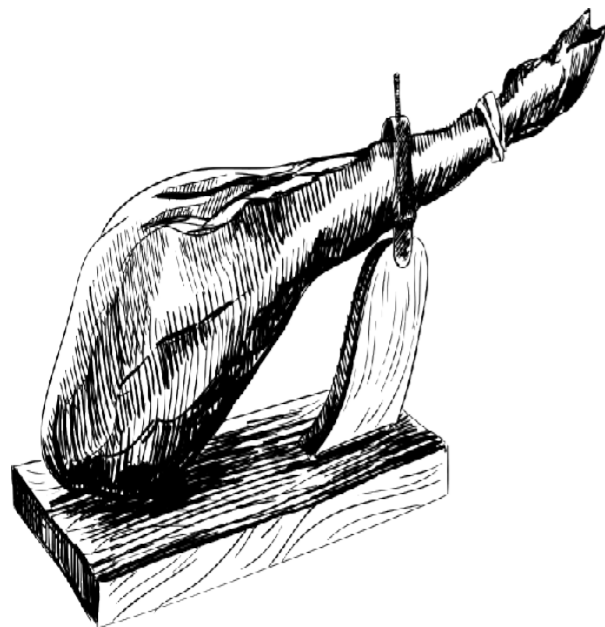


HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Cauliflower soup (v) <i>roast chestnut</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>lambs 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>curly kale, 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

all at 11

Paris-Brest

salted caramel, praline

Pump Street Chocolate Brulee

shortbread

Sticky toffee pudding

honeyed pecans, praline ice cream

Lemon curd slice ✓

raspberry sorbet

Bramley apple crumble

custard

Ice Cream & Sorbet Selection 7



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

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