

THE TERRACE
HOLBORN
DINING ROOM



Situated within Rosewood London's iconic courtyard, The Terrace adjoins Holborn Dining Room and is surrounded by greenery evoking the design of a quintessential English garden. Dine al fresco in the heart of the city and enjoy brunch and dinner menus throughout the day.

GRAZING

Pork quavers	6
Salt & pepper tiger prawns, <i>lemon aioli</i>	18
Shrimp bon bons, <i>spicy mayo</i>	9.5
Smoked cheese croquettes	9
Taramasalata, <i>sourdough and olive oil</i>	9
Gin cured salmon, <i>Guinness bread</i>	15
Blackfoot charcuterie board	28



Milk & Honey Sourdough, <i>Abernethy handmade butter</i>	4
--	---

STARTERS

Rare breed pork & white pudding scotch egg, <i>caper mayo</i>	18
Sweet potato, bitter leaves, wild rice salad, <i>avocado puree and house dressing</i>	15
Courgette, mint & lemon salad, <i>burrata, roasted cashew</i>	17
Grilled tiger prawns, <i>garlic butter</i>	22
Dorset white crab tart, <i>pea salsa and lovage mousse</i>	24
Blackfoot charcuterie board	28

MAINS

Cod fillet Sauce vierge, <i>broccoli puree, taramasalata</i>	36
50 Day aged ribeye of beef, <i>Choice of peppercorn, chimichurri or bearnaise</i>	44
Chicken, chestnut mushroom, leek fondue & tarragon pie <i>Garden peas</i>	30
Shrimp burger, siracha mayo, <i>chips</i>	29
Spiced cauliflower buttermilk sauce, raisins, capers, radish salad	24

SIDES

Truffle & parmesan fries	9
New season potatoes, <i>mint butter</i>	8
Butterhead lettuce, radish, herbs cream	8
Garden peas, bacon & gem lettuce	8

DESSERTS

Yorkshire Rhubarb, Ginger Savarin, <i>Poached Yorkshire rhubarb, gingerwine, vanilla cream</i>	14
Citrus Meringue Choux Lemon cream choux, <i>Yuzu cremeux</i>	14
Praline, coffee Tart, Mascarpone ice cream Hazelnut, <i>almond praline, Jivara ganache tart, mascarpone ice cream</i>	14
Strawberries and Cream Vanilla panna cotta, <i>English strawberries, elderflower lemon sorbet</i>	14
Mango, Passionfruit Vacherin, <i>Meringue, mango sorbet, vanilla cream, passionfruit, mango coulis</i>	14
British cheese selection <i>Crackers, grapes & chutney</i>	18

SIGNATURE

Summer Spritz	18
<i>Grey Goose, Melon, LE Peach & Jasmine Soda</i>	
Velvet Negroni	18
<i>Bombay Premier Cru, Rose & Berry Wine, Amarico</i>	
District Gimlet	18
<i>The Lakes Gin, Mandarin & Sage, Amarico</i>	
Mon-Kiki	18
<i>Bacardi 8, Banana and Hazelnuts, Aloe Vera, Clarified Coconut Milk, Cream Soda</i>	

GIN OF THE SEASON

Bombay Premier Cru	16
<i>Laverstock, England, Citrus & Dry</i>	
58 & CO. Apple and Hibiscus	17
<i>Hackney, London, Floral & Dry</i>	
The Lake's Grapefruit Gin	17
<i>Cumbria, England, Floral & Citrus</i>	
Tarquin's British Blackberries	16
<i>Cornwall, England, Fruity & Citrus</i>	

BOTTLED BEER & CIDER

		<i>Bottle</i>
Draft Freedom Lager, 4% <i>England</i>	<i>Pt</i>	8
The Kernel Pale Ale, 5.2% <i>England</i>		7
Château de Sassy Cider Brut, 5.5% <i>France</i>		7
Lucky Saint Unfiltered, 0.5% <i>Germany</i>		6

ALCOHOL-FREE

Everless	12
<i>Martini Vibrante, Amarico, Everleaf Mountain, Wild Idol</i>	
Raise Me Up	12
<i>Palette Roots, Orange & Coconut, Crodino</i>	

SPARKLING WINE

	<i>Glass</i> 125ml	<i>Bottle</i> 750ml
Gusbourne Brut Reserve 2019 <i>Kent United Kingdom</i>	20	95
‘R’ de Ruinart Brut NV <i>Champagne France</i>	24	130
Ruinart Rosé Brut NV <i>Champagne France</i>	30	165
Ruinart Blanc de Blancs NV <i>Champagne France</i>		185
Dom Ruinart 2010 <i>Champagne France</i>		610
Dom Ruinart Rose 2009 <i>Champagne France</i>		790
Dom Pérignon 2012 <i>Champagne France</i>		410
Veuve Clicquot La Grande Dame 2012 <i>Champagne France</i>		370
Krug NV <i>Champagne France</i>		450

WHITE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Vinho Verde ‘Casa de Cello Branco’ Quinta de Sanjoanne <i>Dao Portugal</i>	14	34	48
Verdicchio dei Castelli di Jesi Classico ‘Le Oche Bianche 2020 <i>Marche Italy</i>	15	42	58
Albariño Blend, Terras Gauda O Rosa 2021 <i>Patagonia Argentina</i>	18	48	70
Sancerre Gérard et Pierre Morin 2020 <i>Loire valley France</i>	21	54	80
Chardonnay Long Meadow ‘Farmstead’ 2018 <i>Nappa Valley California</i>	24	60	95
Sauvignon Blanc, Cloudy Bay 2021 <i>Marlborough New Zealand</i>			90
Pieropan ‘La Rocca’ Soave Classico 2019 <i>Veneto Italy</i>			100
Chablis Patrick Piuze, La Butte O’ 2021 <i>Burgundy France</i>			130

ROSE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml	<i>Magnum</i> 1500ml
Château Minuty 'Rose et Or' 2021 <i>Côtes de Provence France</i>	14	34	48	160
Château Minuty '281' 2020 <i>Côtes de Provence France</i>			170	340

RED

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml	
Malbec Selection, Terrazas De Los Andes 2021 <i>Mendoza Argentina</i>	15	40	58	
Urbina Rioja Crianza 2012 <i>Rioja Spain</i>	16	42	62	
Etna Rosso 'Murgo' Emanuele Scammacca 2020 <i>Sicily Italy</i>	17	45	65	
Pinor Noir 'Evolution' Sokol Blosser 2020 <i>Williamette Valley Oregon</i>	20	51	75	
Merlot Blend, Les Cadrans de Lassegue Grand Cru 2011 <i>Old Castile Spain</i>	24	60	95	
Bourgogne rouge 'La Taupe' Domaine Chavy-Chouet 2021 <i>Burgundy France</i>				100
Brunello di Montalcino Tenuta di Caparzo 2018 <i>Tuscany Italy</i>				130
Cabernet Sauvignon, Smikth-Madrone 2018 <i>Napa Valley California</i>				160
Pinot Noir Tout By Farr 2019 <i>Geloong Australia</i>				230
Gevrey-Chambertin 'Le Poissenet' Domaine Geantet-Pansiot 2003 <i>Burgundy France</i>				300

SPIRITS

VODKA

Grey Goose	13
Grey Goose Citron	15

WHISKY

Aberfeldy 12	13
Craigellachie 13	15

AMERICAN WHISKEY

Makers Mark	13
Sazerac Rye	13

RUM

Bacardi Carta Blanca	13
Bacardi 8	15

AGAVE

Ojo de Dios Mezcal	13
Patron Silver	13
Patron Reposado	19
Patron Anejo	21
Patron Platinum	50
Patron Piedra	95

COFFEE

At Rosewood London, we use sustainable and organic certified coffee

All at 5

Espresso, Cortado, Ristretto, Macchiato

All at 6.5

*Double Espresso, Americano, Cappuccino, Cafe
Latte, Flat White, Mocha, Filter coffee,
Hot Chocolate, Matcha Latte, Turmeric Latte*

TEAS

All at 6.5

*Mariage Frères Teas
English breakfast, Earl Grey, Lapsang, Marco Polo
Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos
Peppermint, Verbena Citrodora, Chamomile
Jasmine Mandarin, Fresh Mint*