

A LA CARTE

STARTERS

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| Cannellini Bean Soup <i>Lemon oil</i> ✓ • 247 kcal | 15 |
| Clarence Court Scotch Egg <i>Parsley and spinach mayonnaise</i> • 442 kcal | 19 |
| Suffolk Pork Ham Hock Terrine <i>Port and cherry chutney, mustard cream</i> • 349 kcal | 19 |
| Garden Vegetable Salad <i>Wye Valley asparagus, fried courgettes, curd</i> ✓ • 137 kcal | 21 |
| Griddled Tiger Prawns <i>Parsley and garlic butter</i> • 114 kcal | 24 |
| Hereford Beef Tartare <i>Confit egg yolk, sour cream and potato crisp</i> • 472 kcal | 27 |
| King Oyster Mushroom Caesar Salad <i>Fresh chives, sourdough croutons</i> ✓ • 415 kcal | 19 |

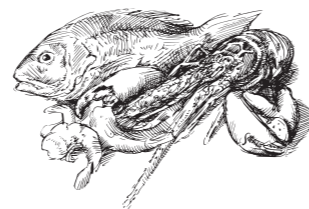


BRITISH CHARCUTERIE SELECTION

by Cobble Lane

Pickled onion, sourdough
• 320 kcal

Selection • 27



SEAFOOD

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| Maldon Oysters <i>Mignonette sauce</i> 58.7 kcal / 177 kcal | Half dozen • dozen 25/49 |
| Carlingford Oysters <i>Compressed melon and calamansi vinegar</i> 142 kcal / 220 kcal | Half dozen • dozen 26/52 |
| Native Lobster Caesar Salad <i>Old Winchester, fresh chives, anchovies, brioche</i> • 572 kcal | 28 |
| Dorset Crab and Lobster Salad <i>Red baby gem lettuce, quail egg, Osietra caviar</i> • 396 kcal | 33 |
| Seafood Platter (To Share) <i>Carlingford and Maldon oysters, Dorset crab, smoked salmon, poached tiger prawns, tartare sauce, Marie rose sauce, tabasco</i> • 356 kcal | 95 |



MARMITE SOURDOUGH

Longman butter
200 kcal • 5

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.

(v) Vegetarian • ✓ Vegan

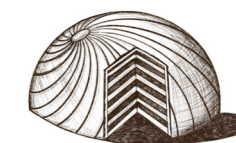
PIES

Please allow thirty minutes for cooking time

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| Beluga Lentil and Wild Mushroom Cottage Pie <i>Fried panko, fresh chives</i> ✓ • 720 kcal | 26 | Norfolk Black Chicken and Wild Mushroom Pie <i>Leek fondue, tarragon</i> • 842 kcal | 29 |
| Lincolnshire Poacher Cheese and Potato Pie <i>Truffle, caramelised onion (v)</i> • 735 kcal | 26 | Braised Beef Steak Pie <i>Bone marrow, peppercorn</i> • 896 kcal | 36 |
| Gloucester Old Spots Pork Pie <i>Pork shoulder, smoked ham hock, fennel seed, sage</i> • 886 kcal | 29 | | |

MAINS

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| Creamed Spelt, Spinach and Kale Purée <i>Pine nut and Hazelnut relish, kale crisp</i> ✓ • 341 kcal | 26 |
| Cod & Chips <i>Tartare sauce, mushy peas</i> • 892 kcal | 28 |
| Seafood Burger <i>Fennel and horseradish coleslaw, chilli jam</i> • 485 kcal <i>Served with fries</i> | 30 |
| British Beef Burger <i>Caramelised onion, pickled cucumber, HDR burger sauce</i> • 800 kcal <i>Served with truffle and parmesan fries</i> | 32 |
| Cornish Red Chicken Breast <i>Jacket potato, cauliflower mushroom, supreme sauce</i> • 542 kcal | 36 |
| Pan Fried Stone Bass <i>Wye Valley asparagus, charred kale, lemon verbena sauce</i> • 383 kcal | 36 |
| Norfolk 50 Day Aged Sirloin Steak <i>Roscoff onion, choice of peppercorn or Béarnaise sauce</i> • 670 kcal | 40 |
| Josper Grilled Côte de Boeuf (To Share) <i>Peppercorn sauce, green salad</i> • 559 kcal | 120 |



SIDES

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| Buttered Greens <i>Buckwheat crumble (v)</i> • 142 kcal | 8 |
| Clotted Cream Mashed Potato <i>(v)</i> • 231 kcal | 8 |
| Green Leaf Salad <i>Fig leaf dressing</i> ✓ • 113 kcal | 8 |
| Triple Cooked Chips ✓ • 450 kcal | 8 |
| Sautéed Wild Mushrooms <i>Roasted garlic butter (v)</i> • 170 kcal | 8 |
| Truffle & Parmesan Fries • 474 kcal | 9 |

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DESSERTS

Strawberries & Cream 15
Shortbread, mascarpone, coulis, strawberry sorbet
 • 425 kcal

Raspberry Bakewell 15
*Sweet pastry tart, almond frangipane,
 Madagascar vanilla Chantilly*
 • 302 kcal

Banoffee Pie 15
*Salted caramel, banana marmalade, banana sorbet,
 dulce de leche foam, peanut brittle*
 • 434 kcal

Pineapple Tarte Tatin 15
Caramelised pineapple, puff pastry, coconut sorbet ✓
 • 362 kcal

70% Chocolate Marquise 16
*Flourless chocolate sponge, crèmeux,
 Tonka Bean ice cream*
 • 234 kcal

Selection of Housemade Ice creams & Sorbets 10
 • 236 kcal



BRITISH CHEESE SELECTION

British selection of cheeses, served with housemade
 walnut and honey muffin, port and cherry chutney
 28 • 547 kcal

Wigmore
 Soft sheep cheese – Berkshire

Rachel
 Semi-firm goat cheese – Somerset

Beauvale
 Soft blue cheese – Kent

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

COFFEE

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|-----------------|-----|
| Espresso | 5 |
| Double Espresso | 6.5 |
| Cortado | 5 |
| Ristretto | 5 |
| Macchiato | 5 |
| Americano | 6.5 |
| Cappuccino | 6.5 |
| Caffe Latte | 6.5 |
| Flat White | 6.5 |
| Mocha | 6.5 |
| Hot Chocolate | 6.5 |
| Matcha Latte | 6.5 |
| Turmeric Latte | 6.5 |

LONDON TEA EXCHANGE

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|-------------------------|-----|
| English Breakfast | 6.5 |
| Earl Grey | 6.5 |
| Darjeeling | 6.5 |
| Sencha Fuji (Green Tea) | 6.5 |
| Rooibos | 6.5 |
| Imperial Jasmine | 6.5 |
| Chamomile | 6.5 |
| White Chai | 6.5 |
| Moroccan Mint | 6.5 |

AFTERS 75ml

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| Warre's LBV Bottle Aged 2010 <i>Douro Valley, Portugal</i> | 22 |
| Mataró Dolç 2020 <i>Alta Alella, Spain</i> | 12 |
| Pedro Ximénez 'San Emilio' Lustau NV 15 <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 |