

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 (vg) <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

Campagne Sourdough (v) <i>Longman butter 620 kcal</i>	6
Pea Soup (v, vg) <i>Whipped goat curd, mint 235 kcal</i>	15
Scotch Egg <i>Herb mayonnaise, celeriac remoulade 620 kcal</i>	18
Wye Valley Asparagus <i>Smoked ham, cep hollandaise 203 kcal</i>	22
Pâté Royale <i>Rhubarb and pink peppercorn chutney, charred sourdough 349 kcal</i>	26

MAINS

Holborn Burger <i>Smoked applewood cheddar, Holborn burger sauce, onion and bacon relish, fries 1252 kcal</i>	32
Haddock & Chips <i>Tartare sauce, mushy peas, mint 892 kcal</i>	28
Loch Duart Salmon Fillet <i>Shetland mussels, baby leek, white wine sauce 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>Celery, calamansi</i> <i>Half dozen 63 kcal • dozen 123 kcal</i>	27 • 54
Native Lobster & Crayfish Roll <i>Gin mayonnaise, coriander, potato crisps 735 kcal</i>	32
Holborn Dining Room Seafood Platter <i>Maldon oysters, Shetland mussels, salmon rillette, tuna crudo, squid, crab and apple salad 1186 kcal</i>	96

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 - Shepherd's Pie <i>Baby gem, green bean and Parmesan salad 862 kcal</i>	33
Fish Pie <i>Trout, smoked haddock, king prawns, Clarence Court egg 760kcal</i>	28
Cheese & Potato Pie (v) <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

SIDES

Spring Leaf Salad (vg) <i>White balsamic 113 kcal</i>	6	Parmesan Fries <i>Truffle mayonnaise 593 kcal</i>	8
Mashed Potato (v) <i>Clotted Creamed 506 kcal</i>	8	Charred Broccoli (vg) <i>Gremolata, almond 222 kcal</i>	9
Triple Cooked Chips (vg) 450 kcal	8	Roasted Vegetables (vg) <i>Capers and confit garlic 201 kcal</i>	9

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DESSERTS

Trinity Pudding (vg) <i>Earl Grey infused set crème, cocoa crisp 739 kcal</i>	12
Vanilla Cheesecake (v) <i>Madagascan vanilla baked cheesecake, raspberry sorbet 564 kcal</i>	14
Tart of The Month <i>Poached Yorkshire Forced rhubarb, Tahitian vanilla custard 530 kcal</i>	14
70% Guanaja Brownie <i>70% Valrhona Guanaja chocolate brownie, gianduja ice cream, dulce de leche foam 712 kcal</i>	16
Strawberries & Cream <i>Mascarpone whipped cream, strawberry compote, meringue 834 kcal</i>	16
British Cheese Selection <i>Wigmore, Rachel, Beauvale, Spenwood</i> <i>Served with housemade walnut and honey muffin, port and cherry chutney 675 kcal</i>	28
Homemade Ice Cream & Sorbets (v, vg) 436 kcal	12

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.
Adults need around 2000 kcal a day.