

STARTERS

Cauliflower soup, *roast chestnut (v)* 9

Cornish crab thermidor tart 18

Rare breed pork & white pudding scotch egg, *caper mayonnaise* 10

Gin cured salmon, *pickled cucumber, Guinness soda bread* 16

Burrata, *green sauce, colossal olives (v) (gf)* 15

Griddled tiger prawns, *garlic, parsley butter (gf)* 16

Chicken salad, *avocado, smoked bacon* 13

Heirloom squash salad, *lamb lettuce & hazelnut* ✓ (gf) 12

COLD COUNTER

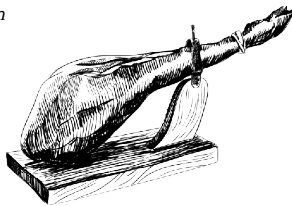
Cobble lane cured meats
each 10

Islington saucisson

Air dried beef

Lamb salami

Coppa



Large charcuterie board 20

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

MAINS

Cornish pollock, curly kale, shrimp & almond butter 28

Artichoke & wild mushroom spelt risotto, Spenwood cheese (v) 19

Holborn beef burger, cheddar, smoked bacon, truffle fries 24

Heritage beetroot & hispi Wellington, Romesco sauce ✓ 24

Roast pork belly, chorizo stuffing & white bean stew 26

Grilled tranche of halibut, Hollandaise sauce 35

50 Day aged Cornish rare breed sirloin 36
pickled walnut salad, bearnaise sauce

SIDES

All at 6

Mashed potatoes

Macaroni Cheese
roasted garlic and thyme

Chips

Cornish new potatoes
mint butter

Heritage carrots
cumin butter

Sprouting broccoli
almond butter

Truffle & parmesan fries

Green garden salad ✓

(v) Vegetarian ✓ Vegan (gf) Gluten free

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 carmel, praline*

Sticky toffee pudding, *honeyed pecans, praline ice cream*

Pump Street Chocolate Brulee, *shortbread*

Lemon curd slice, *raspberry sorbet* ✓

Bramley apple crumble, *custard*



British cheese board selection 15

HOT BEVERAGE

All at 5.5

Espresso, Double Espresso, Americano, Macchiato, Cappuccino

Café Latte, Flat White, Cortado, Mocha, Filter Coffee

Mariage Frères Tea selection:

English breakfast, Earl Grey, Lapsang, Marco Polo,

Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos,

Peppermint, Verbena Citrodora, Chamomile

Jasmine Mandarin, Fresh Mint

Hot chocolate

Matcha latte, Turmeric latte



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.