

A LA CARTE

STARTERS

Leek and Asparagus Soup	15
<i>Crushed Jersey Royal and Welsh rarebit brioche (v) • 315 kcal</i>	
Clarence Court Scotch Egg	19
<i>Parsley and spinach mayonnaise • 442 kcal</i>	
Isle of Wight Tomato and Burrata Salad	25
<i>Mango dressing and black olives • 336 kcal</i>	
Garden Vegetable Salad	21
<i>Wye Valley asparagus, fried courgettes, curd V • 137 kcal</i>	
Griddled Tiger Prawns	24
<i>Parsley and garlic butter • 114 kcal</i>	
Hereford Beef Tartare	27
<i>Confit egg yolk, sour cream and potato crisp • 472 kcal</i>	
King Oyster Mushroom Caesar Salad	19
<i>Fresh chives, sourdough croutons V • 415 kcal</i>	



BRITISH CHARCUTERIE SELECTION

by Cobble Lane

Pickled onion, sourdough
• 320 kcal

Selection • 27



SEAFOOD

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



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 • V Vegan

PIES

Please allow thirty minutes for cooking time

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

MAINS

Creamed Spelt, Spinach and Kale Purée	26
<i>Pine nut and hazelnut relish, kale crisp V • 341 kcal</i>	
Haddock & Chips	28
<i>Tartare sauce, mushy peas • 892 kcal</i>	
Seafood Burger	30
<i>Fennel and horseradish coleslaw, chilli jam • 485 kcal</i>	
<i>Served with fries</i>	
British Beef Burger	32
<i>Caramelised onion, pickled cucumber, HDR burger sauce • 800 kcal</i>	
<i>Served with truffle and parmesan fries</i>	
Cornish Red Chicken Breast	36
<i>Jacket potato, cauliflower mushroom, supreme sauce • 542 kcal</i>	
Pan-Fried Stone Bass	36
<i>Wye Valley asparagus, charred kale, lemon verbena sauce • 383 kcal</i>	
Norfolk 50 Day Aged Sirloin Steak	43
<i>Stuffed portobello mushroom, choice of peppercorn or Béarnaise sauce • 690 kcal</i>	
Pan-Fried Dover Sole	65
<i>Fennel, seaweed and cucumber salad, lime hollandaise • 400 kcal</i>	
Josper Grilled Côte de Boeuf (To Share)	120
<i>Peppercorn sauce, green salad • 559 kcal</i>	



SIDES

Buttered Greens	8
<i>Buckwheat crumble (v) • 142 kcal</i>	
Clotted Cream Mashed Potato	8
<i>(v) • 231 kcal</i>	
Green Leaf Salad	8
<i>Fig leaf dressing V • 113 kcal</i>	
Triple Cooked Chips V	8
<i>• 450 kcal</i>	
Isle of Wight Tomato & Pickled Shallot Salad	8
<i>V • 85 kcal</i>	
Truffle & Parmesan Fries	9
<i>• 474 kcal</i>	

All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

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 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

Spewood Ewe

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

COFFEE

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

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

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 Castelnaud 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 'Apassionado' José Pariente 2021 <i>Rueda, Spain</i>	14