

HOLBORN DINING ROOM

Coombeshead Farm sourdough, Abernethy handmade butter

STARTERS

Cauliflower soup (v) <i>roast chestnuts, 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	Rabbit & bacon en croûte <i>pickled vegetables</i>	13
Griddled tiger prawns <i>garlic, parsley butter</i>	16	Baked lobster thermidor tart	18

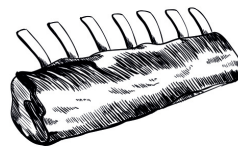
MAINS

Chicken, chestnut mushroom & tarragon pie <i>roast carrot, chicken gravy</i>	23	Roast Suffolk pork belly <i>bramley apple, sage jus</i>	24
Olive panisse (v) <i>romesco sauce, sprouting broccoli</i>	18	Onion squash & spelt risotto (v) <i>woodland mushroom, spenwood cheese</i>	18
Hand raised pork pie <i>pork shoulder, smoked bacon, fennel seed & sage</i>	22	Potato, comté & caramelised onion pie (v) <i>parsley sauce</i>	20
35 day aged rib eye <i>green peppercorn sauce, grilled mushroom</i>	33	Holborn beef burger <i>cheddar, smoked bacon, truffle fries</i>	24
Smoked haddock fishcake <i>hispi cabbage, chive & mustard sauce</i>	18	Fillet of stone bass <i>curly kale, shrimp & almond butter</i>	26

ROAST

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

45-day dry aged beef rib 25



Corn-fed half roast chicken 25
sage & onion stuffing

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

SIDES

all at 6

Mashed potatoes

Truffle & parmesan fries

Chips

Heritage carrots
tarragon butter

Brussel sprouts
thyme, bacon

Mixed bean salad ✓
mint relish

(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.

DESSERTS & WINES

all at 9

Pump Street chocolate brûlée
shortbread

Lemon curd slice
raspberry sorbet

Paris-Brest
salted caramel, praline, hazelnut

Sticky toffee pudding
vanilla ice cream

Mandarin cheesecake
burnt meringue

Ice cream & sorbet

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

British cheese selection 15



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 Citrodora, 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

252 High Holborn, London, WC1V 7EN

T: +44 (0) 20 3747 8633. E: info@holborndiningroom.com

holborndiningroom.com

 /HolbornDiningRoom

 /HolbornDining