

LUNCH

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

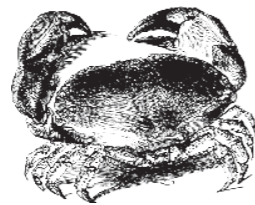
Caramelised onion & cider soup (v) <i>mature cheddar scone</i>	9	Salt & pepper squid <i>preserved lemon mayonnaise</i>	12
Gin cured salmon <i>pickled cucumber</i>	15	Rabbit & bacon en croûte <i>pickled vegetables</i>	13
Burrata (v) <i>green sauce, olives, lemon</i>	15	Chicken salad <i>avocado, smoked bacon</i>	13
Fennel, trevise & dandelion salad (v) ✓ <i>blood orange</i>	12	Monkshill Farm scotch egg <i>Winner of the Scotch Egg Challenge</i>	10
Heritage beetroot & quinoa salad (v) <i>feta, mint</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

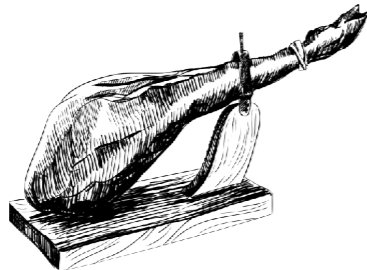
COLD COUNTER

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 23
Slow cooked shoulder, mango salsa

Chicken, girolle & tarragon pie 23
Garden peas



Steak & kidney pudding 22
Braised cheek & chuck, onions

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

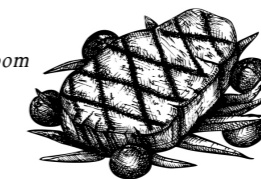
Potato, Comté & caramelised onion pie (v) 20
parsley sauce

Steak tartare <i>sourdough crisps, green salad</i>	22	Sweetcorn & chickpea fritters (v) ✓ <i>sweetcorn & basil, grilled calcot onion</i>	18
Smoked haddock fishcake <i>chive & mustard sauce</i>	18	Fillet of cod <i>braised fennel mussels, sea vegetables</i>	26
Shrimp burger <i>jalapeño tartare</i>	19	Fish & chips <i>mushy peas</i>	19
Artichoke, saffron & spelt risotto (v) <i>Berkswell cheese</i>	18	Daily fish special <i>please ask your waiter</i>	23
Fish finger sandwich	14	Sausage of the week <i>please ask your waiter</i>	20

ROAST & GRILL

35 Day aged rib eye 32
green peppercorn sauce, grilled mushroom

Dover sole 44
brown butter, lemon, parsley



Roast Suffolk pork belly 23
Bramley apple, sage jus

Holborn beef burger 24
cheddar, smoked pancetta, truffle fries

50 Day aged Cornish rare breed sirloin 34
Béarnaise sauce

SIDES

all at 6

Carroll's heritage potatoes
rosemary butter

Mashed potatoes

Champ

Green garden salad ✓

Chips

Truffle & parmesan fries

Heritage carrots
tarragon butter

Curly kale
bacon

Mixed bean salad ✓
mint relish

(v) Vegetarian ✓ Vegan

Holborn Dining Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.
Please advise your server if you have any allergies or require information on ingredients used in our dishes.

DESSERTS & WINES

all at 9

Rhubarb & custard
strawberry, Champagne sorbet

Baked Alaska
pear, lemon, almond

Blood orange parfait
Pump Street chocolate, almond

Paris-Brest
salted caramel, praline

Coconut & blackberry pavlova ✓

Sticky toffee pudding
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 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 & 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 Citrodora, Chamomile, Jasmine Mandarin, Fresh Mint*

Coffee

At Holborn Dining Room, we use sustainable and organic certified 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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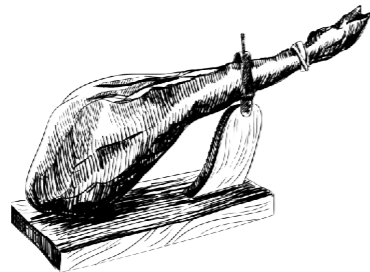
Caramelised onion & cider soup (v) <i>mature cheddar scone</i>	9	Lobster thermidor tart	18
Chicken salad <i>avocado, smoked bacon</i>	13	Gin cured salmon <i>pickled cucumber</i>	15
Rabbit & bacon en croûte <i>pickled vegetables</i>	13	Grilled octopus <i>native breed chorizo, aioli</i>	15
Salt & pepper 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	Fennel, trevise & dandelion salad (v) ✓ <i>blood orange</i>	12
		Heritage beetroot & quinoa salad (v) <i>feta, mint</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 mutton

Hackney culatello
Cornish coppa
Blood, chocolate & red wine salami

MAINS

PIES

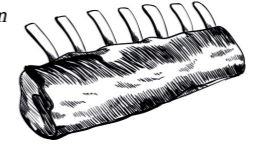
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Curried mutton pie 23 <i>Slow cooked shoulder, mango salsa</i>		Steak & kidney pudding 22 <i>Braised cheek & chuck, onions</i>
Chicken, girolle & tarragon pie 23 <i>Garden peas</i>		Hand raised pork pie 22 <i>Pork shoulder, smoked bacon, fennel seed & sage</i>
Potato, Comté & caramelised onion pie (v) 20 <i>parsley sauce</i>		

Steak tartare <i>sourdough crisps, green salad</i>	22	Artichoke, saffron & spelt risotto (v) <i>Berkswell cheese</i>	18
Shrimp burger <i>jalapeño tartare</i>	19	Fillet of cod <i>braised fennel mussels, sea vegetables</i>	26
Sweetcorn & chickpea fritters (v) ✓ <i>sweetcorn & basil, grilled calcot onion</i>	18	Fish & chips <i>mushy peas</i>	19

Daily fish special, *please ask your waiter* 23

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35 Day aged rib eye 32 <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	Carroll's heritage potatoes <i>rosemary butter</i>
Heritage carrots <i>tarragon butter</i>	Mashed potatoes
Champ	Curly kale <i>bacon</i>
Mac & cheese <i>smoked cheddar, roast garlic</i>	Green garden salad ✓
Chips	Mixed bean salad ✓ <i>mint relish</i>

(v) Vegetarian ✓ Vegan

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