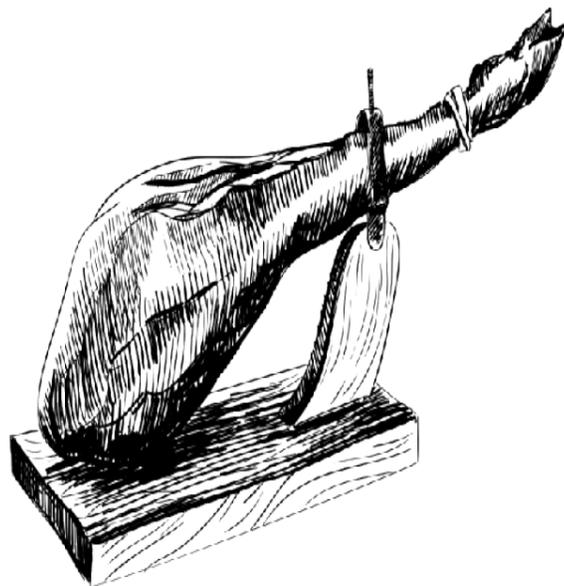


HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Pea & mint soup (v) <i>crème fraîche, preserved lemon</i>	9	Chicken salad <i>avocado, smoked bacon</i>	13
Gin cured salmon <i>pickled cucumber, Guinness soda bread</i>	16	Rare breed pork & white pudding scotch egg <i>caper mayonnaise</i>	10
Burrata (v) <i>green sauce, colossal olives</i>	15	Heritage beetroot salad (v) <i>goats curd, hazelnut</i>	12
Griddled tiger prawns <i>garlic, parsley butter</i>	16		



Cobble lane <i>Rare breed free range charcuterie each board at 10</i>	
Islington saucisson	
Air dried beef	
Lamb salami	
Coppa	
Cobble lane cured meat selection	20

MAINS

Heirloom tomato & Gordal olive tart v <i>rocket</i>	22	Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	24
50 Day aged Cornish rare breed sirloin <i>pickled walnut salad, Bearnaise sauce</i>	36	Fillet of Cornish pollock <i>crushed new potatoes, sauce vierge</i>	26
Grilled sea trout <i>pointed cabbage, Hollandaise sauce</i>	26	Lamb rump <i>violet artichokes, summer beans</i>	26
Spring vegetable & spelt risotto (v) <i>Spenwood cheese</i>	19		

PIES

(please allow 30mins for cooking time)

Chicken, chestnut mushroom & tarragon pie
garden peas
23

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



Curried mutton pie
mango salsa, curry sauce
23

Dauphinoise potato, Lincolnshire
Poacher & caramelised onion pie
parsley sauce (v)
22

SIDES

all at 6

Heritage carrots
cumin butter

Truffle & parmesan fries

Tomato salad
shallots

Mixed bean salad v
mint relish

Cornish new potatoes
mint butter

Mashed potatoes

Green garden salad v

Chips

(v) Vegetarian v 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.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

DESSERTS & WINES (75 ml)

all at 9

Pump Street chocolate & orange tart
crème fraîche

Paris-Brest
salted caramel, praline, hazelnut

Banana bread
*rum caramel, honeycomb,
banana ice cream*

Tropical Pavlova ✓
mango, passionfruit, coconut

Strawberry & Champagne jelly
mascarpone ice cream

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

Maury Solera 1928 Cask No. 765
Roussillon, France

Mataro Alella, Cellers Alta Alella
2012, Catalunya, Spain

Michele Chiarlo Nivole Moscato d'Asti
2017, Piedmont, Italy

Ice Cream & Sorbet Selection 7



PORT AND SWEET WINES (75 ml)

Barros 10 Year Tawny Port 9
NV, Douro, Portugal

Quinta do Passadouro LBV Port 9
2010, Douro, Portugal

Sauternes Chateau Lafaurie-Peyraguey 16
1998, France

British cheese selection 15

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
T: +44 (0) 20 3747 8633. E: info@holborndiningroom.com
holborndiningroom.com

/HolbornDiningRoom  /HolbornDining