BREAKFAST

COFFEE

We have proudly partnered with Musetti, using a blend of Brazilian Arabica beans in combination with washed Robusta beans from India and Vietnam. It has the dense, full-bodied structure and richness of a powerful southern Italian espresso.

Espresso	5	Café latte	6.5
Double Espresso	6.5	Flat white	6.5
Cortado	5	Mocha	6.5
Ristretto	5	Filter coffee	6.5
Macchiato	5	Hot chocolate	6.5
Americano	6.5	Matcha latte	6.5
Cappuccino	6.5	Turmeric latte	6.5

At Holborn Dining Room, we use sustainable and organic certified coffee.

SMOOTHIES

Morning Greens (vg)	9
Mango, avocado, banana, apple, lemon, spinach	
Triple Berry (vg) Blueberry, raspberry, strawberry, banana, lime, coconut milk	9
Golden Glow (vg)	9
Orange, lemon, ginger, turmeric, cayenne, banana, avocado	

MARIAGE FRÈRES TEA

At Rosewood London we exclusivly use Mariage Frères, the world's most exclusive purveyor of luxury teas and France's oldest tea house. Known for their extensive selections that are full of fragrant and elegant flavours.

English Breakfast	6.5
Earl Grey, Lapsang	6.5
Marco Polo	6.5
Fuji Yama (Green Tea)	6.5
Rouge Bourbon Vanilla Rooibos	6.5
Peppermint	6.5
Verbena Citrodora	6.5
Chamomile	6.5
Jasmine Mandarin	6.5
Fresh Mint	6.5

JUICES

Fresh Orange	6.5
Cloudy Apple	6.5
Pineapple	6.5
Pink Grapefruit	6.5
Apple & ginger shot	4.5

BAKERY

Mixed toast (v)	5	Pain au Chocolat	6
Butter & preserves • 231 kcal		Cinnamon roll	6
Croissant	6	Pain aux Raisins	6
Almond croissant	6	Selection of bakeries (v)	16



FREE RANGE EGGS







HOLBORN **TRADITIONAL ENGLISH**

764 kcal

A choice of two free range eggs - fried, poached or scrambled Mixed toast, butter & perserves Cumberland sausage, chicken sausage, vegetarian sausage, smoked streaky bacon, sweet cure back bacon, turkey bacon, black pudding, plum tomato, grilled Portobello mushroom, baked beans

26



Holborn Dining Room partners with local farms and food producers in a $commitment\ to\ show casing\ locally\ grown,$ 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 15 % $discretionary\ service\ charge\ will\ be\ added$ to your bill.

WELLNESS

8

Pink grapefruit (vg) • 93 kcal	8
Cereals (v) • 168 kcal	7
Fruit salad (vg) • 140 kcal Pomegranate	12
Millet granola • 274 kcal Dates, husk & honey apricot	10
Yoghurt (v) • 176 kcal Fruit compote & wild heather honey	10
Pineapple (vg)• 129 kcal Mango & passionfruit	15
Porridge • 357 kcal with your choice of milk,cream, or water	9
Quinoa porridge (vg) • 208 kcal Coconut milk, chia sheeds	11
Crushed avocado & tomato (v) • 228 kcal Poached eggs, wholegrain toast	18
Lambton & Jackson smoked salmon • Capers, lemon, crème fraîche 131 kcal	20
Scrambled tofu (vg)• 177 kcal Avocado, slow cooked tomato, sourdough toast	16



SWEETS

Waffle (v) • 489 kcal Pecans, caramelised banana, mascarpone, honey

18

Buttermilk pancakes (v) • 468 kcal Raspberry compote & mascarpone 18



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(v) Vegetarian • (vg) Vegan • (qf) Gluten free

Guests who enjoy a breakfast inclusive package may dine from the below breakfast menu. Alternatively, you are welcome to substitute the Holborn Traditional Breakfast for one breakfast item from each page. Additional a la carte items will be charged accordingly.

HOLBORN TRADITIONAL BREAKFAST

Freshly brewed coffee or tea

Fresh orange or pink grapefruit juice

Mixed toast, butter & preserves

A choice of two free range eggs - fried, poached or scrambled

Cumberland sausage, chicken sausage, vegetarian sausage, smoked streaky bacon, sweet cure back bacon, turkey bacon, black pudding, plum tomato, grilled portobello mushroom, baked beans

38



