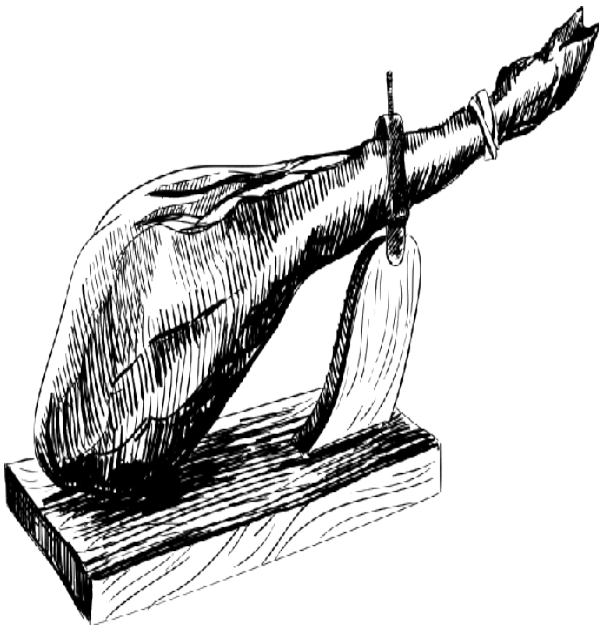


HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter 4

STARTERS

Pea and mint soup (v) <i>feta, lemon and rosemary focaccia</i>	11	Chicken salad <i>avocado, smoked bacon</i>	14
Gin cured salmon <i>pickled cucumber, Guinness soda bread</i>	17	Rare breed pork & white pudding scotch egg <i>caper mayonnaise</i>	12
Burrata (v) (gf) <i>green sauce, colossal olives</i>	16	Endive, pear & walnut salad (gf) <i>house dressing</i>	12
Griddled tiger prawns (gf) <i>garlic, parsley butter</i>	18	Cornish crab thermidor tart	19



Cobble lane
*Rare breed free range charcuterie
each board at 12*

Islington saucisson

Air dried beef

Lamb salami

Coppa

Cobble lane cured meat selection 22

PIES

(please allow 30mins for cooking time)
all at 25

Chicken, chestnut mushroom & tarragon pie
garden peas

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

Curried mutton pie
mango salsa, curry sauce



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

Beef cheek & celeriac steamed suet pudding
bone marrow gravy

MAINS

50 Day aged Cornish rare breed sirloin <i>pickled walnut salad, Bearnaise sauce</i>	36	Shrimp burger <i>Jalapeno tartare</i>	26
Chickpea panisse (v) <i>wild mushroom & artichoke fricasse</i>	21	Roast pork belly <i>chorizo stuffing & white bean stew</i>	26
Grilled tranche of halibut <i>Hollandaise sauce</i>	35	Heritage beetroot & hispi Wellington ✓ <i>Romesco sauce</i>	24
Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	24		

SIDES

all at 6

Heritage carrots <i>mustard butter</i>	Truffle & parmesan fries
Macaroni Cheese <i>roasted garlic and thyme</i>	Sprouting broccoli <i>almond butter</i>
Jersey royal potatoes <i>mint butter</i>	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 12

Lemon Elderflower (gf)

Lemon Posset, Elderflower Jelly, Blueberries

Strawberry Shortbread

Sable Breton Whipped Vanilla Cream, Strawberry Sorbet

Apricot Almond

Apricot Almond Cake, Toasted Almond, Whipped Crème Fraiche

Cherry Vanilla Choux

Chocolate Choux Bun, Cherries, Vanilla Cream, Chocolate Sauce

Raspberry Eton Mess ✓

Vegan Meringue, Vegan Chantilly, Raspberries, Raspberry Jus

Selection of Housemade Ice Creams and Sorbets 8



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

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PARTY SET MENU

For groups of nine or above
£65

STARTERS

Pea and mint soup (v)
feta, lemon and rosemary focaccia

Gin cured salmon
pickled cucumber, Guinness soda bread

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

Rare breed pork &
white pudding scotch egg
caper mayonnaise

Endive, pear & walnut salad v (gf)
house dressing

MAINS

Chickpea panisse (v)
wild mushroom & artichoke fricasse

Shrimp burger
Jalapeno tartare

Roast pork belly
chorizo stuffing & white bean stew

Heritage beetroot & hispi Wellington v
Romesco sauce

PIES

(please allow 30mins for cooking time)

Chicken pie
*chestnut mushroom & tarragon,
garden peas*



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

Curried mutton pie
mango salsa, curry sauce

SIDES

Heritage carrots
mustard butter

Sprouting broccoli
almond butter

Mashed potatoes

Green garden salad v

Chips

(v) Vegetarian v Vegan (gf) Gluten free

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DESSERTS

Lemon Elderflower (gf)

Lemon posset, Elderflower jelly, Blueberries

Apricot Almond

Apricot Almond Cake, Toasted Almond, Whipped Crème Fraiche

Cherry Vanilla Choux

Chocolate Choux Bun, Cherries, Vanilla cream, Chocolate Sauce

Raspberry Eton Mess ✓

Vegan Meringue, Vegan Chantilly, Raspberries, Raspberry Jus



British cheese selection

TEA & COFFEE

Mariage Frères Tea

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