

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
Grilled Tiger Prawns <i>Parsley, chilli and garlic butter 442 kcal</i>	24
Pâté Royale <i>Chicken liver pâté, cranberry port chutney, grilled bread 658 kcal</i>	26
Warm Shrimp Salad <i>Poached prawns, avocado, green apple, shaved fennel, lime vinaigrette 648 kcal</i>	26
Hereford Beef Tartare <i>Confit egg yolk, sour cream, capers, potato crisp 472 kcal</i>	28

PIES

Please allow thirty minutes for cooking time

This British Pie Week, Holborn Dining Room at Rosewood London, is diving deep into the heart of London's culinary history by celebrating the iconic tradition of Pie, Mash, and Liquor. Paying tribute to London's rich Cockney heritage, the restaurant is offering a limited pie selection that embraces the cultural significance of this beloved British dish.

Fish Pie <i>Trout, smoked haddock, king prawns, Clarence Court egg 760kcal</i>	28
Montgomery Cheese & Potato Pie <i>Caramelised onion, truffle sauce 758kcal</i>	28
Free Range Chicken & Wild Mushroom Pie <i>Lemon thyme supreme sauce, leek fondue 880kcal</i>	29
Beef Ribs Pie <i>Wholegrain mustard, smoked beetroot relish 889kcal</i>	33
Lamb & Chargrilled Aubergine Pie 🍷 <i>Fresh mango and Greek yoghurt 913kcal</i>	33
Hand-Dived Scallop & Lobster Pie 🍷 <i>Piquillo Peppers, shellfish sauce 735kcal</i>	36
Traditional Shepherd's Pie - To Share 🍷 <i>Baby gem, parmesan, green bean salad 1180kcal</i>	56

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 Half dozen 63 kcal • dozen 123 kcal</i>	27 • 54
Native Lobster Roll <i>Lobster, gin mayonnaise, coriander, potato crisps 735 kcal</i>	32
Jumbo Grilled Tiger Prawns <i>Spiced garlic and parsley butter, fries 824 kcal</i>	48
Native Lobster Thermidor <i>Cognac, parmesan, herb salad (for 2) 804 kcal</i>	120
Holborn Dining Room Seafood Platter <i>Lobster tail, tiger prawns, hand dived scallop, Maldon oysters Shetland mussels, Dorset crab salad, mackerel rilette 1186 kcal</i>	130

MAINS

Wild Mushroom Spelt (vg) <i>Stracciata, hazelnut relish, roasted pine nuts 528 kcal</i>	26
Haddock & Chips <i>Tartare sauce, mushy peas, mint 892 kcal</i>	28
Holborn Burger <i>Smoked applewood cheddar, Holborn burger sauce, treacle cured bacon, pickles, fries 1252 kcal</i>	32
Herb Crusted Loch Duart Salmon Fillet <i>Shetland mussels, cockles 834 kcal</i>	36
28 Day Dry-Aged Sirloin Steak & Beer Battered Onion Rings <i>Your choice of: green peppercorn or béarnaise sauce 1125 kcal</i>	48
Pan Fried Dover Sole <i>Brown butter hollandaise, fennel, cucumber salad 674 kcal</i>	60
Josper Grilled Tomahawk Steak 1.2 Kg - To Share <i>Served with two sides of your choice Selection of: green peppercorn and béarnaise sauce 2350 kcal</i>	145

SIDES

All at 8

Creamed Mashed Potato 506 kcal (v)	Parmesan Fries, Truffle Mayonnaise 593 kcal
Triple Cooked Chips 450 kcal (vg)	Buttered Greens, Sussex Nduja Butter 85 kcal
Winter Leaves Salad 113 kcal (vg)	Cauliflower Cheese Royal, Montgomery Cheddar 473 kcal
Gem Lettuce Salad, Caesar Dressing 227 kcal	

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 <i>Whipped cacao ganache, cocoa nib brittle 834 kcal</i>	16
British Cheese Selection <i>Wigmore, Rachel, Beauvale, Spenwood 675 kcal</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.*