

LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

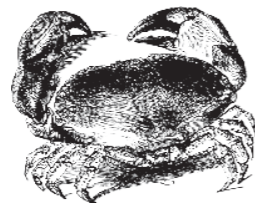
Pea & mint soup (v) <i>feta & pea focaccia</i>	9	Salt & pepper squid <i>preserved lemon mayonnaise</i>	12
Gin cured salmon <i>pickled cucumber</i>	15	Country pork & pistachio en croûte <i>pickled mustard seeds</i>	13
Burrata (v) <i>green sauce, olives, lemon</i>	15	Chicken salad <i>avocado, smoked bacon</i>	13
British charcuterie board	20	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
Courgette, mint & goat's curd salad (v) <i>lemon dressing</i>	12		

SEAFOOD COUNTER

Cumbræ 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

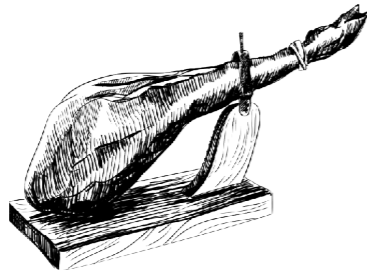
COLD COUNTER

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
Slow cooked shoulder, mango salsa

Chicken, girolle & tarragon pie 22
Garden peas



Steak & kidney pudding 22
Braised cheek & chuck, onions

Hand raised pork pie 22
Pork shoulder, smoked bacon, fennel seed & sage

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

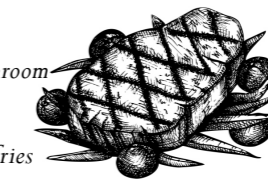
Steak tartare <i>sourdough crisps, green salad</i>	22	Olive panisse (v) <i>sprouting broccoli, sauce vierge</i>	18
Smoked haddock <i>poached egg, mustard sauce</i>	18	Fillet of cod <i>mussels, fregola, saffron, courgette</i>	26
Shrimp burger <i>jalapeño tartare</i>	19	Fish & chips <i>mushy peas</i>	19
Summer 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
green peppercorn sauce, grilled mushroom

Holborn beef burger 24
cheddar, smoked pancetta, truffle fries

Handmade sausage of the week 20



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 6

Buttered Cornish
new potatoes
mint

Mashed potatoes

Champ

Green garden salad

Chips

Truffle & parmesan fries

Heritage carrots
cumin butter, macadamia

Hispi cabbage
thyme, bacon

Mixed bean salad
mint relish

(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

Jelly & ice cream
strawberry, mascarpone, elderflower

Peach Melba
English raspberries

Pump street chocolate tart
milk ice cream

Paris-Brest
English cherries, almonds

Lemon curd slice
raspberry sorbet

Apple tart tatin
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 5.5

Mariage Frères Tea

*English Breakfast, Earl Grey, Lapsang, Fuji Yama (Green Tea), Marco Polo, Rouge Bourbon Vanilla Rooibos
Peppermint, Verbena Citroedora, Chamomile, Jasmine Mandarin, Fresh Mint*

Coffee

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

252 High Holborn, London, WC1V 7EN

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DINNER

Coombeshead Farm sourdough, Abernethy handmade butter

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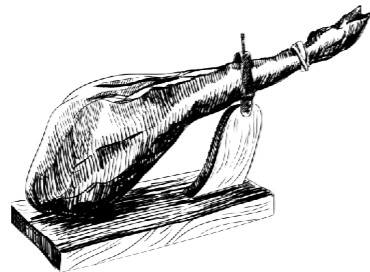
Pea & mint soup (v) <i>feta & pea focaccia</i>	9	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	13	Gin cured salmon <i>pickled cucumber</i>	15
Country pork & pistachio en croûte <i>pickled mustard seeds</i>	13	Grilled octopus <i>native breed chorizo, aioli</i>	15
Salt & pepper squid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

SEAFOOD COUNTER

Cumbræ 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 mutton

Hackney culatello
Cornish coppa
Blood, chocolate & red wine salami

MAINS

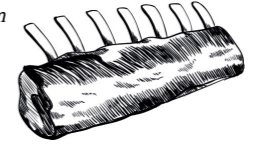
PIES

(please allow 30mins for cooking time)

Curried mutton pie 22 <i>Slow cooked shoulder, mango salsa</i>		Steak & kidney pudding 22 <i>Braised cheek & 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	Summer vegetable & spelt risotto (v) <i>Spewood cheese</i>	18
Shrimp burger <i>jalapeño tartare</i>	19	Fillet of cod <i>mussels, fregola, saffron, courgette</i>	26
Olive panisse (v) <i>sprouting broccoli, tomato sauce vierge</i>	18	Fish & chips <i>mushy peas</i>	19
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>		50 Day aged Cornish rare breed sirloin 34 <i>béarnaise sauce</i>
Dover sole 44 <i>brown butter, lemon, parsley</i>		Roast Suffolk pork belly 25 <i>Bramley apple, sage jus</i>
Holborn beef burger 24 <i>cheddar, smoked pancetta, truffle fries</i>		

SIDES

all at 6

Truffle & parmesan fries	Buttered Cornish new potatoes <i>mint</i>
Heritage carrots <i>cumin butter, macadamia</i>	Mashed potatoes
Champ	Hispi cabbage <i>thyme & bacon</i>
Mac & cheese <i>smoked cheddar, roast garlic</i>	Green garden salad
Chips	Mixed bean salad <i>Mint relish</i>

DESSERTS & WINES

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Jelly & ice cream
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Peach Melba
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Pump street chocolate tart
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