

HOLBORN DINING ROOM

Set Menu £75

Your choice of starter, main or pie, side and dessert

STARTERS

Pea Soup (v, vg)

Whipped goat curd, mint 235 kcal

Scotch Egg

Herb mayonnaise, celeriac remoulade 620 kcal

Pâté Royale

Rhubarb and pink peppercorn chutney, charred sourdough 349 kcal

Wye Valley Asparagus

Smoked ham, cep hollandaise 203 kcal

PIES

Please allow thirty minutes for cooking time

Free Range Chicken & Wild Mushroom Pie

Lemon thyme supreme sauce, leek fondue 880kcal

Braised King Oyster Mushroom Pie (vg)

Celeriac remoulade, grape must mustard 730 kcal

Cheese & Potato Pie (v)

Caramelised onion, truffle sauce 758kcal

Beef Ribs Pie

Wholegrain mustard, smoked beetroot relish 889kcal

MAINS

Holborn Burger

Smoked applewood cheddar, Holborn burger sauce,
onion and bacon relish, fries 1252 kcal

Loch Duart Salmon Fillet

Warm tartare sauce, calamansi dressing 834 kcal

Pearl Barley & Spring Vegetables (v, vg)

Peas, broad beans, watercress purée 320 kcal

SIDES

Clotted Creamed Mashed Potato (v) 506 kcal

Triple Cooked Chips (vg) 450 kcal

Spring Leaves Salad, White balsamic (vg) 98 kcal

Parmesan Fries, Truffle mayonnaise 593 kcal

Charred Broccoli, Gremolata, almond (vg) 86 kcal

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.

Holborn Dining Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.

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

(v) Vegetarian • (vg) Vegan

DESSERTS

Trinity Pudding (vg)

Earl Grey infused set crème, cocoa crisp 739 kcal

Vanilla Cheesecake (v)

Madagascan vanilla baked cheesecake, raspberry sorbet 564 kcal

Apricot Custard Tart

Almond sweet paste, apricot compote, vanilla custard, apricot coulis 530 kcal

70% Guanaja Brownie

70% Valrhona Guanaja chocolate brownie, gianduja ice cream, dulce de leche foam 712 kcal

Strawberries & Cream

Mascarpone whipped cream, strawberry compote, meringue 834 kcal

British Cheese Selection

Wigmore, Rachel, Beauvale, Spenwood

Served with housemade walnut and honey muffin, port and cherry chutney 675 kcal

Homemade Ice Cream & Sorbets (v, vg) 436 kcal

COFFEE

Espresso

Macchiato

Double

Espresso

Americano

Cappuccino

Caffè Latte

Flat White

Mocha

Hot Chocolate

Matcha Latte

LONDON TEA EXCHANGE

English Breakfast

Earl Grey

Darjeeling

Sencha Fuji (Green Tea)

Imperial Jasmine

Chamomile

Moroccan Mint

AFTERS

75ml

Royal Tokaji Experience 3x50ml

Taste unique expressions of 3 wines made in 3 different ways

34

Sweet Flight Selection 3x50ml

From rare to classic, indulge in flight of seasonal dessert wines

33

30 y.o. Tawny Port, Graham's

Douro Valley, Portugal

30

Pedro Ximénez San Emilio Lustau NV

Jérez, Spain

15

Sauternes, Castelnau de Suduiraut 2022

Bordeaux, France

18

Rivesaltes Ambre Chez Jau, Chateau de Jau 2009

Languedoc-Roussillon, France

12

Pinot Noir Beerenauslese, Becker 2018

Pfalz, Germany

22

Blue Label Aszú 5 Puttonyos Royal Tokaji 2018

Tokaj, Hungary

21