

# SUNDAY ROAST

## COCKTAILS

Sunny Side Up 12  
*Beefeater 24, ginger & apple, Falernum, Angostura, soda*

The Neep Cup 12  
*Beefeater 24, Pimms No 1, carrot & parsnip shrub*



Red Snapper 13  
*Beefeater, tomato, spices, Manzanilla Sherry*

Morning Dew 15  
*Plymouth, cucumber, celery & lime, R de Ruinart*

## STARTERS

Caramelised onion & cider soup  
*mature cheddar scone (v)*

Rabbit & bacon en croûte  
*pickled vegetables*

Monkshill Farm scotch egg  
*Winner of the Scotch Egg Challenge*

Burrata  
*green sauce, olives, lemon*

Gin cured salmon  
*pickled cucumber*

Hot buttered shrimps  
*sourdough toast*

Fennel, trevise & dandelion salad  
*blood orange (v) ✓*

## MAINS

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

Potato, Comté & caramelised onion pie  
*parsley sauce (v)*

Fish & chips  
*mushy peas*

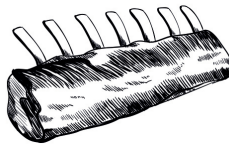
Sweetcorn & chickpea fritters  
*sweetcorn & basil, grilled calcot onion (v) ✓*

Artichoke, saffron & spelt risotto  
*Berkswell cheese (v)*

## ROAST

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

Suffolk pork belly  
*sage & apple sauce*



Cornish lamb shoulder  
*rosemary & garlic*

45-day dry aged beef rib

All mains & roast are served with roasted potatoes, seasonal vegetables, Yorkshire pudding & gravy

## DESSERTS

Sticky toffee pudding  
*vanilla ice cream*

Coconut & blackberry pavlova ✓

Blood orange parfait  
*Pump Street chocolate, almond*

Paris Brest  
*salted caramel, praline*

Rhubarb & custard  
*strawberry, Champagne sorbet*

Ice cream & sorbet

Two courses £35

Three courses £45

(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.