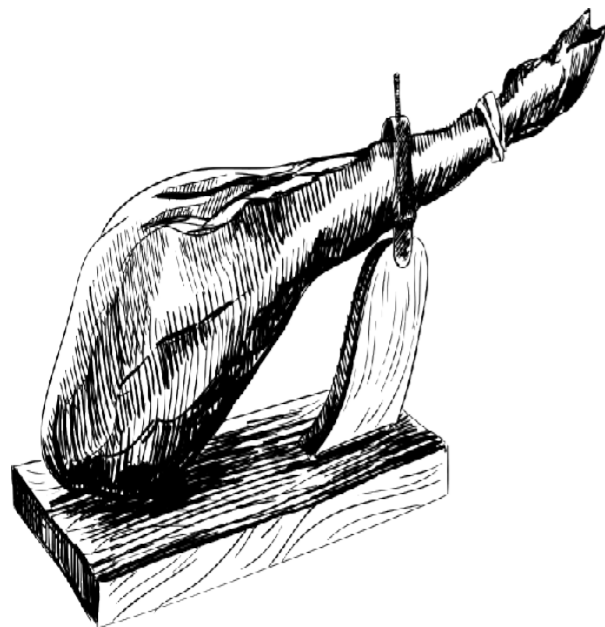


HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Sweetcorn chowder (v) <i>sour cream & spiced cornbread</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) (gf) <i>green sauce, colossal olives</i>	15	Heirloom squash salad (v) (gf) <i>lamb lettuce & hazelnut</i>	12
Griddled tiger prawns (gf) <i>garlic, parsley butter</i>	16	Cornish crab thermidor tart	18



Cobble lane
*Rare breed free range charcuterie
each board at 10*

Islington saucisson

Air dried beef

Lamb salami

Coppa

Cobble lane cured meat selection 20

PIES

(please allow 30mins for cooking time)

Chicken, chestnut mushroom & tarragon pie
garden peas
23

Curried mutton pie
mango salsa, curry sauce
23



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

Dauphinoise potato, winterdale
cheddar & caramelised onion pie
parsley sauce (v) (gf)
22

MAINS

50 Day aged Cornish rare breed sirloin <i>pickled walnut salad, Bearnaise sauce</i>	36	Cornish pollock <i>pointed cabbage, shrimp & almond butter</i>	28
Artichoke & wild mushroom spelt risotto (v) <i>Spewood cheese</i>	19	Roast pork belly <i>chorizo stuffing & white bean stew</i>	26
Grilled tranche of halibut <i>Hollandaise sauce</i>	35	Heritage beetroot & hispi Wellington (v) <i>Romesco sauce</i>	24
Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	24		

SIDES

all at 6

Heritage carrots
cumin butter

Macaroni Cheese
roasted garlic and thyme

Cornish new potatoes
mint butter

Chips

(v) Vegetarian (v) Vegan (gf) Gluten free

Truffle & parmesan fries

Sprouting broccoli
almond butter

Mashed potatoes

Green garden salad (v)

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 AND WINES (75 ml)

all at 11

Treacle tart
vanilla ice cream

Paris-Brest
Pump Street chocolate, espresso, hazelnut

Sticky toffee pudding
honeyed pecans, praline ice cream

Tropical pavlova ✓
mango, passionfruit, coconut

Bramley apple crumble
custard

Moscatel Ariyanas, Bodegas Bentomiz 10
2011, Sierra de Malaga, Spain

Recioto della Valpolicella, Roccolo Grassi 12
2008 Veneto, Italy

Roussanne Ice Wine, Rebel Pi 14
2016, British Columbia, Canada

Weissburgunder Eiswein, Hiedler 16
2008, Niederosterreich, Austria

Ice Cream & Sorbet Selection 7



PORT AND SWEET WINES (75 ml)

Barros 10 Year Tawny Port 10
NV, Douro, Portugal

Croft LBV Port 10
2011, Douro, Portugal

Sauternes Castelnau de Suduiraut 16
2010, Bordeaux, 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 Citroedora, 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

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