

HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

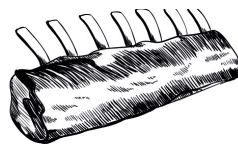
Roast cauliflower soup (v) <i>thyme, toasted almonds, cheddar scone</i>	9	Chicken salad <i>avocado, smoked bacon</i>	13
Gin cured salmon <i>pickled cucumber</i>	15	Rare breed pork & white pudding scotch egg <i>winner of the Scotch Egg Challenge</i>	10
Burrata (v) <i>green sauce, colossal olives, preserved lemon</i>	15	Grilled octopus <i>native breed chorizo, aioli</i>	15
Griddled tiger prawns <i>garlic, parsley butter</i>	16		

MAINS

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

ROAST

(Sundays only - available from 12pm till 5pm)



45-day dry aged beef rib 25

Corn-fed half roast chicken 25
sage & onion stuffing

*served with roasted potatoes
seasonal vegetables, Yorkshire pudding & gravy*

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
shortbread

Paris-Brest
salted caramel, praline, hazelnut

Sticky toffee pudding
vanilla ice cream

Ice cream & sorbet

Moscatel Ariyanas, Bodegas Bentomiz
2011, Sierra de Malaga, Spain

Maury Solera 1928 Cask No. 765
Roussillon, France

Tokaji Noble Late Harvest Royal Tokaji
2015, Tokaji, Hungary

British cheese selection 15



PORT

Quinta do Passadouro LBV Port 8
2010, Douro, Portugal

Quinta de la Rosa 10 Year Tawny Port 8
NV, 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*

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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