

SET MENU

STARTERS

French onion and cider soup

Grilled sourdough (v) • 140 kcal

Venison and smoked bacon pâté en croûte

Pear and apple chutney • 352 kcal

Curried octopus carpaccio

Lime dressing and coriander • 345 kcal

Baked root vegetable salad

English pear, blue cheese candied walnut and sweet mustard dressing (v) • 312 kcal

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.

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MAINS

Miso glazed celeriac

Crispy shallot, rocket, celeriac and apple purée [✓] • 225 kcal

Roast salmon fillet

Fennel purée, toasted hazelnut, grapefruit and chicory salad • 286 kcal

Shrimp burger

Sriracha mayo, lettuce, tomato, chips • 454 kcal

Roast bronze turkey

Sage and onion stuffing • 597 kcal

SIDES

Roasted parsnips

Honey and grain mustard (v) • 142 kcal

Heritage carrots

Orange glazed (v) • 113 kcal

Braised red cabbage

(v) • 236 kcal

Thyme roasted potatoes (v) • 450 kcal

Brussels sprouts

Sage, crispy shallots and chestnut • 216 kcal

PIES

Please allow thirty minutes for cooking time

Chicken, chestnut mushroom, leek fondue & tarragon pie

Garden peas • 842 kcal

Potato pie & truffle purée

Comté, caramelised onion (v) • 734 kcal

Hand raised pork pie

Pork shoulder, smoked bacon, fennel seed, sage • 896 kcal

Braised beef steak pie

Blue cheese, peppercorn • 896 kcal



(v) Vegetarian • [✓] Vegan

DESSERTS

Traditional christmas pudding
Candied orange, cognac custard
 • 425 kcal

Caramel coffee choux
 • 234 kcal

Valrhona chocolate Cassis Buche Noel
 ✓ • 254 kcal

Spiced Plum Crumble
Tonka bean ice cream
 • 296 kcal

Selection of housemade ice creams and
 sorbets • 236 kcal



BRITISH CHEESE SELECTION

446 kcal

Wigmor
Soft sheep cheese – Berkshire

Sinodun Hill
Ripened goats' cheese – Oxfordshire

Kentish Blue
Young blue cheese – Kent

Spenwood Ewe
*A hard-pressed cheese made from unpasteurised
 ewe's milk – Berkshire*

(v) Vegetarian • ✓ Vegan

COFFEE

Espresso
 Double Espresso
 Cortado
 Ristretto
 Macchiato
 Americano
 Cappuccino
 Cafe latte
 Flat white
 Mocha
 Filter coffee
 Hot chocolate
 Matcha latte
 Turmeric latte

LONDON TEA EXCHANGE

English Breakfast
 Earl Grey
 Darjeeling
 Sencha Fuji (Green Tea)
 Rooibos
 Imperial Jasmine
 Chamomile
 White Chai
 Moroccan Mint

AFTERS 75ml

Warre's LBV Bottle Aged 2009 <i>Douro Valley, Portugal</i>	22
Mataró Dolç 2020 <i>Alta Alella, Spain</i>	12
Pedro Ximénez 'San Emilio' Lustau NV <i>Jerez, Spain</i>	15
Sauternes Castelnau de Suduiraut 2014 <i>Bordeaux, France</i>	18
Tokaji Édes Szamorodni Dorgó 2018 <i>Tokaji, Hungary</i>	16
Grahams 30 y.o Aged Tawny <i>Douro Valley, Portugal</i>	25
Sweet Flight Selection 50ml	24
Sauvignon Blanc 'Apasionado' José Pariente 2021 <i>Rueda, Spain</i>	14