

THE HOLBORN SUNDAY ROAST

Every Sunday, we honour the British Roast - Carved, plated and served with the traditional trimmings and a touch of Holborn Dining Room Elegance.

Served with Yorkshire pudding, buttered greens, duck fat roast potatoes, maple glazed carrots, braised red cabbage and limitless gravy

Suffolk Pork Belly <i>Apple and apricot relish 1340 kcal</i>	35	Vegetable Wellington <i>Sautéed spinach 735 kcal</i>	29
Norfolk Dry-Aged Sirloin <i>Whipped horseradish cream 960 kcal</i>	39	Roasted Corn-Fed Chicken <i>Carved tableside 2580 kcal</i> <i>Recommended for two</i>	56

STARTERS

Marmite Sourdough (v) <i>Longman butter 715 kcal</i>			6
Cauliflower Soup <i>Montgomery cheddar 300 kcal</i>			14
Scotch Egg <i>Parsley mayonnaise, celeriac remoulade 620 kcal</i>			18
Heritage Beetroot Salad (vg) <i>Smoked cream, bitter leaves, pickled figs, rye 411 kcal</i>			18
Pâté Royale <i>Chicken liver pâté, cranberries port chutney, grilled bread 658 kcal</i>			26

MAINS

Holborn Burger <i>Smoked apple wood cheddar, Holborn burger sauce, treacle cured bacon, pickles, fries 1252 kcal</i>			32
Haddock & Chips <i>Tartare sauce, mushy peas, mint 892 kcal</i>			28
Herb Crumb Loch Duart Salmon Fillet <i>Shetland mussels, cockles 834 kcal</i>			36

(v) Vegetarian • (vg) Vegan

THE SEAFOOD COUNTER

From our seafood counter, we celebrate the best of British waters, day-boat fish and seasonal shellfish, prepared simply to honour their natural flavour. Responsibly sourced and fully traceable, each plate reflects our commitment to sustainability.

Maldon Oysters <i>Mignonette, raspberry vinegar</i> <i>Half dozen 63 kcal • dozen 123 kcal</i>			27 • 54
Native Lobster Roll <i>Lobster, gin mayonnaise, coriander, potato crisps 735 kcal</i>			32
Holborn Dining Room Seafood Platter <i>Lobster tail, tiger prawns, hand dived scallop, Malden oysters</i> <i>Shetland mussels, Dorset crab salad, mackerel rilette 1186 kcal</i>			130

PIES

At Holborn Dining Room, we celebrate British pies by honouring classic craft golden crusts filled with native meats, game and garden vegetables at their peak, sustainably sourced and traditionally British.

Please allow thirty minutes for cooking time

Monthly Special - Turkey & Sage Pie <i>Herb and cranberry stuffing 852 kcal</i>			30
Lincolnshire Poacher Cheese & Potato Pie <i>Rosemary, thyme, truffle, caramelised onion 735 kcal</i>			26
Norfolk Chicken & Wild Mushroom Pie <i>Leek fondue, tarragon 842 kcal</i>			28
Coronation Cauliflower Pie (vg) <i>Golden raisin, black onion seeds 695 kcal</i>			28
Braised Beef & Bone Marrow Pie <i>Peppercorn sauce 896 kcal</i>			32

SIDES

All at 8

Creamed Mashed Potato 506 kcal (v)	Parmesan Fries, Truffle Mayonnaise 593 kcal (v)
Winter Leaves Salad 113 kcal (v)	Buttered Greens, Sussex Nduja Butter 85 kcal
Duck Fat Roast Potatoes <i>Fresh rosemary and thyme 615 kcal</i>	Cauliflower Cheese Royal, Montgomery Cheddar 473 kcal

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DESSERTS

Spice Plum Crumble (vg) <i>Vanilla ice cream 564 kcal</i>	14
Sticky Toffee Pudding (v) <i>Butterscotch sauce, Tahitian vanilla ice cream 739 kcal</i>	15
Baileys Bread & Butter Pudding (v) <i>Baileys ice cream 712 kcal</i>	15
Vanilla Rice Pudding (v) <i>Raspberry jam 530 kcal</i>	15
70% Chocolate Delice (v) <i>Whipped cacao ganache, cocoa nib brittle 834 kcal</i>	16
British Cheese Selection 657 kcal <i>Wigmore, Rachel, Beauvale, Spenwood</i>	28
Homemade Ice Cream & Sorbets (v) 436 kcal	12

COFFEE

Espresso	5	Caffè Latte	6.5
Macchiato	5	Flat White	6.5
Double Espresso	6.5	Mocha	6.5
Americano	6.5	Hot Chocolate	6.5
Cappuccino	6.5	Matcha Latte	6.5

LONDON TEA EXCHANGE

All at 6.5

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

(v)Vegetarian • (vg)Vegan

*Please advise your server if you have any allergies or require information about ingredients.
As allergens are present in our kitchen, we cannot guarantee that any menu item is completely free from a particular allergen.
All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.*