

HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Roast cauliflower soup (v) <i>thyme, toasted almonds, cheddar scone</i>	9	Chicken salad <i>avocado, smoked bacon</i>	13
Gin cured salmon <i>pickled cucumber</i>	15	Rare breed pork & white pudding scotch egg <i>winner of the Scotch Egg Challenge</i>	10
Burrata (v) <i>green sauce, colossal olives, preserved lemon</i>	15	Grilled octopus <i>native breed chorizo, aioli</i>	15

MAINS

Chicken, chestnut mushroom & tarragon pie <i>roast carrot, chicken gravy</i>	23	Acorn squash & spelt risotto (v) <i>sage, berkswell cheese</i>	18
Olive panisse (v) <i>heritage tomato, runner beans, sauce vierge</i>	18	Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	24
50 Day aged Cornish rare breed sirloin <i>bone marrow sauce</i>	34	Fillet of cod <i>mussels, saffron, borlotti beans, sea vegetables</i>	26
Smoked haddock fishcake <i>hispi spinach, chive & mustard sauce</i>	18		



SIDES

all at 6

Mashed potatoes	Heritage carrots <i>tarragon butter</i>
Chips	Mixed bean salad ✓ <i>mint relish</i>
Truffle & parmesan fries	

(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

Trinity burnt cream <i>shortbread</i>	Moscatel Ariyanas, Bodegas Bentomiz <i>2011, Sierra de Malaga, Spain</i>
Paris-Brest <i>salted caramel, praline, hazelnut</i>	Maury Solera 1928 Cask No. 765 <i>Roussillon, France</i>
Sticky toffee pudding <i>vanilla ice cream</i>	Tokaji Noble Late Harvest Royal Tokaji <i>2015, Tokaji, Hungary</i>
Ice cream & sorbet	



PORT

British cheese selection 15	Quinta do Passadouro LBV Port 8 <i>2010, Douro, Portugal</i>
Sauternes Chateau Lafaurie-Peyraguey 16 <i>1998, France</i>	Quinta de la Rosa 10 Year Tawny Port 8 <i>NV, Douro, Portugal</i>

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

Musetti Coffee
At Holborn Dining Room, we use sustainable and organic certified coffee

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

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