

THE PIE ROOM
HOLBORN
DINING ROOM

STARTERS

- Pea & mint soup
feta & pea focaccia (v)
- Country pork & pistachio en croûte
pickled mustard seeds
- Monkshill Farm scotch egg
Winner of the Scotch Egg Challenge
- Hot buttered shrimps
sourdough toast
- Lobster thermidor tart
- Gin cured salmon
pickled cucumber
- Grilled octopus
native breed chorizo, aioli
- Courgette, mint & goat's curd salad
lemon dressing (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 rib eye
green peppercorn sauce, grilled mushroom

Fillet of cod
mussels, fregola, saffron, courgette

Olive panisse (v)
sprouting broccoli, tomato, sauce vierge

Roast Suffolk pork belly
Bramley apple, sage jus

DESSERTS

Jelly & ice cream
strawberry, mascarpone, elderflower

Paris-Brest
English cherries, almonds

Pump street chocolate tart
milk ice cream

Peach Melba
English raspberries

Lemon curd slice
raspberry sorbet

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.