

HOLBORN DINING ROOM

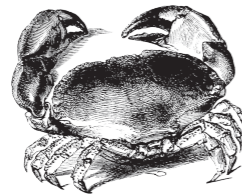
Coombeshead Farm sourdough, Abernethy handmade butter 4
652 KCAL

STARTERS

Pea and mint soup (v) <i>feta, lemon and rosemary focaccia</i>	322 KCAL	11	Chicken salad <i>avocado, smoked bacon</i>	274 KCAL	14
Gin cured salmon <i>pickled cucumber, Guinness soda bread</i>	284 KCAL	17	Rare breed pork & white pudding scotch egg <i>caper mayonnaise</i>	345 KCAL	12
Burrata (v) (gf) <i>green sauce, colossal olives</i>	252 KCAL	16	Endive, pear & walnut salad (v) (gf) <i>house dressing</i>	297 KCAL	12
Griddled tiger prawns (gf) <i>garlic, parsley butter</i>	114 KCAL	18	Cornish crab thermidor tart	326 KCAL	19

SEAFOOD COUNTER

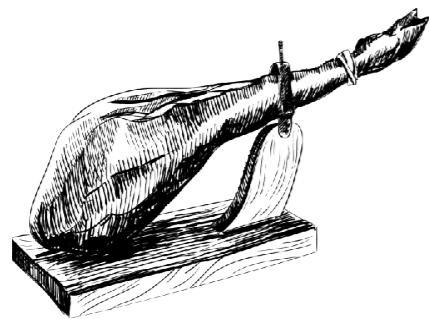
Irish Carlingford Oysters
half dozen/dozen 18.50/37
58.5/177 KCAL



Dressed Devonshire crab
mayonnaise 21
278 KCAL

Scottish Cumbrae rock Oysters
half dozen/dozen 18.50/37
58.5/177 KCAL

½ pint of shell on prawns
Bloody Mary Mayonnaise 13
251 KCAL



Cobble lane
Rare breed free range charcuterie
each board at 12
412 KCAL

Islington saucisson
247 KCAL

Air dried beef
160 KCAL

Lamb salami
240 KCAL

Cobble lane cured meat selection 22
599 KCAL

PIES

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

Chicken, chestnut mushroom & tarragon pie
garden peas
842 KCAL

Curried mutton pie
mango salsa, curry sauce
875 KCAL



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

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

Beef cheek & celeriac steamed suet pudding
bone marrow gravy
868 KCAL

MAINS

50 Day aged Cornish rare breed sirloin <i>pickled walnut salad, Bearnaise sauce</i>	644 KCAL	36	Shrimp burger <i>Jalapeno tartare, chips</i>	454 KCAL	26
Chickpea panisse (v) <i>wild mushroom & artichoke fricasse</i>	403 KCAL	21	Roast pork belly <i>chorizo stuffing & white bean stew</i>	654 KCAL	26
Grilled tranche of halibut <i>Hollandaise sauce</i>	304 KCAL	35	Heritage beetroot & hispi Wellington (v) <i>Romesco sauce</i>	597 KCAL	24
Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	765 KCAL	24			

SIDES

all at 6

Heritage carrots
mustard butter
142 KCAL

Macaroni Cheese
roasted garlic and thyme
373 KCAL

Jersey royal potatoes
mint butter
191 KCAL

Truffle & parmesan fries
474 KCAL

Sprouting broccoli
almond butter
113 KCAL

Mashed potatoes
236 KCAL

Green garden salad (v)
226 KCAL

Chips
450 KCAL

(v) Vegetarian (v) 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

326 KCAL

Strawberry Shortbread
Sable Breton Whipped Vanilla Cream, Strawberry Sorbet

518 KCAL

Apricot Almond
Apricot Almond Cake, Toasted Almond, Whipped Crème Fraiche

501 KCAL

Cherry Vanilla Choux
Chocolate Choux Bun, Cherries, Vanilla Cream, Chocolate Sauce

412 KCAL

Raspberry Eton Mess ✓
Vegan Meringue, Vegan Chantilly, Raspberries, Raspberry Jus

444 KCAL

Selection of Housemade Ice Creams and Sorbets 8

446 KCAL



British cheese selection 15

447 KCAL

COFFEE

Espresso, Cortado, Ristretto	4	Flat White, Mocha	6
Macchiato	5	Filter Coffee	6
Double Espresso, Americano	6	Hot chocolate	6
Cappuccino or Café Latte	6	Matcha or Turmeric latte	8

MARIAGE FRÈRES TEA

All at 6

English Breakfast	Peppermint
Earl Grey, Lapsang	Verbena Citroedora
Marco Polo	Chamomile
Fuji Yama (Green Tea)	Jasmine Mandarin
Rouge Bourbon Vanilla Rooibos	Fresh Mint

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LARGE PARTY SET MENU

FOR GROUPS OF NINE OR ABOVE
£65

STARTERS

Pea and mint soup (v)
feta, lemon and rosemary focaccia 322 K CAL

Gin cured salmon
*pickled cucumber,
Guinness soda bread* 284 K CAL

Burrata (v) (gf)
green sauce, colossal olives 252 K CAL

Rare breed pork &
white pudding scotch egg 345 K CAL
caper mayonnaise

Endive, pear & walnut salad ✓ (gf)
house dressing 297 K CAL

MAINS

Chickpea panisse (v) 403 K CAL
wild mushroom & artichoke fricasse

Shrimp burger 454 K CAL
Jalapeno tartare

Roast pork belly
chorizo stuffing & white bean stew 654 K CAL

Heritage beetroot & hispi Wellington ✓
Romesco sauce 597 K CAL

PIES

(please allow 30mins for cooking time)

Chicken pie
*chestnut mushroom & tarragon,
garden peas*

842 K CAL



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

896 K CAL

Curried mutton pie
mango salsa, curry sauce

875 K CAL

SIDES

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mustard butter

142 K CAL

Mashed potatoes

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*At Holborn Dining Room, we use sustainable
and organic certified coffee*

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