coppa  
Blood, chocolate & red wine salami

## MAINS

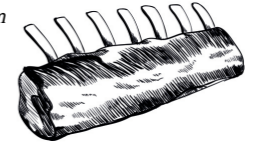
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Holborn beef burger 24 <i>cheddar, smoked pancetta, truffle fries</i>		

### SIDES

all at 6

Truffle & parmesan fries	Buttered Jersey Royal potatoes <i>mint</i>
Heritage carrots <i>cumin butter, toasted macadamia nuts</i>	Mashed potatoes
Sprouting broccoli <i>romesco, gruyere, almonds</i>	Champ
Mac & cheese <i>smoked cheddar, roast garlic</i>	Green garden salad
	Chips

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