PIE ROOM

Set Menu £95

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

STARTERS

Butternut Squash Soup *(v)*
Brown butter, sage & hazelnut pesto 263 kcal

Scotch Egg
Herb mayonnaise, celeriac remoulade 620 kcal

Pâté Royale
Cherry and port chutney, charred sourdough 349 kcal

Candy Beetroot and Radicchio Salad *(vg)*
Buckwheat crumble, cranberries & beetroot gazpacho 396 kcal

PIES

Please allow thirty minutes for cooking time

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

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

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

Beef Ribs Pie
Wholegrain mustard, smoked beetroot relish 889 kcal

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

Mixed Leaf Salad, *House vinaigrette (vg)* 113 kcal

Parmesan Fries, *Truffle mayonnaise* 593 kcal

Tenderstem 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.
Adults need around 2000 kcal a day.

(v) Vegetarian • (vg) Vegan

DESSERTS

Sticky Toffee Pudding *(v)*
Butterscotch sauce, earl grey infused ice cream 739 kcal

Bramley Apple & Blackberry Crumble *(v)*
Clotted cream ice cream 564 kcal

Coffee & Hazelnut Tart
Hazelnut & almond crunchy praline, coffee caramel, jivara chocolate ganache, mascarpone ice cream 490 kcal

Pear Tarte Tatin *(vg)*
Cinnamon caramelised pear tarte tatin, pink peppercorn, vanilla 834 kcal

70% Guanaja Moelleux *(v)*
70% Guanaja chocolate moelleux cake, buckwheat ice cream 712 kcal

British Cheese Selection
Pitchfork cheddar, Golden Cross, Tunworth, Baron Bigod, Stichelton
Served with seasonal preserves and house bakes 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