

THE PIE ROOM
HOLBORN
DINING ROOM

STARTERS

Cauliflower soup
roasted chestnuts, cheddar scone (v)

Chicken salad
avocado, smoked bacon

Burrata
green sauce, colossal olives, preserved lemon

Baked lobster termidor tart

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

Gin cured salmon
pickled cucumber

Rabbit & bacon en croûte
pickled vegetables

MAINS

PIES

(please allow 30mins for cooking time)

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
romesco sauce, sprouting broccoli

Smoked haddock fishcake
hispi cabbage, chive & mustard sauce

Fillet of stone bass
curly kale, shrimp & almond butter

Onion squash & spelt risotto ✓
woodland mushroom, Spenwood cheese

35 Day aged rib eye
green peppercorn sauce, grilled mushroom

DESSERTS

Pump Street chocolate brûlée
shortbread

Paris-Brest
salted caramel, praline, hazelnut

Sticky toffee pudding
vanilla ice cream

Lemon curd slice
raspberry sorbet

(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.