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 Porchetta 37
Sage, apple and apricot sauce 1340 kcal

Norfolk Dry-Aged Sirloin 39
Whipped horseradish cream 960 kcal

Beetroot, Squash & Mushroom Pithivier *(vg)* 29
Sautéed spinach 738 kcal

Roasted Corn-Fed Chicken 56
Carved tableside 2580 kcal
Recommended for two

STARTERS

White Sourdough *(v)* 6
Longman butter 620 kcal

Butternut Squash Soup *(v)* 15
Brown butter, sage & hazelnut pesto 263 kcal

Candy Beetroot and Radicchio Salad *(vg)* 16
Buckwheat crumble, cranberries & beetroot gazpacho 396 kcal

Scotch Egg 18
Herb mayonnaise, celeriac remoulade 620 kcal

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

MAINS

Holborn Burger 32
Smoked applewood cheddar, Holborn burger sauce, onion and bacon relish, fries 1252 kcal

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

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

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

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

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

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

SIDES

Mixed Leaf Salad *(vg)* 6
House vinaigrette 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

(v) Vegetarian • (vg) Vegan

DESSERTS

Sticky Toffee Pudding *(v)* 12
Butterscotch sauce, earl grey infused ice cream *739 kcal*

Bramley Apple & Blackberry Crumble *(v)* 14
Clotted cream ice cream *564 kcal*

Coffee & Hazelnut Tart 14
Hazelnut &almond crunchy praline, coffee caramel, jivara chocolate ganache, mascarpone ice cream *490 kcal*

Pear Tarte Tatin (vg) 14
Cinnamon caramelised pear tarte tatin, pink peppercorn, vanilla *834 kcal*

70% Guanaja Moelleux *(v)* 16
70% Guanaja chocolate moelleux cake, buckwheat ice cream *712 kcal*

British Cheese Selection 28
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* 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.

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