

THE PIE ROOM
HOLBORN
DINING ROOM

STARTERS

Roast cauliflower soup
thyme, roasted almonds, cheddar scone (v)

Chicken salad
avocado smoked bacon

Burrata
green sauce, colossal olives, preserved lemon

Rare breed pork & white pudding scotch egg
Winner of the Scotch Egg Challenge

Gin cured salmon
pickled cucumber

Grilled octopus
native breed chorizo, aioli

MAINS

PIES

(please allow 30mins for cooking time)

Curried mutton pie
Slow cooked shoulder, mango salsa

Chicken, chestnut mushroom
& tarragon pie
Roast carrot, chicken gravy



Hand raised pork pie
Pork shoulder, smoked bacon, fennel seed & sage

Potato, Comté & caramelised onion pie
parsley sauce

Olive panisse heritage tomato
runner beans, sauce vierge

Smoked haddock fishcake
hispi cabbage, chive & mustard sauce

Fillet of cod
mussels, saffron, borlotti beans, sea vegetables

Acorn squash & spelt risotto ✓
sage, Berkswell cheese

50 Day aged Cornish rare breed sirloin
bone marrow sauce

DESSERTS

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 ✓

(v) Vegetarian ✓ Vegan

Please select one option from each course.

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.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.