

# HOLBORN DINING ROOM

Milk and honey sourdough, Abernethy handmade butter 4

652 KCAL

## STARTERS

Baked ironbark pumpkin soup <i>toasted pumpkins seeds, sage oil (v)</i>	140 KCAL	12	Heritage beetroot <i>Laverstoke Park mozzarella, candied walnut</i>	274 KCAL	16
Gin cured salmon <i>pickled cucumber, Guinness soda bread</i>	284 KCAL	18	Rare breed pork & white pudding scotch egg <i>caper mayonnaise</i>	345 KCAL	14.5
Burrata (v) <i>green sauce, colossal olives</i>	252 KCAL	17	Endive, pear & walnut salad v (gf) <i>house dressing</i>	297 KCAL	13.5
Griddled tiger prawns (gf) <i>garlic, parsley butter</i>	114 KCAL	21	Cornish crab thermidor tart	326 KCAL	24

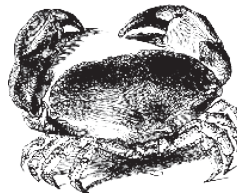
## SEAFOOD COUNTER

Irish Carlingford oysters  
*half dozen/dozen 25/50*

58.5/177 KCAL

Scottish Cumbrae rock oysters  
*half dozen/dozen 25/50*

58.5/177 KCAL



Dressed Devonshire crab  
*mayonnaise* 22

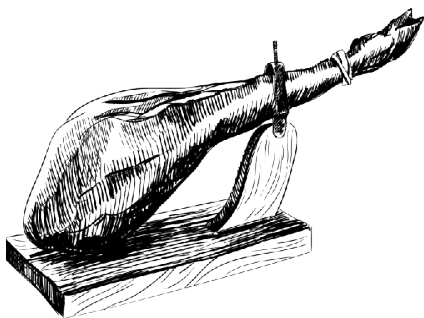
278 KCAL

½ pint of shell on prawns  
*Bloody Mary mayonnaise* 18

251 KCAL

Cobble lane

*Rare breed free range charcuterie  
each board at 14*



Islington saucisson

247 KCAL

Air dried beef

160 KCAL

Lamb salami

240 KCAL

Cobble lane cured meat selection 24

599 KCAL

## PIES

(please allow 30mins for cooking time)

Chicken, chestnut mushroom & tarragon pie 27

*garden peas*

842 KCAL

Game pie 36

*thyme stuffing, blackberry jus*

838 KCAL



Hand raised pork pie 26

*pork shoulder, smoked bacon,  
fennel seed & sage*

896 KCAL

Dauphinoise potato pie 25

*Winterdale cheddar & caramelised onion  
parsley sauce (v) (gf)*

734 KCAL

Beef cheek & celeriac steamed suet pudding 28

*bone marrow gravy*

868 KCAL

## MAINS

50 Day aged Cornish rare breed sirloin 38

*pickled walnut salad, Bearnaise sauce* 644 KCAL

Delica Pumpkin (v) 23

*Woodland mushroom barley risotto,  
Spenwood cheese* 403 KCAL

Grilled tranche of halibut 38

*Hollandaise sauce* 304 KCAL

Holborn beef burger 26

*cheddar, smoked bacon, truffle fries* 765 KCAL

Shrimp burger 28

*Jalapeno tartare, chips, lettuce, tomato* 454 KCAL

Roast free range pork chop 27

*carrot puree & white bean stew* 654 KCAL

Heritage beetroot & hispi cabbage Wellington ✓ 24

*Romesco sauce* 597 KCAL

Herb crust cod fillet 32

*Mussels, clams, samphire, seaweed beurre blanc* 324 KCAL

## SIDES

Heritage carrots 7.5

*mustard butter*

142 KCAL

Macaroni Cheese 9

*roasted garlic and thyme*

373 KCAL

Buttered new potatoes 7.5

171 KCAL

Truffle & parmesan fries 8

474 KCAL

Sprouting broccoli 7.5

*almond butter*

113 KCAL

Mashed potatoes 7.5

236 KCAL

Green garden salad ✓ 7.5

226 KCAL

Chips 7.5

450 KCAL

(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*

Apple Calvados Savarin

*Vanilla Bean Cream* 434 K CAL

70% Chocolate mousse (gf)

*Agen prune and Armagnac ice cream* 502 K CAL

Sticky toffee pudding

*salted caramel sauce, milk ice cream* 523 K CAL

Caramelised rice pudding (gf)

*Plum Compote* 442 K CAL

Roasted pineapple ✓

*Coconut sorbet* 348 K CAL

Selection of Housemade Ice Creams and Sorbets 8.5

446 K CAL

### BRITISH CHEESE BOARD SELECTION 18

447 K CAL

Maida Vale

*IPA rind washed from Berkshire*

Clara

*Ash sprinkled goats' cheese  
from Worcestershire*



Montgomery

*Unpasteurised cheddar from Somerset*

Waterloo

*Soft cheese made from Guernsey cow  
milk in Berkshire*

Isle of Wight Blue

*From the Isle of Wight*

(v) Vegetarian   ✓ Vegan   (gf) Gluten free

## 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 Citrodora
Marco Polo	Chamomile
Fuji Yama (Green Tea)	Jasmine Mandarin
Rouge Bourbon Vanilla Rooibos	Fresh Mint

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