STARTERS

White Sourdough *(v)* — 6
Longman butter 715 kcal

Pea Soup *(v, vg)* — 15
Whipped goat curd, mint 235 kcal

Scotch Egg — 18
Herb mayonnaise, celeriac remoulade 620 kcal

Grilled Peach & Burrata — 23
Heritage tomato, Valencian orange 384 kcal

Grilled Tiger Prawns — 24
Parsley, chilli and garlic butter 442 kcal

Crispy Chicken Caesar Salad — 24
Tarragon, avocado 898 kcal

Pâté Royale — 26
Cherry and port chutney, charred sourdough 349 kcal

Lemon-Cured Salmon — 26
Dorset crab mayonnaise, salt pickled cucumber, quail egg 261 kcal

Hereford Beef Tartare — 28
Confit egg yolk, sour cream, capers, potato crisp 399 kcal

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 — 27 • 54
Celery, calamansi
Half dozen 63 kcal • dozen 123 kcal

Tuna Tartare — 28
Tomato water, avocado, horseradish dressing 186 kcal

Native Lobster & Crayfish Roll — 32
Gin mayonnaise, coriander, potato crisp 735 kcal

Hand Dived Scallop — 34
Beurre blanc, dulse seaweed, cucumber 227 kcal

Grilled Native Lobster — 46 • 86
Parsley, garlic butter, garden salad and Parmesan fries
Half 250g 390 kcal • Whole 500g 780 kcal

Holborn Dining Room Seafood Platter — 96
Maldon oysters, 10g of Imperial caviar, Shetland mussels, king prawns, Dorset crab salad 1186 kcal

(v) Vegetarian • (vg) Vegan

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 - Slow-braised Lamb Suet Pudding — 30
Rosemary, caper and tomato jus 934 kcal

Braised King Oyster Mushroom Pie *(vg)* — 27
Celeriac remoulade, grape must mustard 730 kcal

Cheese & Potato Pie *(v)* — 28
Caramelised onion, truffle sauce 758 kcal

Free Range Chicken & Wild Mushroom Pie — 29
Lemon thyme sauce, leek fondue 880 kcal

Beef Ribs Pie — 33
Wholegrain mustard, smoked beetroot relish 889 kcal

MAINS

Pearl Barley & Spring Vegetables *(v, vg)* — 26
Peas, broad beans, watercress purée 320 kcal

Haddock & Chips — 28
Tartare sauce, mushy peas, mint 892 kcal

Holborn Burger — 32
Smoked applewood cheddar, Holborn burger sauce, onion and bacon relish, fries 1290 kcal

Corn-Fed Chicken Breast — 32
Braised roscoff onion, lemon thyme sauce 674 kcal

Loch Duart Salmon Fillet — 36
Warm tartare sauce, calamansi dressing 834 kcal

Ribeye Steak 300 g — 56
Your choice of: green peppercorn or béarnaise sauce 1125 kcal

Beef fillet 250 g — 64
King Oyster mushrooms, watercress purée
Your choice of: green peppercorn or béarnaise sauce 955 kcal

Pan-Fried Dover Sole — 60
Brown butter hollandaise, fennel salad 674 kcal

Josper Grilled Tomahawk Steak 1.2 Kg - To Share — 145
Served with two sides of your choice
Selection of: green peppercorn and béarnaise sauce 2350 kcal

(v) Vegetarian • (vg) Vegan

SIDES

Spring Leaf Salad *(vg)* 6
White balsamic *113 kcal*

Mashed Potato *(v)* 8
Clotted cream *506 kcal*

Triple Cooked Chips *(vg)* *450 kcal* 8

Parmesan Fries 8
Truffle mayonnaise *593 kcal*

Tenderstem Broccoli *(vg)* 9
Gremolata, almond *222 kcal*

Roasted Vegetables *(vg)* 9
Capers and confit garlic *201 kcal*

DESSERTS

Trinity Pudding *(vg)* 12
Earl Grey infused set crème, cocoa crisp *739 kcal*

Vanilla Cheesecake *(v)* 14
Madagascan vanilla baked cheesecake, raspberry sorbet *564 kcal*

Coffee & Milk Chocolate Tart 14
Coffee caramel, hazelnut &almond, crunchy praline, jivara chocolate ganache, mascarpone ice cream *490 kcal*

70% Guanaja Brownie 16
70% Valrhona Guanaja chocolate brownie, gianduja ice cream, dulce de leche foam *712 kcal*

Strawberries & Cream 16
Mascarpone whipped cream, strawberry compote, meringue *834 kcal*

British Cheese Selection 28
Wigmore, Rachel, Beauvale, Spenwood
Served with homemade seeded crackers, port and cherry chutney *675 kcal*

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.
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.
Adults need around 2000 kcal a day.

(v) Vegetarian • (vg) Vegan