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
Cherry and port chutney, charred sourdough 349 kcal

Grilled Peach & Burrata
Heritage tomato, Valencian Orange 384 kcal

PIES

Please allow thirty minutes for cooking time

Free Range Chicken & Wild Mushroom Pie
Lemon thyme 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*

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.

(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

Coffee & Milk Chocolate Tart
Coffee caramel, hazelnut & almond, crunchy praline, jivara chocolate ganache, mascarpone ice cream 490 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 homemade seeded crackers, 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