

# HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

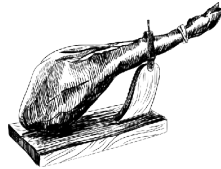
## STARTERS

Roast cauliflower soup (v) <i>thyme, toasted almonds, cheddar scone</i>	9	Chicken salad <i>avocado, smoked bacon</i>	13
Gin cured salmon <i>pickled cucumber</i>	15	Rare breed pork & white pudding scotch egg <i>winner of the Scotch Egg Challenge</i>	10
Burrata (v) <i>green sauce, colossal olives, preserved lemon</i>	15	Grilled octopus <i>native breed chorizo, aioli</i>	15
Griddled tiger prawns <i>garlic, parsley butter</i>	16		

## COLD COUNTER

*Rare breed free range charcuterie  
all at 8*

Islington saucisson  
Air dried beef



Lamb salami  
Coppa

Cobble lane cured meat board 20

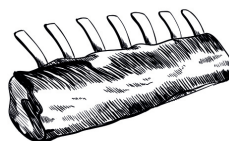
## MAINS

Chicken, chestnut mushroom & tarragon pie <i>roast carrot, chicken gravy</i>	23	Curried mutton pie <i>mango salsa</i>	23
Olive panned (v) <i>heritage tomato, runner beans, sauce vierge</i>	18	Acorn squash & spelt risotto (v) <i>sage, berkswell cheese</i>	18
Hand raised pork pie <i>pork shoulder, smoked bacon, fennel seed &amp; sage</i>	22	Potato, comté & caramelised onion pie (v) <i>parsley sauce</i>	20
50 Day aged Cornish rare breed sirloin <i>bone marrow sauce</i>	34	Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	24
Smoked haddock fishcake <i>hispi cabbage, chive &amp; mustard sauce</i>	18	Fillet of cod <i>mussels, saffron, borlotti beans, sea vegetables</i>	26

## ROAST

*(Sundays only - available from 12pm till 5pm)*

45-day dry aged beef sirloin 25



Corn-fed half roast chicken 25  
*sage & onion stuffing*

*served with roasted potatoes  
seasonal vegetables, Yorkshire pudding & gravy*

(v) Vegetarian    ✓ Vegan

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

Please advise your server if you have any allergies or require information on ingredients used in our dishes.

## SIDES

*all at 6*

Mashed potatoes  
Chips  
Truffle & parmesan fries

Heritage carrots  
*tarragon butter*  
Mixed bean salad ✓  
*mint relish*

## DESSERTS & WINES

*all at 9*

Trinity burnt cream  
*shortbread*

Paris-Brest  
*salted caramel, praline, hazelnut*

Sticky toffee pudding  
*vanilla ice cream*

Coconut and mandarin  
panna cotta ✓  
*ginger snap, toasted coconut*

Ice cream & sorbet

British cheese selection 15

Moscatel Ariyanas, Bodegas Bentomiz  
*2011, Sierra de Malaga, Spain*

Maury Solera 1928 Cask No. 765  
*Roussillon, France*

Tokaji Noble Late Harvest Royal Tokaji  
*2015, Tokaji, Hungary*



## PORT

Quinta do Passadouro LBV Port 8  
*2010, Douro, Portugal*

Quinta de la Rosa 10 Year Tawny Port 8  
*NV, Douro, Portugal*

## TEA & COFFEE

*all at 5.5*

Mariage Frères Tea

*English Breakfast, Earl Grey, Lapsang, Fuji Yama (Green Tea), Marco Polo, Rouge Bourbon Vanilla Rooibos  
Peppermint, Verbena Citroedora, Chamomile, Jasmine Mandarin, Fresh Mint*

Musetti Coffee

*At Holborn Dining Room, we use sustainable and organic certified coffee*


*Espresso, Double Espresso, Filter Coffee, Macchiato, Latte, Flat White, Cappuccino, Americano, Mocha*

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