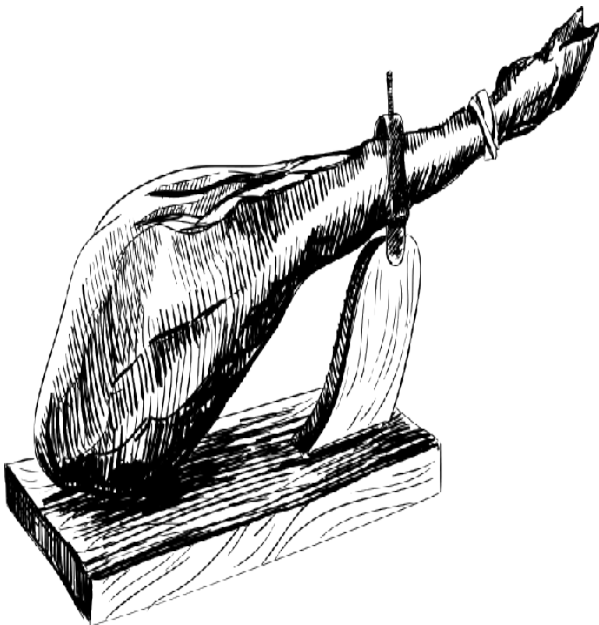


HOLBORN DINING ROOM

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	Endive, pear & walnut salad (gf) <i>house dressing</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

Beef cheek & celeriac steamed suet pudding
bone marrow gravy
23

MAINS

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

Chickpea panisse (v) 19
wild mushroom & artichoke fricasse

Grilled tranche of halibut 35
Hollandaise sauce

Holborn beef burger 24
cheddar, smoked bacon, truffle fries

Smoked haddock 26
poached egg & mustard sauce

Roast pork belly 26
chorizo stuffing & white bean stew

Heritage beetroot & hispi Wellington ✓ 24
Romesco sauce

SIDES

all at 6

Heritage carrots
mustard butter

Macaroni Cheese
roasted garlic and thyme

Jersey royal potatoes
mint butter

Truffle & parmesan fries

Sprouting broccoli
almond butter

Mashed potatoes

Green garden salad ✓

Chips

(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 15 % discretionary service charge will be added to your bill.

DESSERTS

all at 11

Paris-Brest

raspberry, white chocolate, pistachio

Pump Street Chocolate Tart

poached pear, praline ice cream

Earl grey panna cotta (v) (gf)

Agen prunes

Sticky toffee pudding

honeyed pecans, vanilla ice cream

Yorkshire rhubarb & ginger trifle

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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